

# ōku

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## **Agedashi dōfu broth**

Tofu, ginger, radish, coriander

## **Prawn poke bōru**

Sushi rice, avocado, cabbage kimchi,  
nouc cham

## **Yellowtail sashimi (N) \***

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

## **Beef tataki \***

Daikon pickle, chilli dashi, sesame

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## **Broccoli (V)**

Spinach gyoza, ponzu,  
pak choi kimchi

## **Prawn pot sticker (N)**

Prawn gyoza, fennel kimchi, shitake,  
teriyaki

## **Chicken gyoza \***

Tomato, garlic, chilli,  
coriander

## **Lamb belly harumaki \***

White cabbage kimchi, miso mayonnaise

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## **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**

Carrot, chestnut, Mongolian sauce

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## **Japanese cheesecake**

Pineapple, white chocolate, pink peppercorn

## **Chokorētomūsu**

Dark chocolate mousse,  
Blueberries, mint

## **Sake poached pear (N)**

Pear, sake, ginger shābetto

## **Sesame shifonkēki**

Black sesame, yuzu, basil, coconut shābetto

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

*4 Course R595*