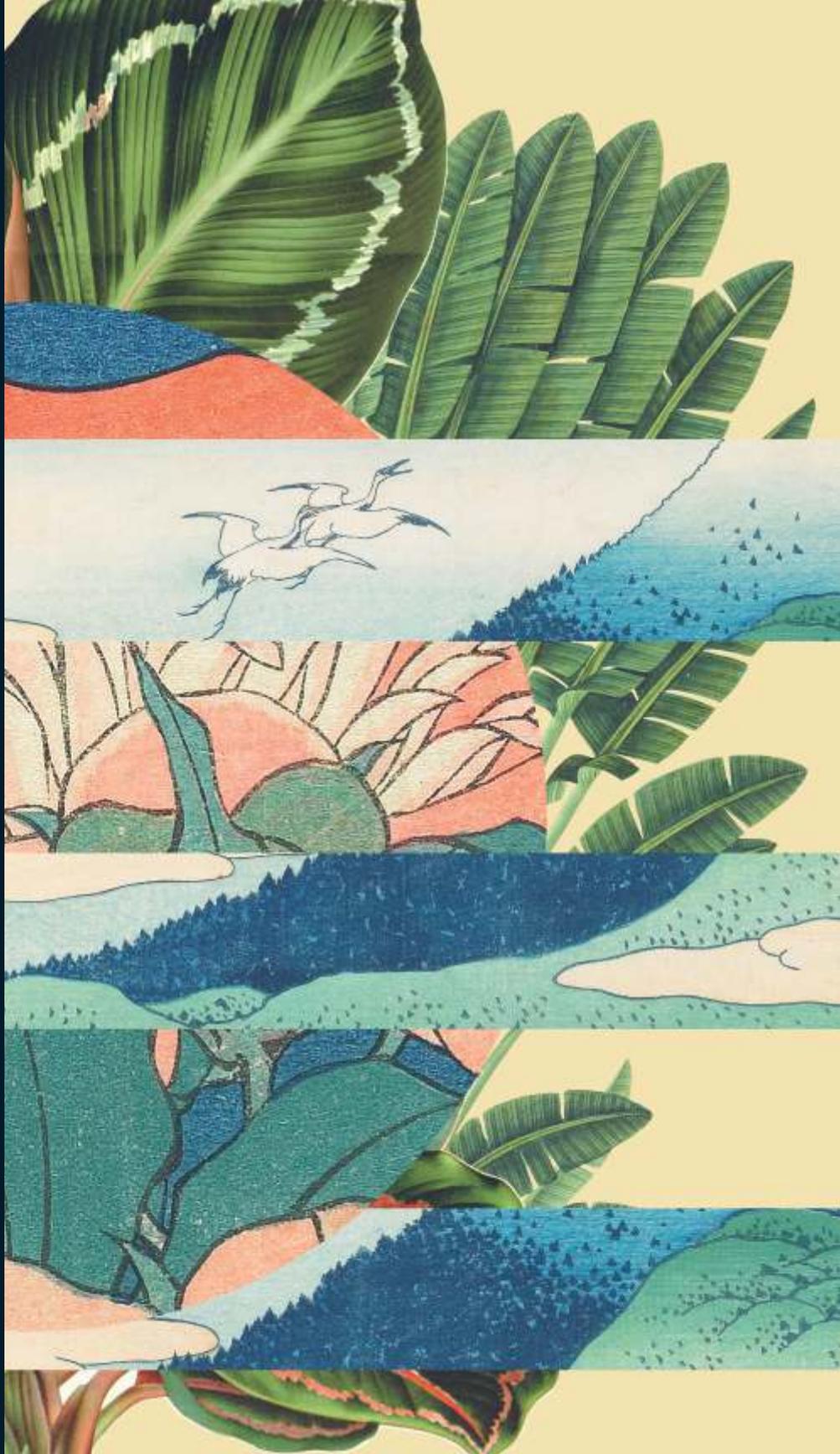


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LUNCH





ACCRA | KIGALI

Step into Kōzo, where vibrant African flavours meet the refined precision of Pan-Asian cuisine through an innovative culinary process that transforms each plate into a masterpiece. Established in 2018, we welcome you into our home – a space that celebrates genuine African hospitality and a cherished farm-to-table tradition. In every city we find ourselves, we integrate with the local supply chain, partnering with community farmers to ensure sustainable, fresh dining that honors both nature and tradition.

Under the guidance of Group Executive Chef Sakorn Somboon, our dishes are far more than just food – they are the result of countless hours of innovation, fusing two cultures into every bite. Inspired by the ancient ties that once bound Africa and Asia along historic trade routes like the Silk Road, our menu reflects a modern interpretation of a timeless culinary dialogue. Just as the Silk Road connected continents, exchanging spices, techniques, and traditions, our creations bridge diverse flavours and culinary wisdom to inspire a new era of dining.

At Kōzo, every shared plate, well-curated music, and warm smile invites you to explore a journey of taste and innovation. We are excited to bring our unique experience and vibrant flavours to a city near you.

Where Cultures Converge and Flavours Inspire.

By Ramzi Yamusah

A handwritten signature in a cursive script, reading 'Ramzi Yamusah'. The signature is written in a dark green color, matching the overall theme of the page.

Founder
Kōzo

STARTERS

- Grilled Cauliflower** | Black Sesame Dressing (V) **150.00**
A smoky, charred take on an African market favourite, paired with a nutty black sesame dressing that echoes the umami flavours of Japanese street food.
- Akabanga Beef Spring Roll** | Ginger Sweet & Sour Sauce **150.00**
Crispy spring rolls filled with spiced mince beef, infused with Akabanga – Rwanda’s iconic chili oil – served with a tangy ginger sweet & sour sauce. A fiery East African twist on a classic Asian favorite.
- Pork Skewer** | Lemongrass | Soy Honey Glaze **150.00**
Succulent pork skewers delicately infused with lemongrass and finished with a caramelised soy-honey glaze. The flavours balance fragrant citrus notes, gentle sweetness, and aromatic freshness from coriander.
- Chicken Skewer** | Pepper | Onion | Teriyaki | Suya Spice **150.00**
Tender chicken skewers glazed with teriyaki and dusted with suya spice, paired with roasted peppers and onions. A sophisticated harmony of Japanese umami and West African warmth defines this dish.
- Mushroom Skewer** | Soy Garlic Butter | Angelica Nori Spice | Truffle Oil **150.00**
Grilled mushrooms enriched with soy garlic butter, accented by angelica nori spice and a whisper of truffle oil. Deeply umami and aromatic, it offers an elegant expression of earthy refinement.
- Chicken Karaage** | Spicy Mayo | Chinese BBQ Spice | Lemon **200.00**
Japanese-style fried chicken with a West African kick – crispy, juicy karaage sprinkled with house chili spice, brightened by a splash of lemon, and served with a bold spicy mayo. A street-food classic with cross-continental fire.

Stuffed Chicken Wing Teriyaki Glaze Green Shito	220.00
<i>A Japanese izakaya-style chicken wing is reimagined with Ghanaian green shito heat, creating a bold balance between sweet teriyaki and fiery, herbaceous flavours.</i>	
Crispy Chicken Bao Bun Kōzo Smoked Mayo	240.00
<i>Homemade pillowy bao filled with crispy chicken, finished with our in-house smoked mayo for a bold Afro-Asian bite.</i>	
★ Rock Shrimps Ao Nori Spice	240.00
<i>A marriage of Japanese tempura crunch freshness, these rock shrimps are dusted with umami-rich Ao nori seaweed spice.</i>	
★ Beef & Truffle Gyoza Onion Miso Ponzu Pearls	250.00
<i>A refined dumpling experience combining tender beef with earthy truffle and Ghanaian-grown onions in a rich miso glaze. Finished with tangy ponzu pearls.</i>	
Beef Skewer Chinese Suya Spice	350.00
<i>Char-grilled beef skewers seasoned with a bold fusion of Chinese and West African spices. The result is an elegant interplay of smokiness, earthy heat, and lingering aromatic depth.</i>	

★ Marks the signature dishes you've loved since Kōzo's very first day.
 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.

SIGNATURE SALADS

Grilled Chicken Salad | Rice Noodles | Pili Pili Cashew Dip | Peanuts **150.00**

A vibrant East-meets-West fusion, with flame-grilled chicken wrapped in rice paper and fresh herbs, served with a bold exotic pili pili cashew dip, bringing nutty heat to every bite.

★**Tomato Salad** | Avocado Cream | Basil | Tiger Dressing (V) **180.00**

A colorful mix of heirloom tomatoes, bringing African farm-to-table flavours with the creamy richness of avocado.

Tomato & Squid Salad | Yuzu Ponzu | Chilli Oil | Garlic Mayo | Shiso **350.00**

Lightly seared squid and fresh tomato dressed in bright yuzu ponzu and delicate chilli oil. Finished with garlic mayo and shiso, the dish captures a refined balance of citrus, heat, and herbaceous freshness.

SAUCES

Akabanga Chili Oil **10.00**

A potent Rwandan chili oil for a fiery finishing touch.

Kōzo Signature Chili **10.00**

A house-blend of bold chili spices for an extra kick.

Green Shito **10.00**

A Ghanaian green pepper sauce, both herbaceous and spicy.

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SUSHI

- Crispy Fried Mixed Pepper Roll** | Vegan Mayo | Spring Onion Sesame (V) **120.00**
An Afro-Asian plant-based roll that highlights smoky charred peppers, Japanese sesame crunch, and a creamy vegan mayo.
- ★ **Afro Roll** | Peri Peri Tilapia | Kōzo Yellow Peri Mayo **160.00**
Mozambique's legendary peri peri spice transforms smoky grilled tilapia into an unexpected sushi star, topped with Kōzo's signature chili-laced mayo.
- Kōzo Roll** | Salmon | Seared Spicy Mayo | Pepper Powder **200.00**
Signature roll featuring fresh salmon, topped with seared spicy mayo and a dusting of house pepper powder for a smoky finish. A bold, fiery expression of sushi – where Japanese technique meets West African heat.
- ★ **California Roll** | Wasabi Lobster | Avocado | Tobiko | Wasabi Mayo **210.00**
A luxurious upgrade to the California roll, featuring sweet local lobster spiked with the heat of Japanese wasabi cream.
- ★ **Crispy Salmon Roll** | Avocado | Tobiko | Mayo | Wasabi Furikake **280.00**
Crispy-fried salmon roll meets a burst of tobiko and wasabi furikake, blending the textures of Japanese and Senegalese seafood cooking traditions.

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MAINS

★ **Kōzo Signature Fried Rice** | Chicken | Prawn | Singapore Spice **240.00**
A wok-fried blend of Ghanaian and Asian flavours, with Singaporean spice elevating the smoky, golden grains fried rice.

Grilled Chicken Thigh | Mixed Oyster Mushroom | Akabanga **260.00**
Juicy grilled chicken thigh served with earthy mixed oyster mushrooms and finished with a fiery drizzle of Akabanga – Rwanda’s legendary chili oil. A bold meeting of smoky African heat and Asian umami.

Grilled Chicken Thigh | Potatoes | Peppers | Chimichurri | Garlic Mayo **300.00**
Juicy grilled chicken thighs served with roasted potatoes and peppers, complemented by vibrant chimichurri and garlic mayo. Fresh coriander brightens the composition, offering a refined balance of herbaceous and savory notes.

Spicy Yaki Udon | Chili | Garlic | Basil
Wok-tossed udon noodles infused with chili, garlic, and Thai basil in a rich, spicy glaze.

Choose from:

Mushroom (V) **260.00**
A vegetarian twist, layered with depth and fire

Chicken | Beef | Seafood **260.00 | 280.00 | 350.00**
Protein-packed options that bring the heat and soul of Asia, tailored to your taste.

Wok Fried Tiger Prawn | Chili | Garlic | Basil **350.00**
Succulent tiger prawns stir-fried over high heat with garlic, chili, and fresh Thai basil. A coastal classic with a West African backbone and Southeast Asian soul.

<p>Yellow Fish Curry Fried Tilapia Kōzo Chili Crispy Onion <i>Golden curried tilapia, flash-fried and served with Kōzo's signature chili blend and crispy onions. A Ghanaian staple, reimagined through the lens of South Asian spice.</i></p>	400.00
<p>★ Soft Pork Ribs Black Beans Sauce Pili Pili Ginger <i>Slow-braised pork ribs glazed in a rich, fermented black bean sauce, with the fiery heat of pili pili and ginger.</i></p>	450.00
<p>Slow Cooked Lamb Cardamom Curry Crispy Onion Coriander <i>Tender lamb slow-braised in a warm, aromatic cardamom curry, topped with crispy onions. A rich and soulful Afro-Asian comfort dish.</i></p>	540.00
<p>Sizzling South African Rib-eye Chinese Black Pepper Sauce <i>South African beef meets Chinese black pepper mastery, served sizzling with deep umami notes.</i></p>	730.00

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SIDES

Steam Rice <i>Classic jasmine rice, steamed to fluffy perfection.</i>	40.00
Coconut Rice <i>Fragrant coconut-infused rice, lightly sweet with a creamy texture.</i>	50.00
Roasted Potatoes <i>Perfectly roasted potatoes, warm and crispy comfort.</i>	60.00
★ Egg Fried Rice Red Onions <i>A wok-fried rice dish with eggs and caramelized red onions for extra depth.</i>	130.00

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DESSERTS

Chocolate Fudge | Ghanaian Dark & Milk Chocolate | Nuts Selection **80.00**
Handcrafted with rich Ghanaian dark and milk chocolate, gently folded with condensed milk, butter, and a touch of vanilla for a smooth, velvety finish. Each portion is adorned with gold leaf and accompanied by your choice of nuts – pistachio, almond, pecan, or cashew – celebrating Ghana's chocolate craftsmanship in a refined indulgence

Kōzo Baklava | African Spices | Roasted Nuts **120.00**
A signature Kōzo creation reimagining the classic Middle Eastern pastry through an Afro-inspired lens. Layers of crisp phyllo, roasted nuts, and spiced syrup infused with African aromatics create a dessert that is both luxurious and culturally expressive.

★**Miss Kōzo** | Cheesecake Mousse | Raspberry Gel | Cookie Crumble **150.00**
A delicate, deconstructed Japanese-style cheesecake infused with local crème, featuring tart raspberry gel and a crunchy crumble.

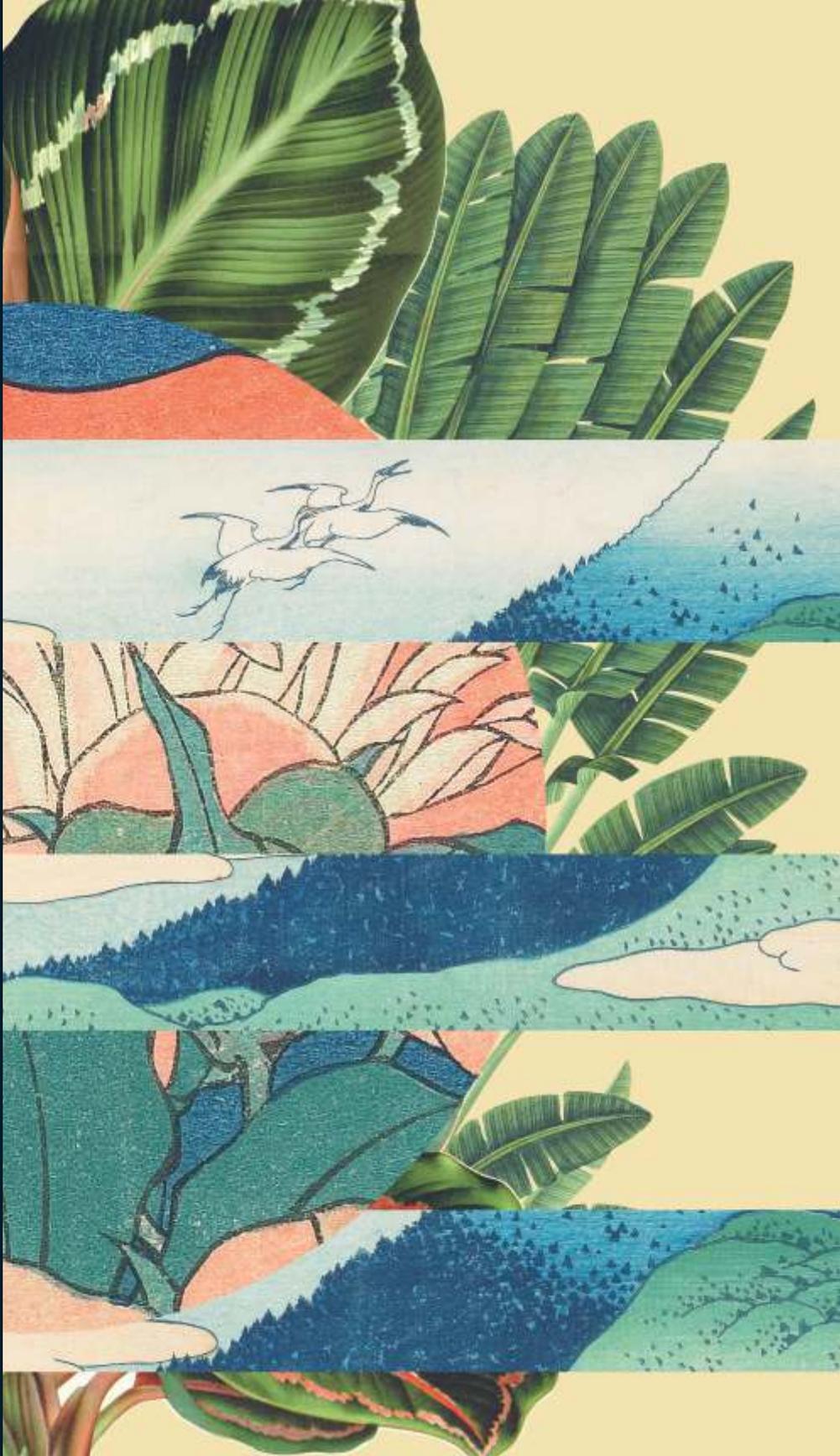
African Spiced Lava Cake | Milk Chocolate | Rum and Raisin Ice Cream **180.00**
A molten Ghanaian chocolate cake infused with Ethiopian spice, served with a Caribbean-inspired rum and raisin ice cream.

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DINNER





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Founder
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STARTERS

- Grilled Cauliflower** | Black Sesame Dressing (V) **150.00**
A smoky, charred take on an African market favourite, paired with a nutty black sesame dressing that echoes the umami flavours of Japanese street food.
- Stuffed Chicken Wing** | Teriyaki Glaze | Green Shito **220.00**
A Japanese izakaya-style chicken wing is reimagined with Ghanaian green shito heat, creating a bold balance between sweet teriyaki and fiery, herbaceous flavours.
- Fried Prawn Toast** | Sesame Seeds | Anka Sweet Chili **230.00**
This crunchy classic gets a West African upgrade with Anka sweet chili, creating the unique crisp texture of Asian prawn toast.
- Crispy Chicken Bao Bun** | Kōzo Smoked Mayo **240.00**
Homemade pillowy bao filled with crispy chicken, finished with our in-house smoked mayo for a bold Afro-Asian bite.
- ★ **Rock Shrimps** | Ao Nori Spice **240.00**
A marriage of Japanese tempura crunch freshness, these rock shrimps are dusted with umami-rich Ao nori seaweed spice.
- ★ **Beef & Truffle Gyoza** | Onion Miso | Ponzu Pearls **250.00**
A refined dumpling experience combining tender beef with earthy truffle and Ghanaian-grown onions in a rich miso glaze. Finished with tangy ponzu pearls.

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SIGNATURE SALADS

- Grilled Chicken Salad** | Rice Noodles | Pili Pili Cashew Dip | Peanuts **150.00**
A vibrant East-meets-West fusion, with flame-grilled chicken wrapped in rice paper and fresh herbs, served with a bold exotic pili pili cashew dip, bringing nutty heat to every bite.
- ★**Tomato Salad** | Avocado Cream | Basil | Tiger Dressing (V) **180.00**
A colorful mix of heirloom tomatoes, bringing African farm-to-table flavours with the creamy richness of avocado.
- Tomato & Squid Salad** | Yuzu Ponzu | Chilli Oil | Garlic Mayo | Shiso **350.00**
Lightly seared squid and fresh tomato dressed in bright yuzu ponzu and delicate chilli oil. Finished with garlic mayo and shiso, the dish captures a refined balance of citrus, heat, and herbaceous freshness.

SAUCES

- Akabanga Chili Oil** **10.00**
A potent Rwandan chili oil for a fiery finishing touch.
- Kōzo Signature Chili** **10.00**
A house-blend of bold chili spices for an extra kick.
- Green Shito** **10.00**
A Ghanaian green pepper sauce, both herbaceous and spicy.

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Afro-Asian Sushi Experience

New on the Menu

SUSHI

Tiger Prawn | Red Pepper | Yellow Chili Lemon Mayo | Tobiko **160.00**

Spicy Tuna | Afro Yellow Chili Mayo | Spring Onion | Chili Spice **180.00**

CEVICHE

New Style Salmon Sashimi | Lemon Truffle Ponzu | Spring Onion Oil **280.00**

Yellowtail | Coriander Peri Peri | Avocado | Tomato | Mango **320.00**

SASHIMI 4 PIECES

Served on Ice

Salmon **200.00**

Tuna **230.00**

Hamachi **280.00**

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NIGIRI 2 PIECES

Akami Tuna Yuzu Mayo Crispy Pumpkin Yaji Miso	140.00
Tuna Crispy Rice Harissa Afro Chili Mayo Coriander	140.00
Salmon Truffle Paste Mayo Truffle Oil Spring Onion	160.00

SIGNATURE SELECTIONS

Afro Nigiri Experience <i>A curated selection of Akami Tuna, Tuna Crispy Rice and Seared Truffle Salmon (2 pcs each)</i>	400.00
Across the Atlantic <i>Chef-curated selection including Kōzo Roll and California Roll, Tuna and Salmon Nigiri, and Tuna & Salmon Sashimi</i>	1,000.00

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SUSHI

Crispy Fried Mixed Pepper Roll | Vegan Mayo | Spring Onion Sesame (V) **120.00**

An Afro-Asian plant-based roll that highlights smoky charred peppers, Japanese sesame crunch, and a creamy vegan mayo.

★ **Afro Roll** | Peri Peri Tilapia | Kōzo Yellow Peri Mayo **160.00**

Mozambique's legendary peri peri spice transforms smoky grilled tilapia into an unexpected sushi star, topped with Kōzo's signature chili-laced mayo.

Coconut Shrimp Roll | Grilled Prawn | Avocado | Spicy Coconut Sauce **170.00**

A coastal connection between West Africa and Asia, featuring grilled prawns, creamy avocado, and a velvety coconut-infused spice blend.

Kelewele & Crab Roll | Yuzu Honey Mayo | Ginger Chili Spice **170.00**

A bold fusion of Ghanaian street food and Japanese technique, where spicy kelewele (fried plantain) meets delicate crab and tangy yuzu honey mayo.

★ **California Roll** | Wasabi Lobster | Avocado | Tobiko | Wasabi Mayo **210.00**

A luxurious upgrade to the California roll, featuring sweet local lobster spiked with the heat of Japanese wasabi cream.

★ **Crispy Salmon Roll** | Avocado | Tobiko | Mayo | Wasabi Furikake **280.00**

Crispy-fried salmon roll meets a burst of tobiko and wasabi furikake, blending the textures of Japanese and Senegalese seafood cooking traditions.

Cravings Answered: The Favorites Return!

STARTERS

Akabanga Beef Spring Roll | Ginger Sweet & Sour Sauce **150.00**
Crispy spring rolls filled with spiced mince beef, infused with Akabanga—Rwanda’s iconic chili oil—served with a tangy ginger sweet & sour sauce. A fiery East African twist on a classic Asian favorite.

Chicken Karaage | Spicy Mayo | Chinese BBQ Spice | Chili Spice | Lemon **200.00**
Japanese-style fried chicken with a West African kick—crispy, juicy karaage sprinkled with house chili spice, brightened by a splash of lemon, and served with a bold spicy mayo. A street-food classic with cross-continental fire.

Chili Squid | Five Spice | Crispy Garlic | Sweet Chili Dip **280.00**
Locally sourced squid, flash-fried and tossed in a bold five-spice and chili blend, finished with crispy garlic and served with a sweet chili dip. A coastal Ghanaian catch meets Asian street-food flair.

Lobster Skewer | Lemon | Peri Peri **450.00**
Fresh Ghanaian lobster, grilled and brushed with a vibrant peri peri and lemon glaze. This skewer brings together the richness of West African seafood and the precision of Asian grilling in every juicy bite.

SUSHI

Kōzo Roll | Salmon | Seared Spicy Mayo | Pepper Powder **200.00**
Signature roll featuring fresh salmon, topped with seared spicy mayo and a dusting of house pepper powder for a smoky finish. A bold, fiery expression of sushi—where Japanese technique meets West African heat.

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Cravings Answered: The Favorites Return!

MAINS

Grilled Chicken Thigh | Mixed Oyster Mushroom | Akabanga **260.00**
Juicy grilled chicken thigh served with earthy mixed oyster mushrooms and finished with a fiery drizzle of Akabanga—Rwanda’s legendary chili oil. A bold meeting of smoky African heat and Asian umami.

Spicy Yaki Udon | Chili | Garlic | Basil
Wok-tossed udon noodles infused with chili, garlic, and Thai basil in a rich, spicy glaze.

Choose from:

Mushroom (V) **260.00**

A vegetarian twist, layered with depth and fire

Chicken | Beef | Seafood **260.00 | 280.00 | 350.00**

Protein-packed options that bring the heat and soul of Asia, tailored to your taste.

Grilled Chicken Thigh | Potatoes | Peppers | Chimichurri | Garlic Mayo **300.00**
Juicy grilled chicken thighs served with roasted potatoes and peppers, complemented by vibrant chimichurri and garlic mayo. Fresh coriander brightens the composition, offering a refined balance of herbaceous and savory notes.

Steamed White Fish Fillet | Soy Sauce | Ginger | Spring Onion | Sesame **350.00**
A delicately steamed white fish fillet enhanced with seasoned soy, ginger, and spring onion. Subtle nuttiness from sesame and clean umami layers evoke the elegance of East Asian simplicity.

Wok Fried Tiger Prawn | Chili | Garlic | Basil **350.00**
Succulent tiger prawns stir-fried over high heat with garlic, chili, and fresh Thai basil. A coastal classic with a West African backbone and Southeast Asian soul.

Cravings Answered: The Favorites Return!

- Yellow Fish Curry** | Fried Tilapia | Kōzo Chili | Crispy Onion **400.00**
Golden curried tilapia, flash-fried and served with Kōzo's signature chili blend and crispy onions. A Ghanaian staple, reimaged through the lens of South Asian spice.
- Slow Cooked Lamb** | Cardamom Curry | Crispy Onion | Coriander **540.00**
Tender lamb slow-braised in a warm, aromatic cardamom curry, topped with crispy onions. A rich and soulful Afro-Asian comfort dish.
- Grilled Salmon** | Acheke Mix | Kōzo Yellow Chili Cream **550.00**
Char-grilled salmon paired with attieke-inspired Acheke grain mix and finished with a creamy Kōzo yellow chili sauce. A vibrant blend of Ivorian texture and Asian finesse.
- Grilled Lamb Rack** | Kimchi Marinade | Burnt Chili | Mint Yoghurt **830.00**
New Zealand lamb rack marinated in kimchi, grilled to perfection, and served with fresh shredded cabbage tossed with mint and coriander, burnt chili, and a cooling mint yoghurt. A bold expression where Korean fermentation meets West African heat and freshness.

MAINS

- ★ **Kōzo Signature Fried Rice** | Chicken | Prawn | Singapore Spice 240.00
A wok-fried blend of Ghanaian and Asian flavours, with Singaporean spice elevating the smoky, golden grains fried rice.
- ★ **Soft Pork Ribs** | Black Beans Sauce | Pili Pili Ginger 450.00
Slow-braised pork ribs glazed in a rich, fermented black bean sauce, with the fiery heat of pili pili and ginger.
- Sizzling South African Rib-eye** | Chinese Black Pepper Sauce 730.00
South African beef meets Chinese black pepper mastery, served sizzling with deep umami notes.

SIDES

- Steam Rice** 40.00
Classic jasmine rice, steamed to fluffy perfection.
- Coconut Rice** 50.00
Fragrant coconut-infused rice, lightly sweet with a creamy texture.
- Roasted Potatoes** 60.00
Perfectly roasted potatoes, warm and crispy comfort.
- ★ **Egg Fried Rice** | Red Onions 130.00
A wok-fried rice dish with eggs and caramelized red onions for extra depth.

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DESSERTS

- Mango Sticky Rice (V)** **140.00**
*Coconut-infused black and sushi rice served with sweet, ripe mango.
Finished with pandan extract-infused coconut crème, mango gel,
tender coconut meat, black sesame, and crushed peanuts.
A tropical classic with a soulful twist.*
- ★ Ghanaian Chocolate Secret** **145.00**
*An indulgent showcase of Ghana's world-famous cacao, crafted
with Asian-inspired precision and balance.*
- ★ Miss Kōzo | Cheesecake Mousse | Raspberry Gel | Cookie Crumble** **150.00**
*A delicate, deconstructed Japanese-style cheesecake infused with local crème,
featuring tart raspberry gel and a crunchy crumble.*
- African Spiced Lava Cake | Milk Chocolate | Rum and Raisin Ice Cream** **180.00**
*A molten Ghanaian chocolate cake infused with Ethiopian spice, served with
a Caribbean-inspired rum and raisin ice cream.*

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