



# 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

## Starters



<b>Yellowtail</b> ブリ	20
Apple, aged caviar, ponzu and sobacha guanciale	
<b>Scallops</b> ホタテ貝 (gf)	22
Grilled radicchio, smoked lemon ponzu and myoga	
<b>Potato and seaweed salad</b> じゃがいもと昆布のサラダ (v) (gf)	16
Shiso, watercress and kombu	
<b>Beetroot salad</b> ビーツのサラダ (v) (gf)	14
Blackcurrant and sansho pepper	
<b>King crab Chawanmushi</b> タラバガニ 茶碗蒸し	22
Ginger, kaffir and yuzu	

## Sakana Experience

Two Sashimi      One Nigiri

<b>Ōtoro</b> 大とろ (gf)	15	9
Fatty Bluefin tuna		
<b>Chūtoro</b> 中とろ (gf)	14	8
Semi-fatty Bluefin tuna		
<b>Akami</b> 赤身 (gf)	12	7
Bluefin tuna		
<b>Hotate</b> 帆立貝, 海扇 (gf)	17	12
Scallop		
<b>Tai</b> 鯛 (gf)	10	7
Seabream		
<b>Hamachi</b> 鮫, はまち (gf)	11	8
Yellowtail		
<b>Ikura</b> イクラ (gf)	12	9
Salmon roe		
<b>Masu</b> マス (gf)	10	7
Trout		
<b>Wagyu</b> 和牛 (gf)		14
Wagyu temaki ,karashi ponzu yuzu gel		
<b>Sashimi moriawase</b> (gf)		48
Chef's selection - seven pieces		
<b>Nigiri selection</b>		62
Chef's selection - nine pieces		

## Middle Courses



<b>Ox cheek</b> 牛のほお Agnolotti, sobacha tea	18
<b>Lobster</b> ロブスター Fregola, sansho pepper and kinome	30
<b>White Crab</b> カニ Tagliolini, brown crab miso and shiso butter	19
<b>Fine Beans</b> 上質な豆 (vg) (gf) Ashitaba pesto, confit tomato, smoked tofu and sobacha	12

## Main Courses

### Fish

<b>Monkfish</b> アンコウ (gf) Smoked eel, potato rosti, watercress and ginger sauce	26
<b>Sea bass</b> シーバス (gf) Kazusuke, cime di rapa, yuzu kosho and sake sabayon	28
<b>Turbot</b> ターボット Smoked emulsion, girolles, yuzu, shiso and sea beet sauce	31

### Meat

<b>Venison</b> 鹿肉 Persimmon, smoked eel	35
<b>Duck</b> アヒル Fermented chilli, barley miso and hispi cabbage	28
<b>Wagyu</b> 和牛 Mitsuba emulsion, potato, smoked miso and tofu purée	80

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

Please inform a member of staff of any food allergy or dietary requirements.  
A discretionary 15% service charge will be applied to your final bill.