



STARTER

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

Assorted Vegetables Tempura (12 pcs) £12.5

Selection of Seasonal Vegetables

Prawn Tempura £16

2 pcs of Prawn Tempura with Vegetable Tempura

Unagi Tempura £18

Deep Fried Japanese Eels Tempura with side pickles

Japanese Amadai Tempura £28

Crispy Scales Japanese Tilefish with Vegetable Tempura

Native Lobster Tempura £38

Lobster and Vegetable Tempura with Lobster Miso Sauce

GRILL

Wood-fire Grilled Chicken £20

With Mushroom Sauce and Egg Yolk

Wood-fire Miso Marinated Grilled Black Cod £24

Wood-fire Grilled Tuna Kama (200g) £28

Portugal Wild Blue Fin Tuna Collar with Homemade 8-Year Aged Ponzu Sauce

Wood-fire Grilled Japanese Wagyu Short Rib (100g) £36



KOKIN SIGNATURE SUSHI

Tuna Futo Maki Roll (3 pcs)	£16
– Sushi roll with 3 Kinds of Blue Fin Tuna	
Tuna & Salmon Roes Futo Maki Roll (3 pcs)	£22
– Sushi roll with 3 Kinds of Blue Fin Tuna and Salmon Roes	
Tuna & Sea Urchin Futo Maki Roll (3 pcs)	£23
– Sushi roll with 3 Kinds of Blue Fin Tuna and Icelandic Sea Urchin	
Tuna & Sea Urchin & Salmon Roes Futo Maki Roll (3 pcs)	£27
– Sushi roll with 3 Kinds of Blue Fin Tuna, Icelandic Sea Urchin and Salmon Roes	

TEMAE Sushi – “Sushi Made by Me”	£28
– 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

Wood-fired Ice Cream	£10
With Fermented Raspberries	
Wagashi Selection	£18
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.