

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

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

Sakana Experience

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

Middle Courses

Chashu pork 煮豚 Ravioli, tonkotsu broth	18
Lobster ロブスター Fregola, sansho pepper and kinome	30
White Crab カニ Tagliolini, brown crab miso and shiso butter	19
Fine Beans 上質な豆 (vg) (gf) Ashitaba pesto, confit tomato, smoked tofu and sobacha	12

Main Courses

Fish

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

Meat

Venison 鹿肉 Persimmon, smoked eel	35
Duck アヒル Fermented chilli, barley miso and hispi cabbage	28
Wagyu 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.