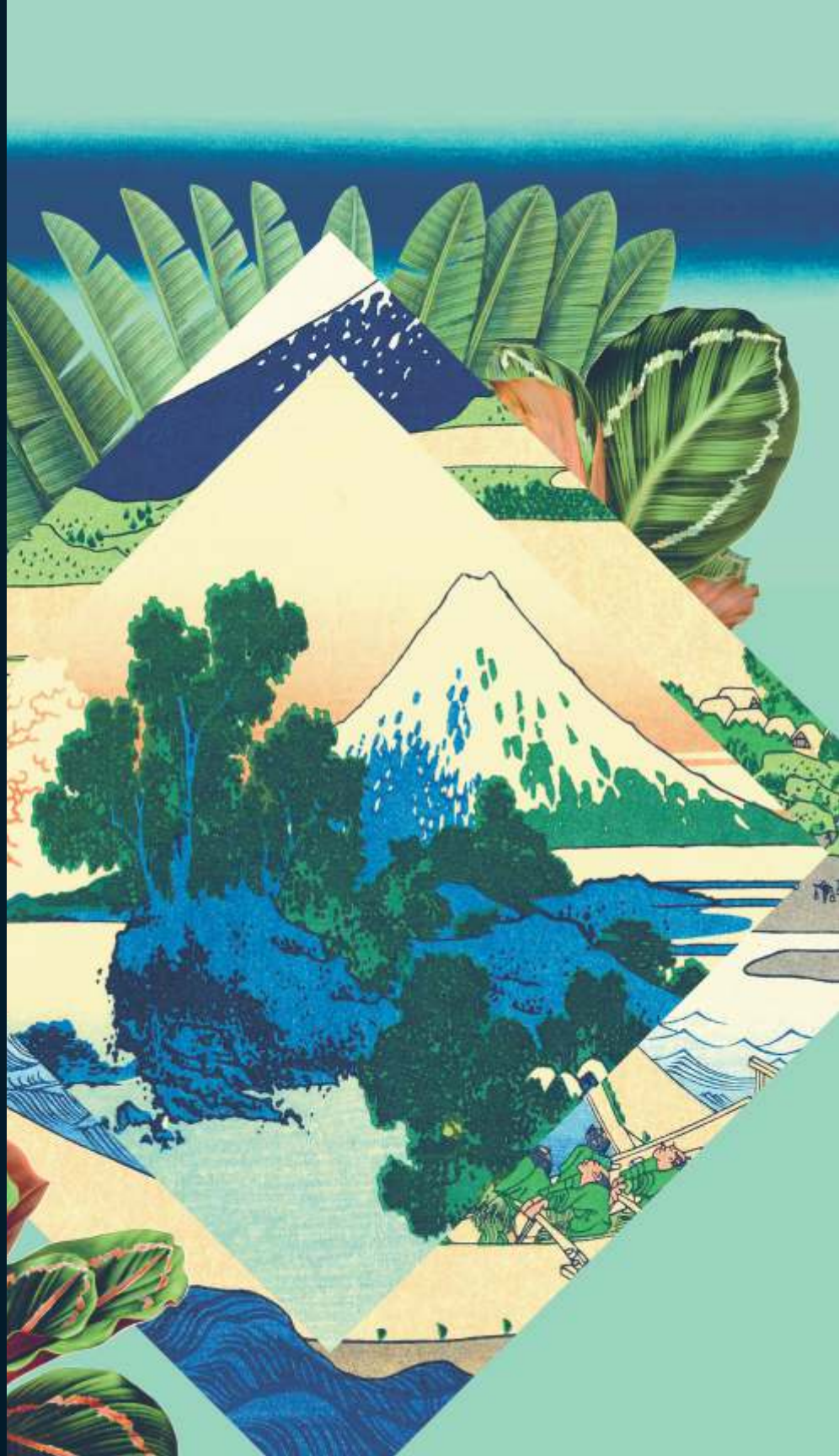


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JAPANESE NIGHTS WITH HAKUTSHURU

Founded in 1743 in the Nada district of Kobe, Hakutsuru is the #1 selling saké brand in Japan. Sake (Japanese:酒; pronounced 'sa.k1') is a Japanese word for "alcoholic drink". In English, "sake" means one kind of alcoholic drink made from rice. HAKUTSURU means 'white crane'. In Japan, the crane is one of the mystical or holy creatures (others include the dragon and the tortoise) and symbolizes good fortune and longevity because of its fabled life span of a thousand years.

Awayuki (300ml) 880

Affectionately known as the "sparkling snow," this sake is a lightly alcoholic blend of fruity and floral notes punctuated by a cold and crisp effervescent fizz.

Nigori Yuzushu (25ml / 720ml) 100 2400

A coarsely filtered Yuzu liqueur made with a freshly squeezed 100% Japanese yuzu citrus. It is so naturally made that you can even find yuzu peels inside.

Sho-Une (720ml) 3850

SHO-UNE, meaning "soaring clouds", is a supreme Japanese sake using only the finest rice "Yamada Nishiki", and Nada's famed natural spring water "Miyamizu".

Plum Wine (750ml) 4000

Plum Wine is produced from choice Japanese plums, called "ume". Crafted using a highly developed fermentation technique, the result is a refreshing, slightly tart, semi-sweet wine.

Excellent Junmai (220ml / 1800ml) 550 4500

Our signature everyday sake is brewed using a 275 year old traditional technique. It is a full-bodied off-dry Junmai with robust flavours of toasted cereal, natural rice sweetness, and a dry finish

Champagne and Sparkling Wine

		glass	bottle
Prosecco, Corte Molino, DOC, Extra Dry	Italy	180	850
A King's Cellar, Sussuro del Re, Brut	Italy	250	1500
A King's Cellar, Luce Rosa, Rosé	Italy	250	1500
A King's Cellar, Bacio Rosso, Lambrusco	Italy	250	1500
A King's Cellar, Tranquillo, Sweet	Italy	250	1500
Moët & Chandon, Brut	France		2790
Moët & Chandon, Nectar Rosé NV	France		2790
Veuve Clicquot Brut Yellow Label	France		2950
Veuve Clicquot Brut Rich	France		3450
Krug Grande Cuvée	France		8550
Dom Perignon, Vintage 2013	France		9500

Wine by the Glass

White

Sauvignon Blanc, Van Loveren	S. Africa	140	520
Vinho Branco, Dory, Adegamãe	Portugal	155	600
Chardonnay, The First Lady	S. Africa	160	620

Rosé

Vinho Rosé, Dory, Adegamãe	Portugal	155	600
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Red

Vinho Tinto, Dory, Adegamãe	Portugal	155	600
Cabernet Sauvignon, The First Lady	S. Africa	160	620

Full Wine List Available On Request

10% Service Charge will be added to your Total Bill.
Please inform your server about any Allergies that you may have.

Kōzo Signature

Pink Lady	130
<i>Wild Turkey Bourbon, Fresh Coconut Water, Homemade Shebeth Syrup, Pineapple Juice, Citrus Mix, Orange Bitters, Egg White</i>	
Famous Samurai	130
<i>Famous Grouse Smoky Whiskey, Triple Sec, Aphro Moor, Fresh Lemon Juice, Simple Syrup, Pink Peppercorn, Fresh Pineapple Juice</i>	
Brown Sugar	130
<i>Captain Morgan Spiced Rum, Cinnamon Syrup, Fresh Lemon Juice and Aromatic Bitters</i>	
Kōzorita	130
<i>Beefeater Gin, Guava Juice, Honey, Fresh Citrus Mix and Fresh Basil</i>	
Taboo	130
<i>Bayab Classic Gin, Orange Liqueur, Homemade Hibiscus Syrup, Tonic Water</i>	
Afrika No	130
<i>Bayab Orange & Marula Gin, Sour Mix, Elderflower Liqueur, Cucumber Tonic</i>	
Akuma Mu	130
<i>Absolut Vodka, Fresh Raspberries, Strawberries, Fresh Pineapple Juice and Sour Mix</i>	
Sweet Seduction	130
<i>Absolut Vodka, Banana and Orange Liqueur, Fresh Banana, Fresh Pineapple and Lemon Juice</i>	
Afro Delight	130
<i>Sky Citrus Vodka, Lychee Liquor, Fresh Pineapple Juice, Fresh Cranberry Juice, Lemon Juice, Coconut Water and Grapefruit Bitters</i>	

Black Magic	130
<i>Omelca Silver, Suze Liqueur, Homemade Activated Charcoal Syrup, Fresh Pineapple Juice</i>	
Ignorance is Kind	130
<i>What you don't know cannot hurt you</i>	
Star Boy	140
<i>Wild Turkey Bourbon, Campari, Seasonal Fruit Cordial, Guava and Honey Syrup, Tropical Cream</i>	
Moment of Passion	140
<i>Fresh Passion Fruit, Passion Fruit Syrup, Sparkling Wine</i>	
Big Ada	140
<i>Absolut Vodka, Fresh Watermelon Juice, Watermelon Syrup, Fresh Mint and Ginger</i>	
Passion Fruit Margarita	140
<i>Omelca Silver, Passion Fruit Syrup, Triple Sec, Fresh Pineapple Juice and Sour Mix</i>	
Umami Djembe	140
<i>Banana and Aidan Fruit Infused Havana Rum, Homemade Banana Oleo and Syrup, Homemade Miso Banana Milk, Pineapple Juice and Citrus Mix</i>	
Kōzo Reign	150
<i>Reign Spiced Rum, Homemade Miso Syrup & Chocolate Bitters</i>	
Wildflower	150
<i>Reign Hibiscus & Baobab Rum, Homemade Syrup, Sour Juice, Hibiscus Tonic</i>	
Bumbu Mist (Serves Two)	240
<i>Bumbu Rum, Triple Sec, Orgeat Syrup, Fresh Citrus Mix and Fresh Pineapple Juice</i>	

Innocent Moment

Non-Kōzorita <i>Guava Juice, Honey, Citrus Mix and Fresh Basil</i>	80
Non-Akuma Mu <i>Fresh Pineapple Juice, Fresh Raspberries, Strawberries and Sour Mix</i>	80
Non-Toyo Pandan <i>Apple Juice, Homemade Lemongrass Syrup, Vanilla Sour, Yuzu Purée, Pandan Extract</i>	80
Non-Sobo Sling <i>Homemade Sobolo Hibiscus Juice, Grenadine Syrup, Fresh Pineapple Juice, Sour Mix</i>	80
Kyuri <i>Fresh Botanicals, Elderflower Syrup, Sour Mix, Cucumber Tonic</i>	80

Japanese Whisky

	25ml	bottle
Nikka Blended	155	2,920
Togouchi	220	4,055
Yamazakura	250	4,565
Hibiki Harmony	450	9,500
Yamazaki 12 y	320	10,000
Hakushu 12 y	680	12,000
Hakushu 18 y	990	30,000
Hibiki 17 y	1,830	39,000
Yamazaki 18 y	960	40,000
Hibiki 21 y	3,200	90,000
Yamazaki Bourbon Barrel	4,300	100,350

Scotch Whisky

Famous Grouse Org	45	850
Famous Grouse Smoky Black	50	1,200
Johnnie Walker Black Label	70	2,200
Monkey Shoulder	100	2,400
Chivas 12 y	100	2,700
Johnnie Walker Gold Label	120	3,150
Dimple 15 y	175	3,800
Chivas 18 y	200	5,000
Johnnie Walker 18 y	200	5,400
Johnnie Walker Blue Label	435	12,000
Chivas 25 y	686	16,000

Irish Whisky

Bushmills Black Bush	70	1,450
Jameson	75	1,600
Jameson Black Barrel	100	2,700

Single Malt Whisky

Naked Grouse	60	1,500
Goldbar		2,600
Glenmorangie 12 y	120	2,800
Glenfiddich 12 y	135	3,150
Scapa the Orcadian	145	3,450
Auchentoshan Springwood	180	3,600
Bunnahabhain Eirigh	160	4,200
Isle of Jura 12 y	180	4,400
Tomatin 15 y	170	4,400
Dalmore Valour	160	4,500
Glenfiddich 15 y	200	4,650
Glen Garioch 12 y	200	4,720
Macallan 12 y	225	5,250
Glenlivet 15 y	250	5,800
Glenmorangie 18 y	180	6,800
Glenfiddich 18 y	220	6,900
Miltonduff 19 y by Ballantines	300	7,000
Macallan Harmony	300	8,000
Macallan 15 y	450	11,200
Glenlivet 21 y	500	12,900
Macallan 18 y	950	18,000

Bourbon Whisky

Wild Turkey	45	950
Evan Williams	50	1,290
Jack Daniels	65	2,450
Makers Mark	100	2,730

Cognac

Villon	85	1,800
Hennessy VS	100	3,000
D'Usse VSOP	145	3,200
Remy Martin VSOP	170	3,600
Martell VSOP	140	3,770
Augier Sauvage	175	4,000
Hine Rare VSOP	200	4,800
Hennessy VSOP	165	5,400
Hine Antique XO	200	7,000
Hine Cigar XO	200	9,500
Hennessy XO	600	12,000
Hennessy Paradise		14,000

Vermouth

Pastis Ricard	30	650
Martini Extra Dry	35	1,100
Martini Rosso	35	1,100

Rum

Captain Morgan Dark	40	900
Captain Morgan Spiced	40	900
Cockspur White	40	950
Havana Club 3 y	35	735
Angostura 3 y	70	1,250
Malibu	50	1,300
Bumbu Cream	60	1,300
Angostura 7 y	75	1,900
Appleton 8 y	80	2,050
Bumbu Original	80	2,100
Saint James Amber	55	2,100
Havana Club 7 y	65	2,200
Flor de Caña 12 y	90	2,340
Appleton 12 y	120	2,590
Bumbu XO	120	2,750
Havana Club 15 y	150	2,795
Reign Spiced	90	2,800
Reign Hibiscus & Baobab	90	2,800
Flor de Caña 18 y	160	4,400
Angostura 1787	260	5,290
Ron Zacapa 23	250	6,000

Tequila and Mezcal

Camino	50	1,000
Olmecca Silver	60	1,800
Cazadores	80	2,400
Volcan De Tierra Blanco	120	2,650
1800 Blanco	130	2,900
Jon Basil Blaco	130	3,000
Jon Basil Reposado	150	3,300
1800 Reposado	150	3,300
Patrón Silver	140	3,500
Patrón XO Cafe	150	3,500
Tres Tribus, The Bull Mezcal	200	3,500
Patrón Reposado	160	3,800
1800 Añejo	170	3,800
Patrón Añejo	180	4,150
Mijenta Blanco	200	5,000
Casamigos	230	5,000
Casamigos Reposado	250	5,200
Casamigos Añejo	270	6,000
Circulo Blanco	250	6,000
Tres Tribus, The Jaguar Mezcal	350	6,500
Azul Padre Reposado		6,500
Azul Padre Añejo		7,500
Circulo Reposado	350	8,000
Mijenta Reposado		8,000
Mijenta Cristalino	350	9,000
Cofradia		11,400
Volcan XA		11,630
Mijenta Añejo		13,000
Don Julio 1942		16,000
Clase Azul Reposado		18,000
Patrón Grand Piedra		19,000
Patrón Burdeo Añejo		32,000

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Liquors

Suze Amber	30	630
Aperol	40	850
Campari	30	870
Frangelico	40	900
Dubonnet	45	900
Sambuca di Amore	40	975
Aphro Nubi	50	1,150
Aphro Moor	50	1,150
Bottega Rosa	60	1,150
Amarula	50	1,300
Kahlua	60	1,300
Bottega Limoncino	60	1,350
Bottega Pomegranate	80	1,400
Takai	65	1,500
Cointreau	70	1,600
Baileys	60	1,850
Amaretto Disaronno	65	2,050
Grand Marnier	100	3,000

Vodka

Vusa	45	980
Absolut	60	1,590
Crystal Head	70	2,550
Cîroc	85	2,800
Belvedere	80	3,000
Grey Goose	150	3,350
Beluga Gold		4,500

Gin

Bulldog	60	1,200
Bayab African	60	1,350
Plymouth	70	1,350
Beefeater	55	1,500
Beefeater Pink	55	1,500
McQueen	65	1,750
Tanqueray 10	75	1,750
Bombay Sapphire	60	1,800
Rutte	100	2,400
Monkey 47	150	3,000
Hendricks	120	3,000
Botanist	120	3,500

Beers

Guinness	50
Club	60
Tale 3 Mango	85
Tale 5 Farmhouse Ale	85
Tale 6 Hibiscus IPA	85
Stella Artois	85

Soft Drinks

Soda Water	40
Tonic	40
Coca Cola	45
Fanta	45
Sprite	45
Red Bull	75
Fresh Juice	70
Still Water	85
Sparkling Water	85

Tea and Coffee

Espresso	40
Homemade Tea Fresh Mint Ginger Lemon	50
Double Espresso	65



Kōzo × Veuve Clicquot

A celebration of culture, craft, and champagne.

At Kōzo, flavour is a language, shaped by precision, creativity, and the coming together of cultures. In collaboration with Veuve Clicquot, we invite you to experience a refined dining moment where Afro-Asian cuisine meets one of the world's most iconic champagne houses.

Veuve Clicquot's legacy of bold expression and elegance pairs seamlessly with Kōzo's modern culinary philosophy, creating a menu designed to elevate both dish and pour. Each pairing reflects a shared commitment to craftsmanship, balance, and celebration.

Where cultures converge. Where luxury is poured.

Veuve Clicquot

Veuve Clicquot Champagne Menu

Veuve Clicquot Brut Yellow Label	350 / 2,100
<i>Crisp and perfectly balanced, with fresh apple, brioche and refined minerality.</i>	
Veuve Clicquot Demi-Sec	2,290
<i>Smooth and generous, with ripe stone fruit, honeyed notes and a softly rounded finish.</i>	
Veuve Clicquot Brut Rich	2,590
<i>Opulent and expressive, showing peach, citrus peel and a lush, modern profile.</i>	
Veuve Clicquot Rosé	2,690
<i>Elegant and vibrant, layered with wild berries, subtle spice and silky freshness.</i>	
Veuve Clicquot Rich Rosé	2,890
<i>Bold and playful, offering ripe red fruits, floral notes and refreshing depth.</i>	
Veuve Clicquot Magnum 1.5L	5,000
<i>The iconic Yellow Label in magnum, delivering greater depth, finesse and celebration.</i>	
Veuve Clicquot La Grande Dame 2015	6,000
<i>Exceptionally refined, revealing floral elegance, citrus, almond and a long mineral finish.</i>	

CHAMPAGNE & SUSHI PAIRING EXPERIENCE

An exploration of bold West African flavors and refined Champagne from Veuve Clicquot, thoughtfully paired with signature sushi creations from Kōzo Restaurant in Accra.

– Gh¢ 1,500 Per Guest –

Veuve Clicquot Yellow Label Brut – Tiger Prawn Roll

Crisp acidity and fine bubbles cut through the richness of prawn and mayo while citrus notes highlight the seafood's natural sweetness and the bright lemon-chili finish.

Veuve Clicquot Rosé – Kelewele & Crab Roll

Red berry fruit and vibrant acidity complement the caramelized sweetness of kelewele (spiced plantain), lifting the delicate crab and citrusy yuzu honey miso mayo.

Veuve Clicquot Rich – Spicy Tuna Roll

This slightly sweeter Champagne softens the heat of Afro yellow chili mayo, while tropical fruit notes enhance the richness of fresh tuna and warming spice.

Veuve Clicquot Rich Rosé – Truffle Salmon

Silky salmon nigiri enriched with earthy truffle paste and oil, finished with smooth mayo, tobiko and fresh spring onion. The Champagne's lush red fruit and subtle sweetness enhance the richness while maintaining a refreshing balance.

Sommelier Insight

Champagne tasting is best experienced from drier to richer styles. Brut Champagne refreshes the palate with vibrant acidity, while the slightly sweeter Rich styles beautifully balance chili heat and bold flavors.

The Experience

Four Champagne pairings from Veuve Clicquot

Four signature sushi selections

8 pieces of sushi + 4 glasses of Champagne (125 ml each)