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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

Beef & Truffle Gyoza Onion Miso Ponzu Pearl	180
Fish Skewer Kōzo Pili Pili Lemon	180
Pork Skewer Honey Lemongrass Marinade Chili Dip	195
Chicken Karaage Spicy Mayo Chili Spice Lemon	220
Chili Squid Five Spice Mix Crispy Garlic Sweet Chili Dip	250
Rock Shrimp Kimchi Mayo Nori	250

SIGNATURE SALAD

Tomato Salad Avocado Cream Pear Basil Cashew (V)	120
Grilled Chicken Salad Rice Noodle Cashew Chili Dip Peanut Herbs	160
Mango Salad Crispy Fish Lemongrass Lime Dressing Herbs	165

SUSHI

Mushroom Tempura Roll Cucumber Pepper Avocado Cream (V)	130
Prawn Roll Avocado Pickled Ginger Wasabi Mayo Tobiko	180
Afro Roll Tilapia Red Pepper Cucumber Kōzo Yellow Chili Mayo	180
California Roll Lobster Avocado Wasabi Mayo Tobiko	200
Crispy Salmon Roll Avocado Tobiko Wasabi Furikake	260
Poke Bowl Rice Seared Salmon Avocado Spicy Mayo Truffle Oil	280

MAINS

Grilled Chicken Thigh Mixed Oyster Mushroom Akabanga	350
Pork Ribs Black Bean Sauce Ginger	370
Soft Braised Lamb Fufu Mash Red Wine Sauce	380
Egusi & Lobster Pumpkin Sauce Courgette Almond Truffle Oil	380
Beef Stir Fry Onion & Mix Pepper Black Pepper Sauce	380
Stir Fry Mixed Seafood Smoked Chili Basil	450
Spicy Yaki Udon Chili Garlic Basil Choose from: Mushroom (V) Chicken Beef Seafood	320 350 380 450
Grilled Salmon Acheke Mix Kōzo Yellow Chili Cream	550
Beef Fillet Charcoal Spice Wasabi Mash Sorghum Salad Chimichuri	690

SIDES

Steamed Rice	35
Egg Fried Rice Red Onion	140
Stir Fried Mixed Veg Garlic Sauce	170
Kōzo Fried Rice Chicken Prawn Singapore Spice	220

DESSERTS

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