

Kioku

X



Taste of Kioku

155 pp // Sake Pairing 100 pp // Wine Pairing 100pp

Wagyu Tsukune

Tsukimi oroshi and caviar

Chawanmushi (v)

Kabocha pumpkin, chestnut and truffle

Grilled Persimmon Salad (vg)

Cavolo nero, walnuts and shira-ae sauce

Nigiri selection

Tuna Shabusuki

Hakusai

Black Cod (gf)

Miso, Jerusaleme artichoke and sanscho pepper

Lamb Cutlet

Herb crust and red miso

Yuzu and Lemon Sorbet (v) (gf)

Italian meringue and Ao nori

Brûlée (gf)

Twig tea crème brûlée, cream cheese ice cream and caviar

(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.