

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

Private Dining



Sample menu

£200 pp

Yellowtail ブリ

Apple, aged caviar, ponzu and sobacha guanciale

King crab Chawanmushi タラバガニ 茶碗蒸し

Ginger, kaffir and yuzu

Sashimi moriwase

White Crab カニ

Tagliolini, brown crab miso and shiso butter

Turbot ターボット

Smoked emulsion, girolles, yuzu, shiso and sea beet sauce

Wagyu 和牛

Mitsuba emulsion, potato, smoked miso and tofu purée

Goat milk ice cream やぎミルクのアイス

Smoked goat milk ice cream, beetroot and shiso

Crème brûlée クリームブリュレ (gf)

Twig tea crème brûlée, cream cheese ice cream and caviar