

ōku

ZENSAI

Lazena Chicken Bao	R105
Pickled cucumber, kewpie, radish, dragon fire sauce, spring onion, sesame	
Saldanha Bay Oysters	R120
Wasabi, cucumber, apple, coriander, wonton crisps	
Avocado Prawn Tartlet	R105
Avocado, cucumber, prawn, sesame, coriander	
Franschhoek Mushroom Broth*	R95
Mushroom, garlic, ginger, chilli	

STARTERS

Corn Fritter (V)	R115
Sweetcorn, baby corn, herb salad, pesto, miso, Gochujang,	
Kroonstad Beef Tataki	R135
Sirloin beef, tahini, kewpie, anchovy, kimchi, ponzu	
Norwegian Salmon Sashimi	R125
Salmon, black bean chilli, beetroot, avocado, salmon mousse	

DUMPLINGS

Franschhoek Mushroom (V)	R135
Mushroom gyoza, truffle, roasted red pepper, mushroom soy, sesame miso	
Lazena Chicken	R145
Leek, chilli dashi, coconut, lime, green curry broth	
Vannamei Prawn *	R155
Kimchi, orange, naartjie, granola, Ōku sauce	

MAINS

Vegetable Cylinder (V) (N)	R145
Tofu, tamarind, seasonal vegetables, peanuts, umami glaze	
Steynsburg Smoked Pork Belly *	R210
Pak choi, sweet potato, apple, ginger, gochujang, crackling	
Karoo Springbok Loin	R255
Springbok loin, mushroom duxelles, celeriac, black garlic fried rice, jus	
Soft Shell Crab	R310
Seafood croquettes, stir fry, Udon noodles, tomato broth	

SIDES

Noodles	R95
Sesame Udon noodles, ponzu, sesame oil, spring onion, ramen egg	
Egg Fried Prawn Rice	R95
Fried rice, green peas, corn, kimchi, prawn	
Pickled Cucumber	R85
English cucumbers, sesame oil, sesame seeds, rice wine vinegar, roasted nuts	

DESSERT

Japanese Cheesecake	R155
Passion fruit, coconut, mousse, ginger, yuzu, ice cream	
Belgian Jasmine Chocolate Crèmeux	R150
Belgian white chocolate crèmeux, jasmine, litchi, almond crumble	
Golden Nashi	R145
Miso salted caramel, pecan nuts, roasted pear, soy poached pear, gel, ice cream	

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