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 Katsu — **R125**
Salmon, black bean chilli, pickled cucumber, pickled ginger, rooibos

DUMPLINGS

Franschhoek Mushroom (V) — **R135**
Mushroom gyoza, truffle, roasted red pepper, mushroom soy, sesame miso

Lazena Chicken — **R150**
Wontons, pea, edamame, mange tout, coriander ginger 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, turnip, 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, yuzu, ice cream

Belgian Jasmine Chocolate Crémeux — **R150**
Belgian white chocolate cherry crémeux, jasmine, cherry, 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.