

ōku

Kaiseki

Japanese milk bread

Miso, sesame, jeow mak len
Hakutsuru Sake

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Saldana bay oyster

Sambal gastrique, cashew, celery, spring onion
Graham Beck Brut NV

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Yellowtail nigiri

Yellowtail nigiri, wasabi, orange, soy
Capensis Silene Chardonnay 2020

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Tuna sashimi katsu

Tuna, nori, panko, avo
Stony Brook Ghost Gum 2020

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Tom yum broth

Prawn, shitake, chilli, coriander, lime
GD1 Project Semillon 2021

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Edamame

Roasted edamame, Chinese cabbage, red pepper,
smoked aubergine, kale, lime
Lynx Blanc De Noir 2022

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Shiitake gyoza

Pan fried gyoza, walnut chilli crunch,
fennel kimchi
House of Hier Cinsault 2021

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Bao bun

Lamb belly, cabbage kimchi, gochujang
Haute Cabriere Pinot Noir Reserve 2018

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Karē udon

Cauliflower, udon, karē sōsu
Fryers Crove Grenache Cinsault 2021

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Duck breast

Beetroot, kimchi, pear, ginger
La Motte Millenium 2020

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Chokorētōmūsu

Dark chocolate mousse, figs, strawberry,
cinnamon, nutmeg
Hakutsuru Plum sake

*Please consult with your host for any allergens.
Kaiseki R990 with wine pairing R1680*