

ōku

Kaiseki

Japanese milk bread

Tomato chilli jam

Hakutsuru Sake

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Saldana Bay oyster

Pickled ginger, radish, soy, wasabi,
puffed rice

Le Lude Brut NV

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Yellow Tail nigiri

Lime, nori, crispy rice paper

Dalkeith Koplandsteen Chenin Blanc 2023

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Tuna tataki

Daikon pickle, chilli dashi, ginger, ponzu

Capensis Silene Chardonnay 2022

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Kenchinjiru broth

Tofu, spring onion, coriander

Haute Cabriere Unwooded Chardonnay

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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, red chilli,
miso dashi

Lynx Blanc De Noir 2024

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Lamb belly

Smoked, red cabbage, miso

Great Heart Cabernet Sauvignon 2020

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Wagyu beef

Carrot, chestnuts, Mongolian sauce

La Motte Syrah 2020

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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.