

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

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

Potato and seaweed ジャガ芋と昆布 (v) (gf)

Shiso, watercress and kombu

Chashu pork 煮豚

Ravioli, tonkotsu broth

Wagyu 和牛

Wasabi pomme purée and tokyo turnip

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