



# 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

Includes a welcome drink

## Starters

### Yellowtail ブリ

Apple, ponzu and sobacha guanciaie

### Scallops ホタテ貝 (gf)

Grilled radicchio, smoked lemon ponzu and myoga

### Potato and seaweed salad じゃがいもとわかめのさあだ (v) (gf)

Shiso, watercress and kombu

## Sushi

Chef's selection of sashimi (gf)

## Middle courses

### White Crab カニ

Tagliolini, brown crab miso and shiso butter

### Fine Beans 上質な豆 (vg) (gf)

Ashitaba pesto, confit tomato, smoked tofu and sobacha

## Main courses

### Monkfish アンコウ (gf)

Smoked eel, potato rosti, watercress and ginger sauce

### Sea bass シーバス (gf)

Kazusuke, cime di rapa, yuzu kosho and sake sabayon

### Duck アヒル

Fermented chilli, barley miso and hispi cabbage

### Venison 鹿肉

Persimmon, smoked eel

## Desserts

### French toast フレンチトースト (v)

Miso and soy sauce brioche, poached pears and amazake custard

### Crème brûlée クリームブリュレ (gf)

Twig tea crème brûlée, cream cheese ice cream 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