

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



Sample menu

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