

Journey from East to West

Akami and Chutoro Tartare 赤身と中とろタルタル Egg yolk, wasabi and ponzu	30	Sea Bass Usuzukuri 鱸木の薄作り Tropea onion, mizuna and yuzu kosho	18
Beef Tartare 牛肉タルタル Iburigakko, egg yolk and nori tempura	25	Octopus 蛸 (gf) Miso, fava beans and Asakura sansho	18
King Crab Chawanmushi タラバガニ 茶碗蒸し Dashi, kaffir and yuzu	25	Miso Soup 味噌汁 Tofu and chives	10
Pork 豚肉 Chashu pork ramen ravioli	16		

Chef Endo’s tradition

Two Sashimi One Nigiri			Two Sashimi One Nigiri		
Ōtoro 大とろ (gf) Fatty bluefin tuna	15	9	Tenaga Ebi 手長海老 (gf) Langoustine	18	12
Chūtoro 中とろ (gf) Semi-fatty bluefin tuna	14	8	Masu 鱒 (gf) Trout	10	7
Akami 赤身 (gf) Bluefin tuna	13	7	Hamachi 鱚 (gf) Yellowtail	12	8
Madai 真鯛 (gf) Red bream	10	7	Hirame 鰭 (gf) Brill	14	12
Ikura いくら (gf) Salmon roe	12	8	Hotate 帆立貝 (gf) Scallop	17	12
Sashimi Moriawase (gf) Chef’s choice - five/seven pieces	40/49		Wagyu 和牛 (gf) Temaki, karashi, ponzu and yuzu		14
Nigiri Selection Chef’s choice - five/seven pieces	46/62		Torotaku とろたく (gf) Temaki, fatty bluefin tuna and pickled daikon		16
			Nasu Dengaku ナス田楽 (vg) (gf) Temaki, aubergine and aka miso		8

Where your Kioku journey evolves



Black Cod 銀鱈 (gf)	35
Yakimiso, yuzu and radicchio	
Mazara Red Prawn マザラエビ	35
Orzo, sake lees and onion foam	
Lamb 子羊 (gf)	35
Tsukudani, kinome, courgettes and yuzu	
Wagyu 和牛 (gf)	90
Sugar snaps peas and yakiniku	

To complete the journey

Fine Beans インゲン豆 (vg) (gf)	8
Ashitaba pesto, confit tomato, smoked tofu and sobacha	
Mushrooms キノコ (gf)	8
Confit egg yolk and furikake	
Gohan ごはん (vg) (gf)	8
Steamed rice	
Potato and Seaweed 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



Madeleines マドレーヌ	14
Miso caramel, japanese whisky and white chocolate	
<i>2018 Tokaji Aszu 5 puttonyos, Royal Tokaji</i>	15
<i>Tokaji, Hungary</i>	
Kukicha 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>	
Gariguet 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>	

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