

# ōku

## Kaiseki

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**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**

Avocado, wasabi mousse, ponzu, sesame,  
ginger

*Capensis Silene Chardonnay 2022*

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**Shibazuke Beetroot**

Ume plum pickled beetroot, yuzu ginger  
crème, kimchi, sesame

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*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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**Springbok**

Coriander crusted springbok, miso purée, bok choy,  
black garlic jus

*Mullineux Syrah 2022*

*Please consult with your host for any allergens.  
Kaiseki R1150. Add beverage pairing for R900*