



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

Includes a welcome drink

Sample menu

Starters

Yellowtail ブリ

Apple, ponzu and sobacha guanciale

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 d (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

Rhubarb mille-feuille ミルフィーユ (v)

Sakura, white chocolate and pistachio

Crème brûlée クリームブリュレ (gf)

Twig tea crème brûlée and cream cheese ice cream

(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