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ACCRA | KIGALI

**Embark on a journey that takes you on an unforgettable Asian dining experience with an African influence that stimulates all senses.**

**The Kōzo dining experience is elegant and sophisticated, with its food designed to share amongst friends and family over piquant conversation and exquisite drinks.**

**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.**

**We aim to explore new markets and build a pan African business, by forging local partnerships, prioritising sustainability, and being prepared to continuously adapt and innovate our offer.**

## STARTERS

<b>Beef &amp; Truffle Gyoza</b>   Onion Miso   Ponzu Pearl	180
<b>Fish Skewer</b>   Kōzo Pili Pili   Lemon	180
<b>Pork Skewer</b>   Honey Lemongrass Marinade   Chili Dip	180
<b>Chili Squid</b>   Five Spice Mix   Crispy Garlic   Sweet Chili Dip	220
<b>Chicken Karaage</b>   Spicy Mayo   Chili Spice   Lemon	220
<b>Rock Shrimp</b>   Kimchi Mayo   Nori	240
<b>Thai Coconut Soup</b>   Mushroom   Lemongrass   Lime Leaves Choose From: Veg (V)   Chicken   Prawn	170   200   250

## SIGNATURE SALAD

<b>Tomato Salad</b>   Avocado Cream   Pear   Basil   Cashew (V)	120
<b>Mango Salad</b>   Crispy Fish   Lemongrass Lime Dressing   Herbs	150
<b>Grilled Chicken Salad</b>   Rice Noodle   Cashew Chili Dip   Peanut   Herbs	160

## SUSHI

<b>Mushroom Tempura Roll</b>   Cucumber   Pepper   Avocado Cream (V)	100
<b>California Roll</b>   Lobster   Avocado   Wasabi Mayo   Tobiko	160
<b>Prawn Roll</b>   Avocado   Pickled Ginger   Wasabi Mayo   Tobiko	180
<b>Afro Roll</b>   Tilapia   Red Pepper   Cucumber   Kōzo Yellow Chili Mayo	180
<b>Crispy Salmon Roll</b>   Avocado   Tobiko   Wasabi Furikake	250
<b>Poke Bowl</b>   Rice   Seared Salmon   Avocado   Spicy Mayo   Truffle Oil	250

## MAINS

<b>Grilled Chicken Thigh</b>   Ghanaian Honey Marinade   Tamarind Chili Dip	350
<b>Pork Ribs</b>   Black Bean Sauce   Ginger	370
<b>Soft Braised Lamb</b>   Fufu Mash   Red Wine Sauce	380
<b>Egusi &amp; Lobster</b>   Pumpkin Sauce   Courgette   Almond   Truffle Oil	380
<b>Beef Stir Fry</b>   Onion & Mix Pepper   Black Pepper Sauce	380
<b>Stir Fry Mixed Seafood</b>   Smoked Chili   Basil	450
<b>Spicy Yaki Udon</b>   Chili   Garlic   Basil Choose from: Mushroom (V)   Chicken   Beef   Seafood	320   350   380   450
<b>Grilled Salmon</b>   Acheke Mix   Kōzo Yellow Chili Cream	530
<b>Beef Fillet</b>   Charcoal Spice   Wasabi Mash   Sorghum Salad   Chimichuri	690

## SIDES

<b>Steamed Rice</b>	<b>25</b>
<b>Egg Fried Rice   Red Onion</b>	<b>140</b>
<b>Stir Fried Mixed Veg   Garlic Sauce</b>	<b>170</b>
<b>Kōzo Fried Rice   Chicken   Prawn   Singapore Spice</b>	<b>220</b>

## DESSERTS

<b>Our Ghanaian Chocolate Secret</b>	<b>110</b>
<b>Crème Brûlée   Orange Ice Cream   Dark Chocolate   Honeycomb</b>	<b>160</b>
<b>Miss Kōzo   Cheesecake Mousse   Raspberry Gel   Cookie Crumbles</b>	<b>200</b>