

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, garlic,
chilli, coriander

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 yakiniku

Lamb belly, cabbage kimchi, miso

Boschendal 1685 Merlot 2021

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Springbok loin

Carrot, chestnuts, Mongolian sauce

La Motte Syrah 2019

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Sesame shifonkēki

Black sesame, yuzu, basil, coconut 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.