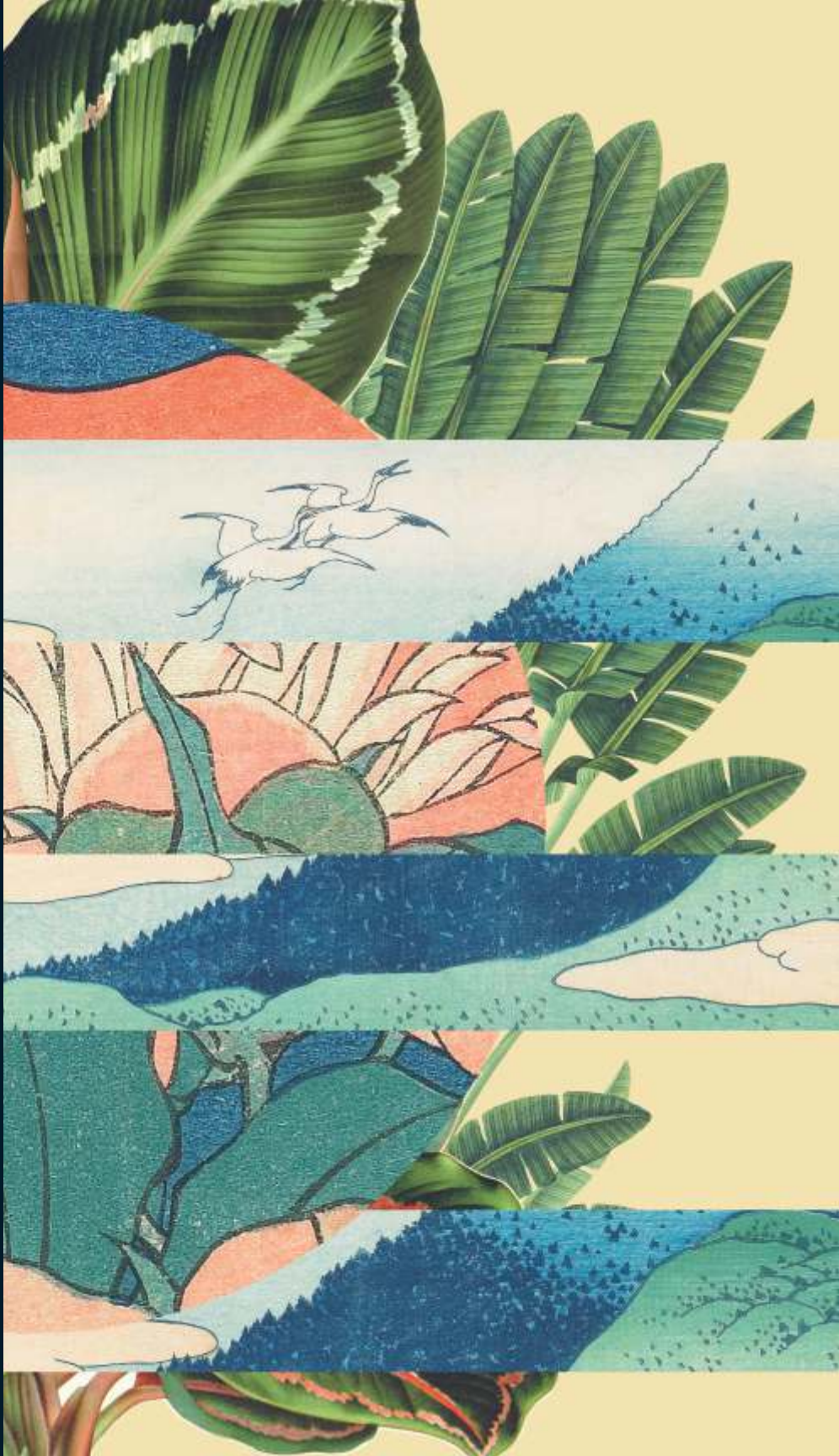


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ACCRA | KIGALI | LOS ANGELES

Welcome to Kōzo, where the warmth of African hospitality meets the craftsmanship and precision of Pan-Asian cuisine.

Since opening our first restaurant in Accra in 2018, our vision has been to create more than a place to dine—we set out to build a home where cultures connect, stories are shared, and every guest feels genuinely welcomed.

Our cuisine celebrates the centuries-old exchange between Africa and Asia, bringing together ingredients, traditions, techniques, and flavours that have travelled across continents for generations. Every dish is a contemporary expression of this shared heritage, thoughtfully crafted with locally sourced ingredients and a deep respect for the communities we call home.

Whether you join us in Accra, Kigali, or Los Angeles, we hope every visit leaves you with more than a memorable meal. We hope it leaves you feeling connected—to people, to culture, and to the spirit of hospitality that defines Kōzo.

Thank you for being part of our journey.

Where Cultures Converge. Flavours Inspire.

Just Live  
ただ生きる

*Ramzi Yamusah*

Ramzi Yamusah  
Founder  
Kōzo

## STARTERS

- Seafood Cracker** | Prawn or Crab **80.00**  
*Delicate seafood cracker chips offering airy crunch and subtle ocean umami.*
- Grilled Edamame** | Green Shito (V) **100.00**  
*Char-grilled edamame tossed in vibrant green shito made from local chilies. Simple, bold, and deeply satisfying.*
- Mini Baozi** | Harissa Chicken Mix | Ginger Sichuan Dip | Sesame **120.00**  
*Golden-fried baozi filled with spiced harissa chicken and finished with sesame. Served alongside a ginger Sichuan dip for heat and depth.*
- Fried Prawn Toast** | Black Sesame Seeds | Anka Sweet Chili **150.00**  
*This crunchy classic gets a West African upgrade with Anka sweet chili, creating the unique crisp texture of Asian prawn toast.*
- Grilled Cauliflower** | Black Sesame Dressing (V) **150.00**  
*A smoky, charred take on an African market favorite, paired with a nutty black sesame dressing that echoes the umami flavours of Japanese street food.*
- Akabanga Beef Spring Roll** | Ginger Sweet & Sour Sauce **160.00**  
*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 Satay** | Purple Cabbage | Prawn Cracker Powder **180.00**  
*Juicy grilled chicken skewer glazed with satay sauce and layered textures. Served with purple cabbage, prawn cracker powder, and fresh coriander.*

★ Marks the signature dishes you've loved since Kōzo's very first day.  
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<p><b>Chicken Karaage</b>   Spicy Mayo   Chinese BBQ Spice   Lemon  <i>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.</i></p>	<b>190.00</b>
<p>★<b>Beef &amp; Truffle Gyoza</b>   Harissa   Onion Miso   Peri Peri Ponzu  <i>A refined dumpling experience combining tender beef with suya spice, earthy truffle and Ghanaian-grown onions in a rich miso glaze. Finished with tangy peri-peri ponzu pearls.</i></p>	<b>200.00</b>
<p><b>Squid Ink Tempura Fish</b>   Kimchi Tartare Sauce  <i>Fresh Delta Niger fish in a squid ink batter, fried until crisp and seasoned salt-and-pepper style. Paired with kimchi tartare for a refined Afro-Asian twist.</i></p>	<b>220.00</b>
<p>★<b>Rock Shrimp</b>   Kimchi Mayo   Ao Nori  <i>A marriage of Japanese tempura crunch freshness, these rock shrimps are dusted with umami-rich Ao nori seaweed spice.</i></p>	<b>240.00</b>
<p><b>Chili Squid</b>   Five Spice   Crispy Garlic   Sweet Chili Dip  <i>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.</i></p>	<b>260.00</b>

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## TACO & BAO

<b>Suya Chicken Taco</b> <i>Spiced chicken with crunchy slaw, green shito, and suya seasoning. A bold expression of local flavour in taco form.</i>	<b>160.00</b>
<b>Kimchi Fish Taco</b> <i>Light fish tempura wrapped with kimchi and tartare sauce. A balance of crunch, spice, and gentle acidity.</i>	<b>180.00</b>
<b>Akabanga Beef Taco</b> <i>Tender beef layered with fresh slaw and chimichurri in a soft taco shell. Finished with Akabanga for a bright, East African heat.</i>	<b>200.00</b>
<b>Wasabi Prawn Taco</b> <i>Crispy prawn paired with fresh kachumbari and wasabi mayo. Finished with tobiko for texture and ocean freshness.</i>	<b>200.00</b>
<b>Crispy Chicken Bao Bun</b> <i>Homemade pillowy bao filled with crispy chicken, finished with our in-house smoked mayo for a bold Afro-Asian bite.</i>	<b>200.00</b>
<b>Black Samurai Bao Bun</b> <i>Pepper-crust ed fish tempura tucked into a black bao bun. Balanced with ginger and wasabi mayo for heat and freshness.</i>	<b>230.00</b>

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## SIGNATURE SALADS & CEVICHE

- ★**Tomato Salad** | Avocado Cream | Basil | Tiger Dressing (V) **120.00**  
*A colorful mix of heirloom tomatoes, bringing African farm-to-table flavours with the creamy richness of avocado.*
- Grilled Chicken Salad** | Rice Noodles | Pili Pili Cashew Dip | Peanuts **140.00**  
*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.*
- Squid & Tomato** | Yuzu Ponzu | Chilli Oil | Garlic Mayo | Shiso **210.00**  
*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.*
- Yellowtail** | Mango | Avocado | Coriander Lime Dressing **350.00**  
*Yellowtail ceviche, Nikkei-style, with mango, avocado, picked red onion and chilli coriander lime dressing.*

## 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

- ★ **Afro Roll** | Peri Peri Tilapia | Kōzo Yellow Peri Mayo **150.00**  
*Mozambique's legendary peri peri spice transforms smoky grilled tilapia into an unexpected sushi star, topped with Kōzo's signature chili-laced mayo.*
- Spicy Tuna** | Afro Yellow Chili Mayo | Spring Onion | Chili Spice **160.00**  
*Fresh tuna with a bold kick, tossed in Afro yellow chili mayo, lifted with spring onion and a warming chili spice finish.*
- Tiger Prawn** | Red Pepper | Yellow Chili Lemon Mayo | Tobiko **170.00**  
*Succulent tiger prawns layered with sweet red pepper, finished with a zesty yellow chili-lemon mayo and a pop of tobiko for briny crunch.*
- 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.*
- ★ **California Roll** | Wasabi Lobster | Avocado | Tobiko | Wasabi Mayo **170.00**  
*A luxurious upgrade to the California roll, featuring sweet local lobster spiked with the heat of Japanese wasabi cream.*
- ★ **Kōzo Roll** | Seared Salmon | Tuna | Spicy Mayo | Pepper Powder **200.00**  
*Signature roll featuring fresh salmon wrapped on the outside and tuna at the core, topped with seared spicy mayo and a dusting of house pepper powder for a smoky, fiery finish – where Japanese technique meets West African heat.*
- Kelewele & Crab Roll** | Yuzu Honey Miso Mayo | Ginger Chili Spice **210.00**  
*A bold fusion of Ghanaian street food and Japanese technique, where spicy kelewele (fried plantain) meets delicate crab and tangy yuzu honey mayo.*

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**\*Crispy Salmon Roll** | Avocado | Teriyaki | Mayo **240.00**  
*Crispy-fried salmon roll meets a burst of tobiko and wasabi furikake, blending the textures of Japanese and Senegalese seafood cooking traditions.*

**SASHIMI 4 PIECES**  
**Served on Ice**

**Salmon Sashimi** **180.00**  
Clean, fresh cuts served simply.

**Tuna Sashimi** **240.00**  
Pure, delicate and refined.

**NIGIRI 2 PIECES**

**Akami** **130.00**  
*Lean akami tuna layered with bright yuzu mayo, crispy pumpkin texture, and umami-rich yaji miso.*

**Tuna Crispy Rice** **130.00**  
*Crispy rice topped with spicy tuna mix, balanced by warming harissa, creamy Afro chili mayo, and fresh coriander.*

**Truffle Salmon** **140.00**  
*Silky salmon nigiri enriched with earthy truffle paste and oil, finished with smooth mayo, tobiko and fresh spring onion.*

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## MAINS

**Garden Curry** | Potato | Pineapple | Tomato (V) **180.00**

*Afro-inspired vegan moqueca featuring Ghanaian pineapple, sun-ripened tomato, and soft potato, delicately simmered for depth and balance.*

★**Kōzo Signature Fried Rice** | Chicken | Prawn | Singapore Spice **220.00**

*A wok-fried blend of Ghanaian and Asian flavours, with Singaporean spice elevating the smoky, golden grains fried rice.*

★**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)** **220.00**

*A vegetarian twist, layered with depth and fire*

**Chicken | Beef | Seafood** **240.00 | 260.00 | 320.00**

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

**Grilled Chicken Thigh** | Mixed Oyster Mushroom | Akabanga **250.00**

*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.*

**Pili Pili Chicken** | Potatoes | Peppers | Chimichurri | Garlic Mayo **280.00**

*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.*

**Crispy Cashew Chicken** | Smoked Chili | Mixed Peppers | Green Bean **320.00**  
*Crispy cashew chicken glazed with smoked chili, tossed with toasted cashew nut, colourful peppers, and green beans.*

**Wok Fried Tiger Prawn** | Chili | Garlic | Basil **320.00**  
*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.*

**Yellow Fish Curry** | Fried Tilapia | Kōzo Chili | Crispy Onion **330.00**  
*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.*

**\*Soft Pork Ribs** | Black Beans Sauce | Chili | Ginger **450.00**  
*Slow-braised pork ribs glazed in a rich, fermented black bean sauce, with the fiery heat of fresh chili and ginger.*

**Grilled Salmon** | Acheke Mix | Kōzo Yellow Chili Cream **480.00**  
*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.*

**Sizzling South African Ribeye** | Chinese Black Pepper Sauce **550.00**  
*South African beef meets Chinese black pepper mastery, served sizzling with deep umami notes.*

**Grilled Lamb Rack** | Kimchi Marinade | Burnt Chili | Mint Yoghurt **800.00**  
*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.*

## SIDES

<b>Steam Rice (V)</b> <i>Classic jasmine rice, steamed to fluffy perfection.</i>	<b>40.00</b>
<b>Coconut Rice (V)</b> <i>Fragrant coconut-infused rice, lightly sweet with a creamy texture.</i>	<b>80.00</b>
<b>Roasted Potatoes   Chimichurri   Chili Salt (V)</b> <i>Golden roasted potatoes finished with vibrant chimichurri and a touch of chili salt.</i>	<b>120.00</b>
<b>*Egg Fried Rice   Red Onions</b> <i>A wok-fried rice dish with eggs and caramelized red onions for extra depth.</i>	<b>130.00</b>

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## DESSERTS

<b>Mango Sticky Rice</b>	<b>120.00</b>
<i>A modern take on a traditional Thai dessert, served with white chocolate, peanut powder, and coconut ice cream.</i>	
<b>Seasonal Fruits &amp; Sorbet (V)</b>	<b>130.00</b>
<i>Seasonal fresh fruits and sorbet, light and refreshing.</i>	
<b>*Ghanaian Chocolate Secret</b>	<b>130.00</b>
<i>An indulgent showcase of Ghana's world-famous cacao, crafted with Asian-inspired precision and balance.</i>	
<b>*Miss Kōzo   Cheesecake Mousse   Raspberry Gel   Cookie Crumble</b>	<b>135.00</b>
<i>A delicate, deconstructed Japanese-style cheesecake infused with local crème, featuring tart raspberry gel and a crunchy crumble.</i>	

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