

# ōku

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## **Agedashi dōfu broth**

Tofu, ginger, radish, coriander

*Holden Manz Semillon 2021*

## **Prawn poke bōru**

Sushi rice, avocado, cabbage kimchi, nouc cham

*Le Lude Brut NV*

## **Tuna sashimi (N) \***

Pickled gooseberry, sambal gastrique, cashews, spring onion

*Dalkeith Koplandsteen Chenin Blanc 2023*

## **Springbok tataki \***

Daikon pickle, chilli dashi, sesame

*Rainbow's End Cab Franc Blanc de Noir 2023*

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## **Broccoli (V)**

Spinach gyoza, ponzu, lemon verbena, pak choi kimchi

*Lynx Blanc De Noir 2023*

## **Prawn pot sticker**

Prawn gyoza, fennel kimchi, shitake, teriyaki

*La Bri Chardonnay 2022*

## **Chicken gyoza (N) \***

Tomato, white cabbage kimchi, basil

*Chamonix Feldspar Pinot Noir 2023*

## **Lamb belly harumaki \***

Red cabbage, spring onion, miso mayonnaise

*Chanteclair Malbec 2021*

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## **Hoison sweet potato (N) (V)**

Roasted edamame, Chinese cabbage, smoked aubergine, kale, lime

*Stony Brook Sauvignon Blanc 2023*

## **Cauliflower (V) \***

Korean fried cauliflower, broccoli, daikon kimchi, Korean BBQ

*Waterkloof Cinsault 2022*

## **Norwegian salmon\***

Udon, charred corn, kombu dashi, coconut, turmeric

*Lynx Blanc De Noir 2023*

## **Wagyu beef**

Carrot, chestnut, Mongolian sauce

*La Motte Syrah 2019*

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## **Japanese cheesecake**

Pineapple, white chocolate, pink peppercorn

*Hakushika Honjozo Sake*

## **Chokorētomūsu**

Dark chocolate mousse, Blueberries, mint

*Black Sesame White Russian*

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

Pear, sake, almond, miso, shābetto

*Plum Hakutsuru Sake*

## **Jasmine kēki**

Litchi, crumble, yuzu, lime

*Matcha Martini*

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

*4 Course R675. Add beverage pairing R625*