

ōku

Pickled shitake poke bōru

Sushi rice, avocado, cabbage kimchi,
nouc cham

Prawn broth

Coconut, ginger, radish

Yellowtail sashimi (N) *

Yellowtail, pickled kumquat, sambal gastrique,
cashews, spring onion

Beef tataki *

Daikon pickle, chilli dashi, sesame

Charred cabbage (V)

Pan fried gyoza, ponzu,
Chinese cabbage, baby spinach

Prawn pot sticker (N)

Prawn gyoza, fennel kimchi, shitake,
teriyaki

Chicken gyoza *

Tomato, garlic, chilli, basil,
coriander

Lamb belly harumaki *

White cabbage kimchi, miso mayonnaise

Miso roasted aubergine (N) (V)

Roasted edamame, Chinese cabbage,
smoked aubergine, kale, lime

Cauliflower (V) *

Korean fried cauliflower, broccoli,
daikon kimchi, Korean BBQ

Norwegian salmon*

Udon, charred corn, kombu dashi,
coconut, turmeric

Springbok loin

Turnip, chestnut, Mongolian sauce

Japanese cheesecake

Pineapple, white chocolate, pink peppercorn

Chokorētomūsu (N)

Dark chocolate mousse,
almond, orange

Sake poached pear (N)

Pear, sake, ginger shābetto

Sesame shifonkēki

Black sesame, yuzu, orange shābetto

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

4 Course R595