

Creating memories, one bite at a time



Akami and Chūtoro Tartare 赤身と中とろタルタル	30
Egg yolk, wasabi and ponzu	
Mazara red prawn マザラエビ	13
Arima sansho and ume	

Pastrami パストラミ	14
Focaccia, tomato and mustard seeds	
Masu-zushi 鱒鮓	12
Chalk stream trout and bamboo leaf	

Journey from East to West

Beef Tartare 牛肉タルタル	25
Iburigakko, egg yolk and nori tempura	
Potato and Seaweed じゃが芋と昆布 (v)	16
Shiso, watercress and kombu	
Pork 豚肉	16
Chashu pork ramen ravioli	

Sea Bass Usuzukuri 鱸の薄造り	18
Radish and yuzu kosho	
Chawanmushi 茶碗蒸し	22
Kabocha, chestnut and truffle	
Miso Soup 味噌汁	10
Tofu and chives	

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 Moriawase (gf)		40/49
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 鰯 (gf)	12	8
Yellowtail		
Hirame 鰭 (gf)	14	12
Brill		
Wagyu 和牛 (gf)		14
Beef temaki, karashi, ponzu and yuzu		
Nasu Dengaku ナス田楽 (vg) (gf)		8
Aubergine temaki and aka miso		
Nigiri Selection		46/62
Chef's choice - five/seven pieces		

Where your Kioku journey evolves



Black Cod 銀鱈 (gf)	35
Yakimiso, yuzu and radicchio	
Crab カニ	35
Tagliolini, king crab, brown crab miso and shiso butter	
Wagyu 和牛 (gf)	95
Sweet potato, truffle and yakiniku sauce	
Lamb 子羊 (gf)	35
Tsukudani, kinome, courgettes and yuzu	

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	

(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.