

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

*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.*