KIOKU

RAFFLES LONDON AT THE OWO

MENUS

A LA CARTE

CREATING MEMORIES, ONE BITE AT A TIME

Akami and Chutoro Tartare — 30
Egg yolk, wasabi and ponzu

Mazara red prawn — 13
Arima sansho and ume

Pastrami — 14
Focaccia, tomato and mustard seeds

JOURNEY FROM EAST TO WEST

Beef Tartare — 25
Iburigakko, egg yolk and nori tempura

Potato and Seaweed (v) — 16
Shiso, watercress and kombu

Pork — 16
Chashu pork ramen ravioli

Sea Bass Usuzukuri — 18
Tropea onion, mizuna and yuzu kosho

Octopus (gf) — 18
Miso, fava beans and Asakura sansho

Miso Soup — 10
Tofu and chives

CHEF ENDO'S TRADITION

TWO SASHIMI / ONE NIGIRI

Otoro (gf) — 15/9
Fatty bluefin tuna

Chutoro (gf) — 14/8
Semi-fatty bluefin tuna

VEGETARIAN VEGAN

(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.

A LA CARTE

CHEF ENDO'S TRADITION · CONTINUED

Akami (gf) Bluefin tuna	13/7
Madai (gf) Red bream	10/7
Ikura (gf) Salmon roe	12/8
Hotate (gf) Scallop	17/12
Tenaga Ebi (gf) Langoustine	18/12
Masu (gf) Trout	10/7
Hamachi (gf) Yellowtail	12/8
Hirame (gf) Brill	14/12
Wagyu (gf) Beef temaki, karashi, ponzu and yuzu	14
Nasu Dengaku (vg) (gf) Aubergine temaki and aka miso	8
Sashimi Moriawase (gf) Chef's choice - five/seven pieces	40/49
Nigiri Selection Chef's choice - five/seven pieces	46/62

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A LA CARTE

WHERE YOUR KIOKU JOURNEY EVOLVES

Black Cod (gf) — 35
Yakimiso, yuzu and radicchio

Crab — 35
Tagliolini, king crab, brown crab miso and shiso butter

Wagyu (gf) — 95
Mushroom and honey truffle ponzu

Lamb (gf) — 35
Tsukudani, kinome, courgettes and yuzu

TO COMPLETE THE JOURNEY

Fine Beans (vg) (gf) — 8
Ashitaba pesto, confit tomato, smoked tofu and sobacha

Mushrooms (gf) — 8
Confit egg yolk and furikake

Gohan (vg) (gf) — 8
Steamed rice

DESSERTS

Madeleines — 14
Miso caramel, japanese whisky and white chocolate

2018 Tokaji Aszu 5 puttonyos, Royal Tokaji — 15
Tokaji, Hungary

Kukicha (gf) — 16
Twig tea crème brûlée, cream cheese ice cream and caviar

1993 Riesling Auslese, Carl Koch — 16
Rheinhessen, Germany

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A LA CARTE

DESSERTS · CONTINUED

Fig — 16
Amazake cream and goat curd foam

NV Barolo Chinato, Pio Cesare — 22
Piemonte, Italy

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TASTE OF KIOKU

PER PERSON	SAKE PAIRING PER PERSON	WINE PAIRING PER PERSON
155	100	100

TASTE OF KIOKU

Akami and Chutoro Tartare
Egg yolk, wasabi and ponzu

Nigiri selection

Wagyu (gf)
Karashi, ponzu and yuzu gel

Pork
Chashu pork ramen ravioli

Black Cod (gf)
Yakimiso, yuzu and radicchio

Wagyu (gf)
Green asparagus, peas, broad beans and yakiniku

Yuzu and Lemon Sorbet (v) (gf)
Italian meringue and Ao nori

Kukicha (gf)
Twig tea crème brûlée, cream cheese ice cream and caviar

Add one bottle of 2025 Château Minuty, Côtes de Provence £100. Add one bottle of 2025 281 Château Minuty, Côtes de Provence £220

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SUMMER BENTO LUNCH

PER PERSON

40

SUMMER BENTO LUNCH

Chirashi
Assorted fish, tamago, steamed rice, soy and wasabi
- — Your choice of: Fish (gf)
- — Meat

Vegetables (vg)(gf)
Seasonal and steamed

Tsukemono (vg)(gf)
Japanese pickles

Miso (gf)
White miso soup

Add the first glass of Chateau Minuty Rosé et Or 2025 £12. Add one bottle of 2025 Château Minuty, Côtes de Provence £100. Add one bottle of 2025 281 Château Minuty, Côtes de Provence £220

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CHEF'S TABLE

Sample menu

PER PERSON

175

CHEF'S TABLE

Tori Paitan

Tartare

Hirame

Akami

Tenaga Ebi

Chawanmushi

Madai

Toro

Hamachi

Shabusuki

Turbot

Wagyu

Kakigori

Soufflé

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BAR FOOD

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Egg sando 10
Milk japanese bread and mayonnaise

Beef Tartare 25
Egg yolk and nori

Cod roe 8
Smoked cod roe mousse

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