

ōku

Shibazuke Beetroot

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

Beef Broth

Beef brisket, edamame, chilli dashi, daikon, Japanese marrow toast

Tuna tataki

Avocado, wasabi mousse, ponzu, sesame, ginger

Broccoli (V)

Spinach gyoza, ponzu, lemon verbena, pak choi kimchi

Prawn pot sticker

Prawn gyoza, fennel kimchi, shiitake, teriyaki

Chicken gyoza (N) *

Tomato, white cabbage kimchi, basil

Hoison sweet potato (N) (V)

Roasted edamame, Chinese cabbage, smoked aubergine, kale

Norwegian salmon*

Udon, charred corn, red chilli, miso dashi

Springbok

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

Japanese cheesecake

Cherry, yuzu orange, almond schezwan, sake vanilla

Chokorētomūsu

Dark chocolate mousse, blueberries, mint

Yaki Painappuru

Roasted pineapple, sake, coconut Malibu ice cream

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

4 Course R675.