



*Kioku*  
Bar

# Cocktails



## **Shiso Gimlet**

20.

Kay Daiginjo sake, Roku gin,  
Wakamurasaki no Kimi shiso shochu,  
Kioku Shiso spirit, sansho pepper leaves,  
sudachi lime, akajiso vinegar

clean/fresh/balanced

## **Wasabi Daisy**

21.

Tsuchida Kimoto Junmai ginjo, Haku vodka,  
Conference pears, grated English wasabi,  
touch of lime

intense/unexpected/savory

## **Daiō Paloma**

21.

Toku Junmai daiginjo sake, Haku vodka,  
caramelized rhubarb spirit, forced rhubarb,  
shikuwasa shochu, foraged meadowsweet,  
wild rhubarb soda

flong/fruity/vibrant



**Matsu No Ki Martini** 24.

Zaku Kaizan Junmai daiginjo, Roku gin,  
Kioku pine & moss distillate,  
Scottish cypress, cedarwood

dry/boozy/crisp

**Daikon Gibson** 20.

Ginjo sake “vermouth”, Roku gin,  
Kioku yuzu & shiso distillate, pickled daikon

clean/refreshing/zesty

**Nippon 75** 21.

Nashi Pear ginjo sake, Suntory Hibiki Harmony,  
Kioku honey & miso distillate,  
sweet woodruff, apple soda

fruity/bubbly/well-rounded



**Ume Adonis**

19.

Golden amber koshu sake, plum amaretto,  
Kioku Japanese sweet vermouth,  
Fuji single blended whisky

light/marzipan/umami

**Ichigo Fizz**

20.

Mankai red rice sake, Kioku sloe gin,  
fermented raspberries, cocoa butter,  
Three Cents cherry soda

effervescent/rich/indulgent

**Kinoko Old Fashioned**

22.

Daruma Masamune 3 year old koshu sake,  
Kioku mushroom distillate, mocha vinegar,  
Fuji single grain whisky, sake lees

super-umami/nutty/earthy



**Yuzu Hot Toddy**

20.

Yuzushu ginjo, ginger sake liqueur,  
Nikka Days whisky, Exmoor honey, hot water

warm/mellow/citrusy

**Sunomono Highball**

16.

Kioku non-alcoholic shiso spirit,  
sunomono pickles, cucumber seltzer,  
toasted sesame, green peas

light/fresh/balanced

**Kinome Sour**

16.

Kioku non-alcoholic kinome spirit,  
green gooseberries, sansho pepper,  
touch of lime, sour agent

citrusy/frothy/fresh

## Sake by the glass



⌘ Indicates the sake that can be enjoyed warm or hot,  
For our full range of sake ask for sake bible.

## Our current favourites



### おすすめ

**Shichiken Sparkling Blue Sky - 90ml 30.**  
**Sparkling 七賢 スパークリング空の彩**

Creamy bubbles from the secondary fermentation in the bottle create a vibrant mouthfeel of pear, cinnamon with white floral notes.

**Region:** Yamanashi **ABV:** 12%

**Shichida 75 Shunyou - Junmai 90ml 13.**  
**七田 純米75 春陽 180ml 25.**

Delicate aromas of lychee and pink grapefruit with soft and mellow steamed rice with cleansing finish.

**Region:** Saga **RPR:** 75%  
**Rice:** Shunyou **ABV:** 14%



**Ine Mankai Rose - Junmai ㉟ 90ml 20.**  
**伊根満開 純米 180ml 39.**

Earthy characters with pomegranate and cherry.  
Wonderful both chilled or warm.

**Region:** Kyoto **RPR:** 70%  
**Rice:** Kyoto Kyo no Kagayaki & **ABV:** 14%  
Murasaki Red Rice

**Ippongi Karakuchi Junmai - Junmai ㉟ 90ml 13.**  
**一本義 辛口純米 180ml 25.**

Our house expression of dry Junmai with gentle  
steamed rice and roasted nuts.

**Region:** Fukui **RPR:** 70%  
**Rice:** Koshi no Shizuku & Local **ABV:** 16%  
Sake Rice

**Ippaku Suisei Ryoshin -Tokubetsu 90ml 14.**  
**Junmai 一白水成 良心 特別純米 180ml 26.**

Poached apple, silky texture with a zesty finish  
and toasted cereal notes.

**Region:** Akita **RPR:** 50%/58%  
**Rice:** Misatonishiki & **ABV:** 16%  
Akitasakekommachi





**Senkin Yuki Daruma - Nigori** 90ml 18.

仙禽 雪だるま にごり 180ml 35.

Semi cloudy, juicy pears and watermelon with a silky sweetness and a touch of effervescence.

**Region:** Tochigi **RPR:** 60%

**Rice:** Domaine Sakura Yamadanishiki **ABV:** 13%

**Nabeshima Aiyama - Junmai Daiginjo** 90ml 23.

鍋島 愛山 純米大吟醸 180ml 45.

Bright aromas of candied melon and field berries, medium body with a silky palate.

**Region:** Saga **RPR:** 40%

**Rice:** Aiyama(Hyogo) **ABV:** 16%

**Izumibashi Kurotombo - Kimoto Junmai** 90ml 16.

黒とんぼ 生酛純米酒 180ml 30.

Richer bodied Junmai style with some age, shows restraint on the nose with creamy chocolate rice pudding when warmed and a touch of citrus on the palate..

**Region:** Gunma **RPR:** 65%

**Rice:** Yamadanishiki **ABV:** 16%

# Bubbles and Clouds



## 泡と雲

**Awa - Sparkling Nigori** 90ml 21.

**AWA** にごり

Creamy strawberry, green apple and white flowers with a peppery acidity to finish and added texture from the rice lees.

**Region:** Cambridgeshire **RPR:** 60%

**Rice:** Hinohikari **ABV:** 12%

**Modern Senkin “Muku” - Junmai** 90ml 18.

**Ginjo** モダン仙禽 無垢 180ml 35.

Senkin’s signature label to showcase vibrant flavours of muscat, honeydew melon and white lily with well-balanced umami.

**Region:** Tochigi **RPR:** 50% & 60%

**Rice:** Domaine Sakura Yamadanishiki **ABV:** 14%



**Nichi Nichi Akitsu Yamadanishiki** 90ml 30.

日日 秋津山田錦 180ml 59.

Gentle scent of Asian pear and white peach,  
bright freshness and subtle yet deep lingering  
finish.

**Region:** Kyoto **RPR:** (Undisclosed)

**Rice:** Yamadanishiki (Hyogo) **ABV:** 13%

**Kameizumi Cel-24 Junmai Ginjo Nama** 90ml 15.

**Genshu** 180ml 29.

亀泉 Cel-24

Juicy peach and pear drops on the nose, with  
sweet and sour bubbles carrying through on the  
palate.

**Region:** Kochi **RPR:** 50%

**Rice:** Hattanishiki **ABV:** 14%

**Kamoizumi "Summer Snow" - Nigori** 90ml 18.

**Ginjo 賀茂泉 にごり吟醸** 180ml 36.

Rich and creamy and mildly sweet cloudy sake  
with notes of ripe pineapple and coconut.

**Region:** Hiroshima **RPR:** 60%

**Rice:** Yamadanishiki **ABV:** 18%

# Orchards & Meadows



## 果樹園と花圃

HeavenSake - Blue Katsuyama Junmai 90ml 18.

Ginjo 180ml 35.

Apricot and Peach compote filled Choux Creme with a clean yet lingering finish.

**Region:** Miyagi **RPR:** 50% & 55%

**Rice:** Hitomebore, Yamadanishiki **ABV:** 15.5%

Tedorigawa “Ikki Na Onna” - Daiginjo 90ml 16.

手取川 いきな女 大吟醸 180ml 31.

Translating to “Lady Luck”, bone dry sake with charming characters of wild honey and persimmon.

**Region:** Ishikawa **RPR:** 40%

**Rice:** Yamadanishiki **ABV:** 16-17%



**Takashimizu Junmai Daiginjo - Junmai** 90ml 20.

**Daiginjo** 高清水 純米大吟醸 180ml 36.

Crisp green apple and pear on the nose with well integrated umami, showcasing a classic style Junmai Daiginjo in the best way possible .

**Region:** Akita **RPR:** 45%

**Rice:** Akita Komachi (Akita) **ABV:** 15.5%

**Zaku “Youzan Ittekisui” - Daiginjo** 90ml 23.

**作** 陽山一滴水 純米大吟醸 180ml 45.

Juicy Nashi and delicate white blossom with a touch of yuzu brightening up the finish.

**Region:** Mie **RPR:** 40%

**Rice:** Yamadanishiki **ABV:** 17%

**Hakurakusei “Hikari” - Junmai** 90ml 70.

**Daiginjo** 伯楽星 ひかり 純米大吟醸 180ml 135.

The pinnacle of the Hakurakusei series, Elegant aromas of white muscat grapes.

**Region:** Miyagi **RPR:** 15%

**Rice:** Kura No Hana **ABV:** 15%

# Foraging



## 山歩き

**Shizenshu “Kan Atsurae” - Kimoto** 90ml 12.

**Junmai** ≡ 自然酒 燗 燗 180ml 23.

Prosciutto with a side of toasted corn panna cotta and hints of blood orange.

Warming up will bring out more fruity mellow flavours.

**Akishika “Okushika” - Junmai Ginjo** 90ml 26.

**Muroka Nama Genshu Yamahai** ≡ 180ml 50.

秋鹿 奥鹿山麩純米吟醸 生原酒

Full round and profound aged for 7 years, wood smoked rice with spiced cinnamon and a long saline finish.

**Region:** Osaka

**RPR:** 60%

**Rice:** Yamadanishiki

**ABV:** 18%

<b>ShichihonYari Junmai Mu-u</b>	<b>90ml</b>	<b>22.</b>
七本鎗 無有 無農薬純米	<b>180ml</b>	<b>43.</b>

Using pesticide free rice, this is a natural style of sake with some maturation. Comforting Junmai Style sake with dry creamy steamed rice and soft wood smoked nuts.

<b>Region:</b> Shiga	<b>RPR:</b> 60%
<b>Rice:</b> Tamasakae (Shiga)	<b>ABV:</b> 15%

<b>Noguchi Naohiko “Aiyama 2018” -</b>	<b>90ml</b>	<b>30.</b>
<b>Yamahai Junmai Muroka Nama Genshu</b>	<b>180ml</b>	<b>59.</b>
農口尚彦研究所 愛山 2018		

Rich and caramelised rice aromas, with peaches compote with great intensity and lingering finish.

<b>Region:</b> Ishikawa	<b>RPR:</b> 55%
<b>Rice:</b> Aiyama	<b>ABV:</b> 18%

<b>Tamagawa “Red Label” -Yamahai Junmai</b>	<b>90ml</b>	<b>15.</b>
<b>Muroka Nama Genshu 玉川 自然仕込み</b>	<b>180ml</b>	<b>30.</b>

‘Spontaneous’ ferment made by British master brewer. Bold umami and an explosion of flavour.

<b>Region:</b> Kyoto	<b>RPR:</b> 66%
<b>Rice:</b> Kitanishiki (Hyogo)	<b>ABV:</b> 21-22%



**“Japanese” Wine Selection**

125ml / 750ml

Schonleber-Blumlein Rheingau Koshu

£23 / £120

Kurambon Muscat Bailey A

£29 / £165

Breaky Bottom Cuvee Koizumi Yakumo 2010 Seyval  
Blanc.

£40 / £230

**Sake Flight Sommelier's choice** 唎き酒フライト

Ask for details



# Tea



## Sayuri Teas

Matcha - Kagoshima 10.

Bo-Hojicha - Shizuoka 8.

Matcha Genmaicha - Kagoshima 7.

Yuzu Mint - Kagoshima 8.

## Saboe Teas

Sencha - Sencha Kirari - Shizuoka Prefecture 8.

Blended Tea - Roasted Bancha & Kuromoji -  
Kyoto Prefecture 9.

Gyokuro - Traditional Gyokuro -  
Fukuoka Prefecture 22.



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