



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



4 courses £60pp // 5 courses £70pp

Sample menu

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'nābīnzu 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