

ōku

Kaiseki

Japanese milk bread

Tomato chilli jam

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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Agedashi dōfu broth

Tofu, spring onion, coriander

Holden Manz Semillon 2021

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Edamame

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

Stony Brook Sauvignon Blanc 2023

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Chicken gyoza

Pan fried gyoza, tomato,
basil

Chamonix Feldspar Pinot Noir 2023

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Norwegian salmon

Udon, charred corn, kombu dashi,
coconut, turmeric

Lynx Blanc De Noir 2024

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Lamb belly

Smoked, red cabbage, miso

Boschendal 1685 Merlot 2021

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Wagyu beef

Carrot, chestnuts, Mongolian sauce

La Motte Syrah 2019

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Jasmine kēki

Litchi, crumble, yuzu, lime

Yuzu sake

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