

YOUKOSO

Miso Soup

Fresh tofu, spring onion and wakame in miso broth

Green Bean Tempura (V)

Yuzu-truffle aioli

Edamame (V)

Steamed edamame beans with Hakata sea salt

Chilli-Garlic Edamame (V)

Edamame beans with chilli-garlic

Truffle Teriyaki Edamame (V)

Edamame beans in truffle-teriyaki

SALADS

OKKU Salad (V)

Mixed leaves, poached asparagus, cherry tomatoes in ginger-carrot vinaigrette

Seaweed Salad (V)

Assorted wakame seaweed, julienne beetroot, sesame seed in sesame-soy vinaigrette

Spinach Goma (V)

Steamed spinach in a sesame seed dressing

HuShiHu Salad

Yuan crispy duck, baby gem, mâche, romaine lettuce, red radish, mixed cabbage, leek, daikon, fresh pomegranate with hoisin-amazu dressing

Sashimi Salad

Tuna, salmon and yellowtail sashimi, mixed Asian leaves, daikon, red pepper, cherry tomatoes with yuzu vinaigrette

(A) Alcohol

(V) Vegetarian

Service Charge Is At Your Discretion
All Prices Include 10% Municipality Tax
There is a discretionary 10% Service Charge for parties of 8 or more

KUSHIYAKI

Asparagus (V)

Chicken & Tokyo Negi

Wagyu Beef & Foie Gras

TEMPURA

Vegetable Moriwase (V)

Aubergine, baby corn, carrot, bell pepper, courgette, shiitake mushroom

Ebi

Black tiger prawns

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SMALL PLATES

'O' Style Ginger Salmon Sashimi

Norwegian salmon, chopped red & yellow pepper, benitade, spring onion in ginger citrus-soy vinaigrette

Spicy Shrimp

Tiger shrimp tempura, spring onion, sesame seed in spicy, sweet pepper-soy

Tuna Taco

Tuna, chive, shallot, avocado, sweet soy in a crisp sweet-potato shell

Wagyu Taco

Steak tartar, avocado, spring onion, sesame seed, sweet sesame-soy in potato taco crisp

Tuna & Foie Gras Carpaccio

Tuna carpaccio, seared foie gras, chive, lemon, black volcanic salt, garlic chips in sweet-soy

Spicy Tuna on Crispy Rice

Spicy tuna, spring onion on a sweet-soy crispy rice cake

Truffle Tuna Tartare

Big-Eye tuna, shallot, yuzu tobiko, truffle-soy with wonton chips

Wagyu Beef Tataki

Seared Wagyu beef, truffle ponzu and garlic crisp

'O' Style Hamachi Carpaccio

Yellowtail sashimi, yuzu pepper, balsamic ponzu

Ossetra Prestige

served over crushed ice accompanied by edamame pancakes

15g of Ossetra Prestige caviar

30g of Ossetra Prestige caviar

50g of Ossetra Prestige caviar

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SMALL PLATES

Truffle Hamachi on Grilled Rice

Yellowtail tartar, spicy mayonnaise, masago, spring onion, soy, black truffles on a grilled rice cake

Wasabi Tiger Shrimp

Tiger shrimp tempura, masago, spring onion in creamy wasabi

Wasabi Shimeji (V)

Shimeji mushroom tempura in creamy wasabi

Miso Aubergine (V)

Baked Japanese aubergine, sesame seed with sweet miso glaze

'O' Style Avocado Kazan (V)

Avocado, enoki and button mushroom, asparagus, in flaming half-shell baked with spicy mayonnaise

'O' Style Hotate

Seared Hokkaido scallops, fig, chive, truffle goma

Calamari Nanban Age

Crispy shichimi-garlic calamari with spicy mayonnaise

Chicken Karaage

Crispy ginger-soy chicken, julienne ginger, sesame seed

Vegetable Gyoza (V)

Pan fried vegetable dumpling with sesame soy dipping sauce

Prawn Gyoza

Pan fried tiger prawn dumpling

Prawn Harumaki

Prawn spring roll with bean sprouts, coriander and karashi-soy

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LARGE PLATES

Seabass Mushiyaki

Steamed Seabass, Asian leaves, ginger, leek, garlic sesame-soy vinegar

Spicy Suzuki

Chilean seabass, spring onion, coriander, red chilli, in spicy-sweet chili soy

Miso Salmon Teriyaki

Cedar baked miso Norwegian salmon with sweet soy

Yuzu-Saikyo Miso Black Cod

Yuzu-saikyo miso marinated Atlantic black cod

'O' Style Dynamite Kani

Two whole baked King crab legs, masago and spicy mayonnaise

OKKU Chicken Teriyaki

Grilled chicken, crispy julienne potato, spring onion in sweet teriyaki sauce

Chilli Miso Chicken Yakiniku

Robata grilled chilli-miso chicken, garlic scape, asian leaves, spring onion

Yasai BiBimBap (V)

Rice, sesame-soy spinach, moyashi bean sprout, carrot, courgette, poached egg and sesame-chilli pesto in a traditional cast iron pot

Chap Chae (V)

Stir-fried glass noodles, shiitake mushroom, spring onion, bell pepper, garlic sesame-soy

Zuke Lamb

Grilled New Zealand lamb cutlets, moyashi bean sprout itamae, zuke citrus-soy

Wagyu Himalayan Shioyaki

M9 Wagyu steak cooked table side on a hot Himalayan salt stone, with roquette, spring onion, garlic scape and garlic-soy & oroshi ponzu

Wagyu Steaks

Grilled Wagyu steak, with wasabi ponzu, salsa verde & black volcanic salt

	Australia Margaret River	Japan Wakayama
Gheisha Cut (125GR)		
Samurai Cut (200GR)		

SIDES

Steamed Rice (V)

Small grain Japanese rice

Truffle Chahan (V)

Truffle fried rice, garlic, zen mai, chives, black sesame seed

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NIGIRI & SASHIMI

Nigiri (2pcs) | Sashimi (3pcs)

Foie Gras (Seared foie gras, sweet-fig teriyaki)

Maguro (Big Eye Tuna)

Akami

Chu-Toro

O-Toro

Sake (Salmon)

Taraba (Alaskan King crab)

Hamachi (Yellowtail)

Madai (Sea Bream)

Ebi (Prawn)

Kampachi (Amber Jack)

Unagi (Freshwater Eel)

Tako (Octopus)

Hotate (Scallop)

Tamago (V) (Egg)

Ossetra Prestige Caviar served Gunkan sushi style (1 pc)

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MAKI & TEMAKI

Cucumber (V)

Avocado (V)

OKKU Kappa Miso (V) Carrot, asparagus, cucumber, avocado, chive, ume-miso wrapped in cucumber

Spicy Vegetable Tempura (V) Baby corn, yellow & red bell pepper, sweet potato, traditional gyung ja sriracha sauce, tempura flakes, spicy sweet-soy

Salmon & Avocado

California Cucumber, avocado, mayonnaise

House Crab Mix

King Crab

Spicy California House crab mix, cucumber, avocado, traditional gyung ja sriracha

'O' Style Sea Bass & Papaya Baked spicy crab, seabass, soy paper, bell pepper aioli, sweet-soy, papaya salsa

Soft Shell Crab Crispy soft-shell crab, takuan, avocado, sweet-soy

Otoro Blue Fin Tuna, spring onion, masago

Salmon & Toro Blue Fin Tuna, salmon, cucumber, spring onion, masago

Spicy Tuna Spicy Tuna, cucumber

Hamachi Tataki California maki topped with seared yellowtail and sweet-soy

Salmon Kazan California maki topped with baked spicy salmon

Dynamite Black Cod (A) Baked California maki with black cod, baby corn, enoki and button mushroom, asparagus, spicy mayonnaise

Dynamite Hotate Baked California maki with scallops, masago, sweet-soy, spicy mayonnaise

Hamachi & Jalapeno Yellowtail, jalapeno, cucumber, spring onion, spicy mayonnaise

'O' Style Ebi Tempura Prawn tempura, cucumber, masago, avocado, spicy sweet-soy with tempura flakes

Dragon Unagi, cucumber, avocado

Spicy Salmon Spicy salmon, cucumber

Rainbow California maki topped with salmon, tuna, yellowtail, seabass, shrimp, freshwater eel

Crispy California California maki rolled with crispy onion, tempura flakes, Yozo tobiko, chives and sweet soy

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