

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
Boschendal Grande Cuvee Brut 2015

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Yellowtail nigiri

Yellowtail nigiri, wasabi, orange, soy
Capensis Silene Chardonnay 2021

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Prawn toast

Daikon pickle, chilli dashi, ginger, ponzu
Great Heart Chardonnay 2022

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Hot and sour mame broth

Beans, mange tout, tofu
Wade Bales Semillon 2021

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Edamame

Roasted edamame, Chinese cabbage, red pepper,
smoked aubergine, kale, lime
Stony Brook Sauvignon Blanc 2022

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Shiitake gyoza

Pan fried gyoza, walnut crunch,
fennel kimchi
Waterkloof Cinsault 2022

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Bao bun

Lamb belly, cabbage kimchi, gochujang
Little Eagle Shiraz 2017

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Norwegian salmon

Udon, charred corn, broccoli, kombu dashi
Hakushika Honjozo

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Smoked pork belly

Apple, asparagus, red pepper
La Motte Millenium 2021

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Matcha coconut custard

Strawberry, rose, pomegranate green tea,
sesame
Hakutsuru Plum sake

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