

Get lost in an experience that takes you on an unforgettable Asian dining journey with an African influence that stimulates all senses.

The Kōzo dining experience is elegant, sophisticated and exquisite.

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.

The Kōzo food is made to share amongst friends and family, over piquant conversation and exquisite drinks.

### **STARTERS**

Edamame   Salt (V)	70.00
Rock Shrimp   Kimchi Mayo   Nori	135.00
Chili Squid   Five Spice Mix   Crispy Garlic   Sweet Chili	135.00
Beef & Truffle Gyoza   Ponzu Pearl   Onion Miso   Truffle Oil	100.00
Akabanga Beef Spring Roll   Ginger Sweet & Sour Sauce	80.00
Wagyu Skewer   Soya Garlic Butter   Onion Miso   Kizami Wasabi	140.00
Bao   Chicken Nugget   Gochujang Mayo   Coriander	120.00
Lobster & Bacon Skewer   Coco Yam Crisp   Kōzo Yellow Chili	140.00
Grilled Aubergine   Truffle Miso   Kizami Wasabi (V)	80.00

# **SIGNATURE SALADS**

Smoked Salmon   Beetroot   Baby Leaves   Clementine   Horseradish	130.00
Signature Tomato Salad   Avocado Purée   Buckwheat (V)	85.00
Red Snapper Ceviche   Orange Tiger Milk   Passion Fruit   Black Garlic	140.00
Salmon Tartare   Papadam   Tobiko   Avocado Cream   Truffle Oil	160.00

## **SUSHI**

Crispy Salmon Roll   Avocado   Tobiko   Wasabi Furikake	150.00
Kōzo Roll   Tuna   Avocado   Sisho   Spicy Flamed Salmon   Crispy Onion	100.00
Salmon Avocado Harumaki   Tobiko   Avocado	90.00
California Roll   Lobster   Avocado   Cucumber   Wasabi Mayo   Tobiko	80.00
Crispy Rice   Spicy Tuna Mix   Spring Onion   Kōzo Yellow Chili	80.00
Tiger Roll   Tobiko   Avocado   Black Tempura Hanna   Smoked Mayo	90.00
Spicy Tuna Roll   Yellow Fin Tuna   Wasabi Mayo   Tobiko   Spring Onion	80.00
Kimbap Roll   Inari Tofu   Spinach   Daikon   Red Pepper (V)	70.00

## **MAINS**

Lamb Fillet   Charcoal Spice   Egusi   Kontomire   Okra   Bilton	350.00
Lamb Rack   Kimchi Marinade (400gr)	550.00
Salmon Meme   Atcheke   Adjeyi Chili Cream	350.00
Australian Rib Eye   Crispy Bacon Butter   Sweet Potato Mash (300gr)	500.00
Chicken Satay   Pickled Red Cabbage   Prawn Cracker	240.00
Grilled Chicken Thigh   Smoked Aubergine Purée	220.00
Pork Neck   Cucumber   Tamarind Nham Jim	250.00
Fish Soup   Potato   White Vermount Sauce   Dill Oil	150.00
Pork Ribs   Black Bean Sauce   Chili   Ginger	140.00
Spicy Yaki Udon   Beef Mince   Chili   Garlic   Basil	180.00
Seafood Udon   Chili   Garlic   Basil	220.00
Kōzo Fried Rice   Chicken   Prawn   Singapore Spice	145.00
Potato & Okra Curry   Coconut Milk   Crispy Onion (V)	90.00

## **SIDES**

Egg Fried Rice   Red Onion	90.00
Smoked Kimchi Jollof	60.00
Bok Choy   Oyster Sauce   Garlic   Ginger	70.00
Steam Rice	25.00
Kimchi	35.00

## **DESSERTS**

Our Ghanaian Chocolate Secret	35.00
Banana Cake   Dulce   Brownie   Pecan Ice Cream	60.00
White Chocolate Miso   Cashew   Mango & Peach Ice Cream	65.00
Roasted Pineapple   Tamarind Rum Shot   Sorbet (V)	70.00
Miss Kōzo   Cheesecake Mouse   Raspberry Gel	80.00

