

ōku

Agedashi dōfu broth

Tofu, ginger, radish, coriander

Prawn poke bōru

Sushi rice, avocado, cabbage kimchi,
noug cham

Yellowtail sashimi (N) *

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

Springbok tataki *

Daikon pickle, chilli dashi, sesame

Broccoli (V)

Spinach gyoza, ponzu,
pak choi kimchi

Prawn pot sticker (N)

Prawn gyoza, fennel kimchi, shitake,
teriyaki

Chicken gyoza *

Tomato, white cabbage kimchi,
basil

Lamb belly harumaki *

Red cabbage, spring onion,
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

Wagyu beef

Carrot, chestnut, Mongolian sauce

Japanese cheesecake

Pineapple, white chocolate, pink peppercorn

Chokorētomūsu

Dark chocolate mousse,
Blueberries, mint

Sake poached pear (N)

Pear, sake, ginger shābetto

Jasmine kēki

Litchi, crumble, yuzu, lime

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

4 Course R595