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ACCRA | KIGALI

**Embark on a journey that takes you on an unforgettable Asian dining experience with an African influence that stimulates all senses.**

**The Kōzo dining experience is elegant and sophisticated, with its food designed to share amongst friends and family over piquant conversation and exquisite drinks.**

**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.**

**We aim to explore new markets and build a pan African business, by forging local partnerships, prioritising sustainability, and being prepared to continuously adapt and innovate our offer.**

## STARTERS

<b>Cauliflower</b>   White Sesame Dressing   Shiso Leaf <b>(V)</b>	<b>140.00</b>
<b>Akabanga Beef Spring Roll</b>   Ginger Sweet & Sour Sauce	<b>160.00</b>
<b>Beef &amp; Truffle Gyoza</b>   Onion Miso   Ponzu Pearl	<b>175.00</b>
<b>Chicken Karaage</b>   Spicy Mayo   Chili Spice   Lemon	<b>220.00</b>
<b>Chicken Satay</b>   Peanut Sauce   Crispy Onion	<b>270.00</b>
<b>Rock Shrimp</b>   Kimchi Mayo   Nori	<b>300.00</b>
<b>Beef Skewer</b>   Plantain   Banana Peri Peri	<b>320.00</b>
<b>Chili Squid</b>   Chili Mix   Five Spice   Crispy Garlic   Sweet Chili Dip	<b>360.00</b>

## SIGNATURE SALAD

<b>Tomato</b>   Avocado Cream   Pear   Basil   Cashew Nut <b>(V)</b>	<b>150.00</b>
<b>Grilled Chicken</b>   Rice Noodle   Cashew Chili Dip   Peanut   Herbs	<b>170.00</b>
<b>Mushroom</b>   Lettuce   Cashew Salt   Wasabi Cream   Lemon Oil <b>(V)</b>	<b>190.00</b>

## SUSHI

<b>Mushroom Tempura Roll</b>   Cucumber   Red Pepper   Avocado Cream (V)	<b>85.00</b>
<b>Prawn Roll</b>   Tobiko   Avocado   Pickled Ginger   Wasabi Mayo	<b>180.00</b>
<b>Afro Roll</b>   Tilapia   Red Pepper   Cucumber   Kōzo Yellow Chili Mayo	<b>180.00</b>
<b>Salmon Teriyaki Roll</b>   Avocado   Gochujang Mayo	<b>220.00</b>
<b>California Roll</b>   Lobster   Avocado   Wasabi Mayo   Tobiko	<b>250.00</b>
<b>Crispy Salmon Roll</b>   Avocado   Tobiko   Wasabi Furikake	<b>320.00</b>

## MAINS

<b>Mix Veg Curry</b>   Coconut Milk   Crispy Onion (V)	200.00
<b>Kōzo Fried Rice</b>   Chicken   Prawn   Singapore Spice	260.00
<b>Yellow Fish Curry</b>   Fried Tilapia   Kōzo Chili   Crispy Onion	280.00
<b>Grilled Chicken Thigh</b>   Mixed Oyster Mushroom   Akabanga	350.00
<b>Slow Cooked Beef</b>   Cardamom Curry   Crispy Onion   Cashew Nut	400.00
<b>Beef Stir Fry</b>   Onion & Green Pepper   Black Pepper Sauce	400.00
<b>Spicy Yaki Udon</b>   Chili   Garlic   Basil Choose from: Mushroom (V)   Chicken   Beef   Seafood	320   350   380   440
<b>Pork Ribs</b>   Black Bean Sauce   Ginger   Chili	470.00
<b>Wok Fried Tiger Prawn</b>   Chili   Garlic   Basil	670.00
<b>Beef Fillet</b>   Crispy Potato   Wasabi Garlic Mayo   Mint Oil	720.00
<b>Grilled Salmon</b>   Acheke Mix   Kōzo Yellow Chili Cream	950.00
<b>Grilled Lamb Rack</b>   Kimchi Marinade   Burnt Chili (400g)	1,400.00

## SIDES

<b>Steamed Rice (V)</b>	40.00
<b>Coconut Rice (V)</b>	50.00
<b>Stir Fry Cauliflower</b>   Garlic Sauce (V)	70.00
<b>Egg Fried Rice</b>   Red Onion	140.00

## DESSERT

<b>Ghanaian Chocolate Secret</b>	<b>140.00</b>
<b>Crème Brûlée</b>   Orange Ice cream   Dark Chocolate   Honeycomb	<b>160.00</b>
<b>Chocolate Supreme</b>   Mousse   Orange Glaze   Mango   Vanilla Sugar	<b>160.00</b>
<b>Miss Kōzo</b>   Cheesecake Mousse   Raspberry Gel   Cookie Crumbles	<b>180.00</b>