

ōku

Kaiseki

Japanese milk bread
Five spice hiyoko mame
Hakutsuru Sake

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Saldana Bay oyster
Pickled ginger, soy, wasabi, puffed rice
Le Lude Brut NV

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Yellowtail nigiri
Lime, nori, crispy rice paper
Dalkeith Koplandsteen Chenin Blanc 2023

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Tuna tataki
Daikon pickle, chilli dashi, ginger, ponzu
Capensis Silene Chardonnay 2022

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Prawn broth
Prawn, coconut, ginger, radish
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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Chicken gyoza
Pan fried gyoza, tomato, garlic,
chilli, basil, coriander
Chamonix Feldspar Pinot Noir 2023

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Norwegian salmon
Udon, charred corn, kombu dashi,
coconut, turmeric
Lynx Blanc De Noir 2023

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Lamb yakiniku
Lamb belly, cabbage kimchi, miso
Boschendal 1685 Merlot 2020

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Springbok loin
Turnip, chestnuts, Mongolian sauce
La Motte Syrah 2018

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Sesame shifonkēki
Black sesame, yuzu, orange shābetto
Yuzu sake

*Please consult with your host for any allergens.
Kaiseki R1150. Add beverage pairing for R900
Please note we do not accept cash.*