

## Creating memories, one bite at a time



**Akami and Chutoro tartare** 赤身と中とろタルタル **30**  
Egg yolk, wasabi and ponzu

**Shabusuki** しゃぶすき **16**  
Napa cabbage and toro

**Pastrami** パストラミ **10**  
Lagana and sesame

**Chorizo** チョリソー **10**  
Lagana and sesame

## Journey from East to West

**Beef tartare** 牛肉タルタル **20**  
Iburigakko, egg yolk and nori tempura

**King crab chawanmushi** タラバガニ 茶碗蒸し **25**  
Dashi, kaffir and yuzu

**Cuttlefish** 紋甲イカ **15**  
Broad beans and nori pesto

**Masuzushi** 鱒寿司 **12**  
Cured trout, akazu vinegar and bamboo leaf

## Chef Endo's tradition

### Two Sashimi One Nigiri

**Ōtoro** 大とろ (gf) **15** **9**  
Fatty Bluefin tuna

**Chūtoro** 中とろ (gf) **14** **8**  
Semi-fatty Bluefin tuna

**Akami** 赤身 (gf) **13** **7**  
Bluefin tuna

**Madai** 真鯛 (gf) **10** **7**  
Red bream

**Ikura** いくら (gf) **12** **8**  
Salmon roe

**Hotate** 帆立貝 (gf) **17** **12**  
Scallop

**Sashimi moriwase** (gf) **40/49**  
Chef's choice - five/seven pieces

**Nigiri selection** **46/62**  
Chef's choice - five/seven pieces

### Two Sashimi One Nigiri

**Tenaga ebi** 手長海老 (gf) **18** **12**  
Langoustine

**Masu** 鱒 (gf) **10** **7**  
Trout

**Hamachi** 鱒 (gf) **12** **8**  
Yellowtail

**Hirame** 鰭 (gf) **14** **12**  
Brill

**Wagyu** 和牛 (gf) **14**  
Temaki, karashi, ponzu and yuzu

**Nasu dengaku** ナス田楽 (vg) (gf) **8**  
Aubergine and aka miso

## Where your Kioku journey evolves



<b>Black cod</b> 銀鱈 (gf)	35
Yakimiso, yuzu and radicchio	
<b>Pork</b> 豚肉	28
Chashu pork ramen ravioli	
<b>Lamb</b> 子羊 (gf)	35
Tsukudani, kinome, courgettes and yuzu	
<b>Wagyu</b> 和牛 (gf)	85
Green asparagus, peas, broad beans and yakiniku	
<b>Stone bass</b> 石垣鯛	33
Sakamushi, mussels, spinach and caviar	

## To complete the journey

<b>Fine beans</b> インゲン豆 (vg) (gf)	8
Ashitaba pesto, confit tomato, smoked tofu and sobacha	
<b>Mushrooms</b> キノコ (gf)	8
Confit egg yolk and furikake	
<b>Gohan</b> ごはん (vg) (gf)	8
Steamed rice	
<b>Potato and Seaweed</b> じゃが芋と昆布 (v)	8
Shiso, watercress and kombu	

(v) Vegetarian / (vg) Vegan / (gf) Gluten-free

Please inform a member of staff of any food allergy or dietary requirements.  
A discretionary 15% service charge will be applied to your final bill.

# Desserts



<b>Madeleines</b> マドレーヌ	14
Miso caramel, japanese whisky and white chocolate	
<i>NV Palo Cortado Viejo 20yo, Valdespino</i>	16
<i>Jerez, Spain</i>	
<b>Kukicha</b> 茎茶 (gf)	16
Twig tea crème brûlée, cream cheese ice cream and caviar	
<i>1993 Riesling Auslese, Carl Koch</i>	16
<i>Rheinhessen, Germany</i>	
<b>Garigette</b> ガリゲット	16
Sake lees ice cream, basil ganache and strawberries	
<i>NV Barolo Chinato, Pio Cesare</i>	22
<i>Piemonte, Italy</i>	
<b>Baba</b> ババ	18
Hibiki whisky, loquat and pandan leaf ice cream	
<i>2015 Sauternes, Château Filhot</i>	22
<i>Bordeaux, France</i>	

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