

<b>Shibazuke Beetroot</b>	<b>R75</b>
Ume plum pickled beetroot, yuzu ginger crème, kimchi, sesame	
<b>Saldana bay oysters *</b>	<b>R75</b>
Pickled ginger, radish, soy, wasabi, puffed rice, spring onion	
<b>Beef Broth</b>	<b>R120</b>
Beef brisket, edamame, chilli dashi, daikon, Japanese marrow toast	
<b>Broccoli Dumpling (V)</b>	<b>R75</b>
Spinach gyoza, ponzu, lemon verbena, pak choi kimchi	
<b>Prawn pot sticker (N)</b>	<b>R90</b>
Prawn gyoza, fennel kimchi, shitake, teriyaki	
<b>Chicken gyoza*</b>	<b>R85</b>
Tomato, white cabbage kimchi, basil	
<b>Roasted edamame (N) (V)</b>	<b>R70</b>
Chinese cabbage, smoked aubergine, kale, lime	
<b>Tuna tataki *</b>	<b>R115</b>
Avocado, wasabi mousse, ponzu, sesame, ginger	
<b>Norwegian Salmon *</b>	<b>R195</b>
Udon, charred corn, red chilli, miso dashi	
<b>Springbok</b>	<b>R195</b>
Coriander crusted springbok, miso pureé, bok choi, black garlic jus	
<b>Japanese cheesecake</b>	<b>R100</b>
Cherry, yuzu orange, almond schezwan, sake vanilla	
<b>Chokorētomūsu</b>	<b>R115</b>
Dark chocolate mousse, blueberries, mint	
<b>Yaki Painappuru</b>	<b>R105</b>
Roasted pineapple, sake, coconut Malibu ice cream	

*Please consult with your host for any allergens and dietary requirements.  
We recommend choosing between 4 to 6 plates to enjoy the full experience.*