

ōku

Miso turnip poke bōru (V)

Sushi rice, avocado, miso turnip, daikon kimchi,
nouc cham

Tuna tataki (N) *

Tuna, wasabi, cashews, ponzu, chilli,
spring onion, pickled ginger

Hot and sour mame broth *

Beans, mange tout, tofu, chilli

Shiitake (V) (N) *

Pan fried gyoza, tofu, Chinese cabbage,
walnut chilli crunch, fennel kimchi

Norwegian salmon (N)

Salmon tataki gyoza, cashews,
pickled carrot, basil, turmeric broth

Chicken wonton broth

Charred corn, edamame, basil,
coriander, black bean

Tempura kale (V)

Black bean chilli, ponzu, sweet, sour,
cucumber kimchi

Prawn toast *

Daikon pickle, chilli dashi, sesame

Lamb belly bao

White cabbage kimchi, gochujang mayonnaise

Roasted cauliflower (V)

Udon, tofu, tatsoi, baby corn, karē sōsu

Soft shell crab *

Yellowtail, prawn, squid,
zucchini, tom yum broth

Smoked pork belly

Apple, asparagus, red pepper

Japanese cheesecake

Blueberry, white chocolate, cinnamon

Chokorētōmūsu

Dark chocolate mousse, figs, strawberry,
cinnamon, nutmeg

Shābetto

Orange, chocolate, raspberry

Please consult with your host for any allergens and dietary requirements.

4 Course R590, add a desert for R110.