

# 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

## **Yellowtail** ブリ

Apple, aged caviar, ponzu and sobacha guanciale

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

Nigiri selection - Bluefin tuna, seabream, trout

## **Wagyu** 和牛 (gf)

Wagyu temaki ,karashi ponzu yuzu gel

## **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