

Agedashi dōfu broth Tofu, ginger, radish, coriander	R75
Saldana bay oysters * Pickled ginger, soy, wasabi, puffed rice, spring onion	R75
Yellowtail sashimi (N) * Yellowtail, pickled kumquat, sambal gastrique, cashews	R120
Prawn poke bōru Sushi rice, avocado, pickled shitake, cabbage kimchi, nouc cham	R95
Broccoli Dumpling (V) Spinach gyoza, ponzu, pak choi kimchi	R75
Prawn pot sticker (N) Prawn gyoza, fennel kimchi, shitake, teriyaki	R90
Chicken gyoza* Tomato, white cabbage kimchi, basil	R85
Roasted edamame (N) (V) Chinese cabbage, smoked aubergine, kale, lime	R70
Springbok tataki * Daikon pickle, chilli dashi, sesame	R115
Lamb belly harumaki* Red cabbage, spring onion, miso mayonnaise	R95
Cauliflower (V) * Korean fried cauliflower, broccoli, daikon kimchi, Korean BBQ	R130
Norwegian Salmon * Udon, charred corn, kombu dashi, coconut, turmeric	R195
Wagyu beef Carrot, chestnut, Mongolian sauce	R195
Japanese cheesecake Pineapple, white chocolate, pink peppercorn	R100
Chokorētomūsu Dark chocolate mousse, blueberries, mint	R115
Sake poached pear (N) Pear, sake, almond, ginger shābetto	R105

*Please consult with your host for any allergens and dietary requirements.
We recommend choosing between 4 to 6 plates to enjoy the full experience.
Please note we do not accept cash payment.*