

# ōku

## Kaiseki

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**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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**Tuna nigiri**

Lime, nori, crispy rice paper

*Dalkeith Koplandsteen Chenin Blanc 2023*

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**Yellowtail 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.*