



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 guanciaie

Sea bream 鯛 (gf)

Yuzu, shallot and myoga

Potato and seaweed じゃが芋と昆布 (v) (gf)

Shiso, watercress and kombu

Sushi

Chef's selection of sashimi (gf)

Middle courses

Scallop Chawanmushi 帆立貝茶碗蒸し (gf)

Kombu dashi and sudachi

Fine Beans インゲン豆 (vg) (gf)

Ashitaba pesto, confit tomato, smoked tofu and sobacha

Main courses

Black cod 銀鱈 (gf)

Yakimiso, yuzu and radicchio

Sea bass 鱸(gf)

Shiso pesto, koji beurre blanc and pickled celery

Duck 鴨

Fermented chilli, barley miso and hispi cabbage

Lamb 子羊

Tsukudani, green peas and shiso pureé

Desserts

Strawberry mille-feuille 苺のミルフィーユ (v)

Sakura, strawberry and yuzu sorbet

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