

# 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

# Introduction to Tuna



At Kioku, we celebrate the revered king of fish in Japanese culture with a unique, interactive exploration of dry-aged tuna, presented tableside on our bespoke trolley. Our chefs take inspiration from across Europe, serving tuna in a variety of forms, each showcasing the culinary traditions of these regions while honouring the fish's rich heritage; a reflection of the essence of Kioku's story.

**Aged bluefin tuna sashimi selection** 25

**Bluefin tuna tartare and miso brioche** 20

**Bluefin Tuna charcuterie** 20