



Get lost in an experience that takes you on an unforgettable Asian dining journey with an African influence that stimulates all senses.

The Kōzo dining experience is elegant, sophisticated and exquisite.

Our farm-to-table concept means we source ingredients from local farms, supporting the African Farmer while maintaining our commitment to bring only fresh ingredients to your tables.

The Kōzo food is made to share amongst friends and family, over piquant conversation and exquisite drinks.

STARTERS

Rock Shrimp Kimchi Mayo Nori	240.00
Chili Squid Five Spice Mix Crispy Garlic Sweet Chili Dip	220.00
Beef & Truffle Gyoza Onion Miso Ponzu Pearl	130.00
Chicken Pili Pili Garlic Lemon Chili Marinade Suya	170.00
Beef Skewer Soy & Garlic Butter	210.00
Lobster Dumpling Black Vinegar Chili Oil	190.00
Cabbage Cake Spicy Mayo Sesame	90.00
Prawn Toast Prawn Mix Sesame Sweet Chili	120.00

SIGNATURE SALADS

Thai Beef Salad Cherry Tomato Chili & Lime Dressing Herbs	200.00
Grilled Chicken Salad Rice Noodle Cashew Dip Herbs	150.00
Tomato Salad Avocado Purée Peach Basil Cashew (V)	120.00

10% Service Charge will be added to your Total Bill. (V) stands for Vegan.
Please inform your server about any Allergies that you may have.

SUSHI

Crispy Salmon Roll Avocado Tobiko Wasabi Furikake	250.00
Kōzo Roll Tuna Salmon Seared Spicy Mayo Pepper Powder	170.00
California Roll Lobster Avocado Cucumber Wasabi Mayo Tobiko	160.00
Tiger Roll Avocado Beetroot Skin Smoked Mayo Tobiko	150.00
Spicy Tuna Roll Yellowfin Tuna Wasabi Mayo Tobiko Chili	130.00
Mixed Veg Sushi Red Pepper Avocado Cucumber Pickled Carrot (V)	80.00

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MAINS

Grilled Octopus Chili Potato Wasabi Garlic Yoghurt Mint Oil	300.00
Grilled Chicken Thigh Mixed Oyster Mushroom Akabanga	280.00
Slow Cooked Lamb Plantain Mash Cardamom Curry Crispy Onion	400.00
Steamed White Fish Soya Sesame Ginger Coriander	350.00
Grilled Salmon Acheke Mix Kōzo Yellow Chili Cream	550.00
Pork Ribs Black Bean Sauce Ginger	370.00
Grilled Lamb Rack Kimchi Marinade Smoked Yoghurt Burned Chili	700.00
Wok Fried Aubergine Chili Garlic Basil Green Bean (V)	180.00
Wok Fried Prawn Chili Garlic Basil Green Bean	400.00
Spicy Yaki Udon Beef Mince Chili Garlic Basil	380.00
Beef Hot Plate Onion & Green Pepper Black Pepper Sauce	375.00

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SIDES

Kōzo Fried Rice Chicken Prawn Singapore Spice	220.00
Egg Fried Rice Red Onion	130.00
Steam Rice	25.00

DESSERTS

Ghanaian Secret Chocolate Shell Dulce De Leche Coconut Ice Cream	110.00
Forest Floor Peanut White Chocolate Moringa Ice Cream Moss	200.00
Miss Kōzo Raspberry Gel Cheesecake Mousse Cookie Crumbles	180.00
White Chocolate Miso Peach Ice Cream Candied Cashew Nuts	80.00

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