

# 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

# Taste of Kioku



150 pp // Wine Pairing 150 pp

## Sample menu

Lunch 12pm-2pm // Dinner 6pm-9.30pm

**King crab Chawanmushi** タラバガニ 茶碗蒸し

Ginger, kaffir and yuzu

**Nigiri selection - Akami (あかみ), Tai (鯛) , Masu (マス)**

Nigiri selection - Bluefin tuna, seabream, trout

**Beetroot salad** ビーツのサラダ (v) (gf)

Blackcurrant and sansho pepper

**White Crab カニ**

Tagliolini, brown crab miso and shiso butter

**Wagyu 和牛**

Mitsuba emulsion, potato, smoked miso and tofu purée

**Yuzu and lemon sorbet** 柚子檸檬ソルベ (v) (gf)

Italian meringue and Ao nori

**White chocolate tart** チョコタルト (v)

Nori and bergamot

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