

KŌDŌ

Lunch **12:00 - 15:00**

Dinner **18:30 - 20:00**

SNACKS: (V)

Nori dusted fries with bullseye mayo - R75

Burnt Edamame with Gochujang butter - R75

Kimchi - R55

ICHI SEA DISHES:

Chilli Salt Patagonia Squid with crispy wakame, soy and sake reduction.

Crayfish and Caviar Bao with tokyo pickle and garlic kewpie.

Yellowtail Ceviche with nam jim, pickled daikon, tiger's milk and Unagi gel.

Tuna Tataki Taco's with lime, avo aiolo, beetroot kimchi, kewpie, caviar and jalapeño.

River Prawn Tempura with tamarind unagi and garlic truffle emulsion.

NI LAND DISHES:

Belly Bao, pork belly with sriracha and toasted peanuts.

Beef Tataki with buttered nori tortilla, daikon, miso aioli and yakaniku.

Duck, Lime Leaf & Miso Croquettes with duck duck jus and holy leaf salad.

Mumbai Chilli Beef with teriyako cardamom glaze, sesame seeds and fresh green chilli.

Udon No Mi with shitake cream, bacon tempura and parmesan cheese.

Fried Chicken Party, wings with general gochujang honey glaze.

Grilled Beef Kushiyaki with spring onion, shitake and nori pepper cream.

Roasted & Fried Pork Belly kushiyaki with sauce rendang.

48hr Short Rib Gyoza with star anise & chilli xo and house tare.

SAN EARTH DISHES:

Shitake and Tofu Tempura Bao with miso aioli and street salad. **(V+)**

Spinach Wakame Ohitashi with lime yaka, shallots and crushed peanuts. **(V+)**

Oven Roasted Aubergine Dengako with miso, mirin and sake. **(V+)**

Potato & Coconut Dumplings with penang sauce and toasted coconut flakes. **(V)**

Deep Fried Milk, using coconut milk with ginger, garlic, lime leaf and green chilli caramel. **(V+)**

Hot & Sour Forbidden Black Rice Risotto with sour coconut. **(V+)**

Chilled Soba Noodles with house pozu and Japanese street salad. **(V+)**

AMAI SWEET DISHES:

Fuji Apple Crumble with cinnamon ice cream and ginger cream.

Double Thick Peanut Butter Shake with crushed peanuts and miso butterscotch.

Tokyo Mess with wonton nest, strawberries, raspberries, vanilla cream and yuzu gel.

Chocolate Fondant with miso ice cream. **(+R20)**

R100 per dish, each sold seperately