



Kioku
Sake Bar

Cocktails



Shiso Gimlet

20.

Kay Junmai Daiginjo sake, Roku gin,
Wakamurasaki no Kimi shiso shochu,
Kioku Shiso spirit, sansho pepper leaves,
sudachi lime, akajiso vinegar

Yuzu Daisy

20.

Iichiko Saiten shochu, Don Fulano blanco,
Senkin Snowman nigori sake, yuzu blend

Melon 75

24.

Mujen Ai Shochu, Awa sparkling nigori sake,
Kioku dry vermouth, furano mellon



Ki-Ichigo Negroni Sbagliato 23.

Kioku Raspberry aperitivo,
Japanese sweet vermouth,
Shichiken Blue Sky sparkling sake

Matsu No Ki Martini 24.

Zaku Kaizan Junmai daiginjo, Roku gin,
Kioku pine & moss distillate,
Scottish cypress, cedarwood

Daikon Gibson 20.

Ginjo sake “vermouth”, Roku gin,
Kioku yuzu & shiso distillate, pickled daikon



Fig Leaf Highball

23.

Suntory Kakubin whisky,
Zaku Concentration H, fig leaf essence,
London Essence soda

Ume Fizz

20.

Shirashinken shochu, Ume sake blend,
Victoria plum spirit, Three Gents cherry soda

Muscat Manhattan

25.

Suntory Hibiki Harmony,
Hakurakusei Hikari sake,
Metaxa Private Reserve, muscat liqueur,
Kioku red vermouth, bitters



Kinoko Old Fashioned 22.

Daruma Masamune 3 year old koshu sake,
Kioku mushroom distillate, mocha vinegar,
Hibiki Harmony blended whisky, sake lees

Sunomono Highball 16.

Kioku non-alcoholic shiso spirit,
sunomono pickles, cucumber seltzer,
toasted sesame, green peas

Kinome Sour 16.

Kioku non-alcoholic kinome spirit,
green gooseberries, sansho pepper,
touch of lime, sour agent

Sake by the glass



⌘ Indicates the sake that can be enjoyed warm or hot,
For our full range of sake ask for sake bible.

Our current favourites



おすすめ

Kameizumi Cel-24 Junmai Ginjo Nama 90ml 15.

Genshu 180ml 29.

亀泉 Cel-24

Juicy peach and pear drops on the nose, with sweet and sour bubbles carrying through on the palate.

Region: Kochi **RPR:** 50%

Rice: Hattanishiki **ABV:** 14%

Ippaku Suisei Ryoshin -Tokubetsu 90ml 14.

Junmai 一白水成 良心 特別純米 180ml 26.

Poached apple, silky texture with a zesty finish and toasted cereal notes.

Region: Akita **RPR:** 50%/58%

Rice: Gin No Sei & Akitasakekommachi **ABV:** 16%

Nichi Nichi Akitsu Yamadanishiki 90ml 30.

日日 秋津山田錦 180ml 59.

Gentle scent of Asian pear and white peach, bright freshness and subtle yet deep lingering finish.

Region: Kyoto **RPR:** (Undisclosed)

Rice: Yamadanishiki (Hyogo) **ABV:** 13%

Bubbles and Clouds



泡と雲

Masumi Origarami 90ml 25.

真澄おりがらみ

Method Ancestral, texture from the lees and a sweet bright acidity on entry. Green apple and banana with a touch of green herb.

Region: Nagano **ABV:** 12%

Awa - Sparkling Nigori 90ml 22.

AWA にごり

Creamy strawberry, green apple and white flowers with a peppery acidity to finish and added texture from the rice lees.

Region: Cambridgeshire **RPR:** 60%

Rice: Hinohikari **ABV:** 12%

Kamoizumi "Summer Snow" - Nigori 90ml 18.

Ginjo 賀茂泉 にごり吟醸 180ml 36.

Rich and creamy and mildly sweet cloudy sake with notes of ripe pineapple and coconut.

Region: Hiroshima **RPR:** 60%

Rice: Yamadanishiki **ABV:** 18%

Orchards & Meadows



果樹園と花圃

Sohomare Tuxedo - Kimoto Junmai 90ml 30.

Daiginjo 180ml 58.

Elegant expression of a blended sake. Silky buttery texture on the palate with a touch of mushroom and stone fruit.

Region: Tochigi **RPR:** 45%

Rice: Yamadanishiki **ABV:** 16%

Zaku “Youzan Ittekisui” - Daiginjo 90ml 25.

作 陽山一滴水 純米大吟醸 180ml 49.

Juicy Nashi and delicate white blossom with a touch of yuzu brightening up the finish.

Region: Mie **RPR:** 40%

Rice: Yamadanishiki **ABV:** 17%

Niizawa Zankyo Super 7 - Junmai 90ml 177.

Daiginjo 超特選 純米大吟醸 残響 Super 7 180ml 350.

The Super 7, legendary sake from Niizawa pioneering the limits of rice polishing. Strawberries and cream with an ethereal texture on the palate..

Region: Miyagi **RPR:** 7%

Rice: Kura No Hana **ABV:** 16%

Foraging



山歩き

Ippongi Karakuchi Junmai - Junmai ㄥ 90ml 13.

一本義 辛口純米 180ml 25.

Our house expression of dry Junmai with gentle steamed rice and roasted nuts.

Region: Fukui **RPR:** 70%

Rice: Koshi no Shizuku & Local **ABV:** 16%
Sake Rice

Noguchi Naohiko “Aiyama 2019” - 90ml 30.

Yamahai Junmai Muroka Nama Genshu 180ml 59.

農口尚彦研究所 愛山 2018

Rich and caramelised rice aromas, peach compote with great intensity and lingering finish.

Region: Ishikawa **RPR:** 55%

Rice: Aiyama **ABV:** 18%

Tamagawa “Red Label” -Yamahai Junmai 90ml 15.

Muroka Nama Genshu 玉川 自然仕込み 180ml 30.

‘Spontaneous’ ferment made by British master brewer. Bold umami and an explosion of flavour.

Region: Kyoto **RPR:** 66%

Rice: Kitanishiki (Hyogo) **ABV:** 21-22%

Specials by the glass



Daishichi Myouka Rangoku 大七妙花蘭曲 - 100

Sake Flights

Bubbly Flight 泡パーティー - 50

Three exciting expressions of sparkling sake

Discovery Flight - 40

Selection of 3 different styles of Sake

Tea



Sayuri Teas

Matcha - Kagoshima 10.

Bo-Hojicha - Shizuoka 8.

Matcha Genmaicha - Kagoshima 7.

Yuzu Mint - Kagoshima 8.

Sencha - Shizuoka 8

Saboe Teas

Blended Tea - Roasted Bancha & Kuromoji -
Kyoto Prefecture 9.

Gyokuro - Traditional Gyokuro -
Fukuoka Prefecture 22.



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