



## STARTER

<b>Oyster</b>	<b>£4.5</b>	
With Apple Smoked Celeriac Purée and Nabansu Jelly		
<b>Agedashi Tofu (4 pcs)</b>	<b>£4.5</b>	
Deep Fried Tofu with Sauce		
<b>Oyster Katsu</b>	<b>£5</b>	
With Ponzu Mayonnaise		
<b>Woodfire Smoked Edamame</b>	<b>£5.5</b>	
(Served Cold, with Smoky Flavours)		
<b>Aubergine Tempura (5 pcs)</b>	<b>£5.5</b>	
Served with Padron Peppers, Grated Radish and Shiso Leaves		
<b>Japanese Deep Fried Chicken (5 pcs)</b>	<b>£5.5</b>	
With House Kara-age Sauce		
<b>Avocado Rice Cracker</b>	<b>£6.5</b>	
Rice cracker with Avocado Tartare		
<b>Homemade Tofu</b>	<b>£6.5</b>	
Tofu Cream with Langoustine Tartare		
<b>Aubergine Dengaku</b>	<b>£8.5</b>	
Grilled Aubergine with Red Miso		
<b>Petite Ramen</b>	<b>£8.5</b>	
Ramen Noodles with Langoustine Stock and Chicken Stock		
<b>Saba Sushi (3 pcs)</b>	<b>£10</b>	
Vinegar-marinated Smoked Mackerel Sushi		
<b>Wood-fire Unagi Chawanmushi</b>	<b>£12</b>	<b>(15 mins waiting time)</b>
Japanese Steam Egg Custard with Smoked Japanese Conger Eels		
<b>Japanese Assorted Starter Platter</b>	<b>£28</b>	<b>(15 mins waiting time)</b>
Oyster Katsu, Homemade Tofu, Saba Sushi, Chawanmushi and Aubergine Tempura		
<b>Scallop Tartare</b>	<b>£15.5</b>	
Wood-fire Grilled Scallops with Ama-Ebi and Salmon Roes		



## Sashimi (3 pcs)

Portugal Wild Tuna Akami (lean)	£9
Portugal Wild Tuna Chutoro (medium fat belly)	£10
Portugal Wild Tuna Otoro (fattest belly)	£13
Salmon	£6.5
Sea Bream	£7.5
Hamachi	£8
Scallop	£10
Cuttlefish	£6
Ikura (Salmon Roes)	£8.5
Sea Urchin	£12
Chef's Selection (5 Kinds of Chef's Choice)	£38
Chef's Selection (7 Kinds of Chef's Choice)	£52

## Nigiri (1 pc)

	Classic Style	Kokin Style (Smoked Sushi Rice)
Portugal Wild Tuna Akami	£5	£6
Portugal Wild Tuna Chutoro	£6	£7
Portugal Wild Tuna Otoro	£7.5	£8.5
Salmon	£4.8	£5.7
Hamachi	£5	£6
Sea Bream	£4	£5
Scallop	£7	£8
Cuttlefish	£4	£5
Salmon Roe	£6.5	£7.5
Unagi (Japanese Eel)	£6	£7
Sea Urchin	£13	£14
Wood-fired Smoked A5 Wagyu	£8	£9
Wood-fire Smoked Portugal Wild Tuna	£6.5	£7.5
Wood-fire Smoked Scallops	£7.5	£8.5
Chef's Selection (5 Kinds of Chef's Choice)	£27	£32
Chef's Selection (8 Kinds of Chef's Choice)	£45	£53



## Tempura

<b>Assorted Vegetables Tempura (12 pcs)</b>	<b>£12.5</b>
Selection of Seasonal Vegetables	
<b>Prawn Tempura</b>	<b>£16</b>
2 pcs of Prawn Tempura with Vegetable Tempura	
<b>Unagi Tempura</b>	<b>£18</b>
Deep Fried Japanese Eels Tempura with side pickles	
<b>Japanese Amadai Tempura</b>	<b>£28</b>
Crispy Scales Japanese Tilefish with Vegetable Tempura	
<b>Native Lobster Tempura</b>	<b>£38</b>
Lobster and Vegetable Tempura with Lobster Miso Sauce	

## GRILL

<b>Wood-fire Grilled Chicken</b>	<b>£20</b>
With Mushroom Sauce and Egg Yolk	
<b>Wood-fire Miso Marinated Grilled Black Cod</b>	<b>£24</b>
<b>Wood-fire Grilled Tuna Kama (200g)</b>	<b>£28</b>
Portugal Wild Blue Fin Tuna Collar with Homemade 8-Year Aged Ponzu Sauce	
<b>Wood-fire Grilled Japanese Wagyu Short Rib (100g)</b>	<b>£36</b>



## KOKIN SIGNATURE SUSHI

<b>Tuna Futo Maki Roll (3 pcs)</b>	<b>£16</b>
– Sushi roll with 3 Kinds of Blue Fin Tuna	
<b>Tuna &amp; Salmon Roes Futo Maki Roll (3 pcs)</b>	<b>£22</b>
– Sushi roll with 3 Kinds of Blue Fin Tuna and Salmon Roes	
<b>Tuna &amp; Sea Urchin Futo Maki Roll (3 pcs)</b>	<b>£23</b>
– Sushi roll with 3 Kinds of Blue Fin Tuna and Icelandic Sea Urchin	
<b>Tuna &amp; Sea Urchin &amp; Salmon Roes Futo Maki Roll (3 pcs)</b>	<b>£27</b>
– Sushi roll with 3 Kinds of Blue Fin Tuna, Icelandic Sea Urchin and Salmon Roes	
<b>TEMAE Sushi – “Sushi Made by Me”</b>	<b>£28</b>
– Wood Fire Smoked Sushi Rice	
– 3 Kinds of Blue Fin Tuna with Ikura Salmon Roes	

### Add-on for Temae Sushi:

Scallops	£6
Unagi (Japanese Eels)	£6.5
Sea Urchin	£8
A5 Wagyu	£15

## DESSERT

<b>Wood-fired Ice Cream</b>	<b>£10</b>
With Fermented Raspberries	
<b>Wagashi Selection</b>	<b>£18</b>
4 Kinds of Chef’s Dessert Bite (Airy Mochi, Orange jelly, Matcha Terrine, Swiss Roll Cake)	



## Our Story

***Kokin*** (古今) is a Japanese word meaning “past and present.”

The name *Kokin* reflects a spirit of timelessness, as the chef Daisuke Shimoyama honours traditional Japanese techniques and philosophies while embracing modern methods and a contemporary sensibility—celebrating a cuisine rooted in heritage yet always evolving.

### ***About Kokin***

*Kokin* is a casual Japanese Izakaya Style Restaurant, the latest project from Chef Daisuke Shimoyama, acclaimed for his refined and expressive cooking at *HANNAH* in London’s Southbank.

With *Kokin*, he presents a bold and elemental vision of Japanese cuisine - shaped by fire, guided by seasonality, and grounded in deep respect for every ingredient.

Every element on the plate is selected with intention, allowing the flavours to speak clearly and harmoniously.

*Kokin* is where fire meets craft, and where time - ancient and this moment - comes together in every dish. It is a new expression of Japanese cuisine: rooted in reverence, guided by the present, and alive with flavour.