



# Kioku

Restaurant

The menu at Kioku echoes points in my life that have shaped my culinary journey, from a hotel in Yokohama to the tastes and flavours of Spain.

I hope to bring food and designs that make you feel at home and welcome into mine.

Endo Kazutoshi

# Sunday Menu



## Sample menu

4 courses £60pp // 5 courses £70pp

Includes 90ml of AWA Classic Sparkling Sake

## Starters

### **Buri no kunsei ao-ringo ponzu to soba cha**

Smoked yellowtail, apple, ponzu and sobacha guanciale

### **Hotate to yaki radicio, smoked lemon dressing (gf)**

Scallops, grilled radicchio, smoked lemon ponzu and myoga

### **Jagaimo to wakame no salad (v) (gf)**

Potato and seaweed salad, shiso, watercress and kombu

## Sushi

**Chef's selection of sashimi (gf)**

## Middle courses

### **Kani tagliolini**

White crab, tagliolini, brown crab miso and shiso butter

### **Ran'nābinzu ashitaba pesuto, kunsei tōfu, soba cha (vg) (gf)**

Fine beans, ashitaba pesto, confit tomato, smoked tofu and sobacha

## Main courses

### **Ankō - Monkfish (gf)**

Aged monkfish, smoked eel, potato rosti, watercress and ginger sauce

### **Suzuki - Sea bass (gf)**

Sea bass, kazusuke, cime di rapa, yuzu kosho and sake sabayon

### **Kamo - Duck**

Duck breast, fermented chilli, barley miso and hispi cabbage

### **Rokuniku - Venison**

Venison, persimmon, smoked eel and chestnut

## Desserts

### **Miso kasutādo French toast (v)**

Miso and soy sauce brioche, poached pears and amazake custard

### **Otch no crème brûlée (gf)**

Twig tea crème brûlée, cream cheese ice cream and caviar and soy glaze

(v) Vegetarian / (vg) Vegan / (gf) Gluten-free

Please inform a member of staff of any food allergy or dietary

A discretionary 15% service charge will be applied to your final