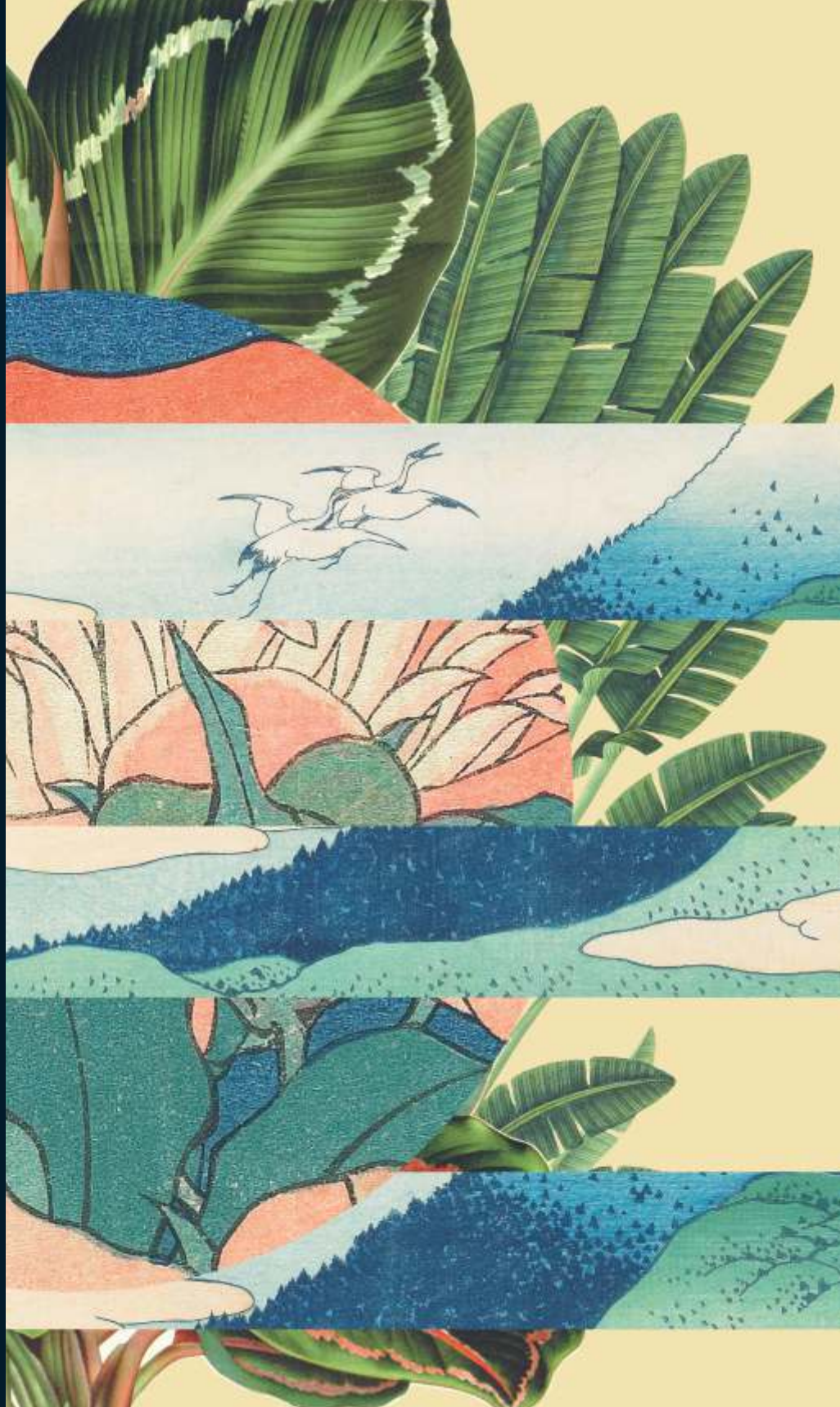


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LUNCH





ACCRA | KIGALI

Step into Kōzo, where vibrant African flavours meet the refined precision of Pan-Asian cuisine through an innovative culinary process that transforms each plate into a masterpiece. Established in 2018, we welcome you into our home – a space that celebrates genuine African hospitality and a cherished farm-to-table tradition. In every city we find ourselves, we integrate with the local supply chain, partnering with community farmers to ensure sustainable, fresh dining that honors both nature and tradition.

Under the guidance of Group Executive Chef Sakorn Somboon, our dishes are far more than just food—they are the result of countless hours of innovation, fusing two cultures into every bite. Inspired by the ancient ties that once bound Africa and Asia along historic trade routes like the Silk Road, our menu reflects a modern interpretation of a timeless culinary dialogue. Just as the Silk Road connected continents, exchanging spices, techniques, and traditions, our creations bridge diverse flavours and culinary wisdom to inspire a new era of dining.

At Kōzo, every shared plate, well-curated music, and warm smile invites you to explore a journey of taste and innovation. We are excited to bring our unique experience and vibrant flavours to a city near you.

Where Cultures Converge and Flavours Inspire.

By Ramzi Yamusah

Ramzi Yamusah

Founder
Kōzo

STARTERS

- Fried Cauliflower | Black Sesame Dressing (V)** **160.00**
A golden, crispy take on an African market favourite, paired with a nutty black sesame dressing that echoes the umami flavours of Japanese street food.
- Grilled White Fish Skewer | Lemon Herb Miso | Chakalaka Sauce** **180.00**
A fusion of Japan's delicate miso-glazed grilling technique with the bold, spicy kick of South Africa's chakalaka sauce, offering a smoky yet citrusy balance.
- Stuffed Chicken Wing | Teriyaki Glaze | Green Shito** **240.00**
A Japanese izakaya-style chicken wing is reimagined with Ghanaian green shito heat, creating a bold balance between sweet teriyaki and fiery, herbaceous flavours.
- ★ South African Wagyu & Truffle Gyoza | Onion Miso | Ponzu Pearls** **250.00**
A refined take on dumplings, fusing the richness of South African Wagyu beef with the umami depth of miso, elevated by the tang of ponzu pearls.
- Crispy Chicken Bao Bun | Kōzo Smoked Mayo** **250.00**
A pillowy bao bun filled with crispy golden chicken, complemented by a smoky house-made mayo.
- ★ Rock Shrimps | Ao Nori Spice** **260.00**
A marriage of Japanese tempura crunch freshness, these rock shrimps are dusted with umami-rich Ao nori seaweed spice.

SIGNATURE SALAD

Grilled Chicken Salad | Rice Noodles | Pili Pili Cashew Dip | Peanuts **150.00**

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.

★**Tomato Salad** | Avocado Cream | Ethiopian Apple | Basil | Cashew (V) **180.00**

A colorful mix of heirloom tomatoes and Ethiopian apple, bringing African farm-to-table flavours with the creamy richness of avocado and toasted cashews.

Seaweed Salad | Hijiki | Wakame | Yuzu Honey Miso **250.00**

Japanese seaweed varieties meet the gentle sweetness of Ghanaian orange honey, with a bright citrus twist of yuzu adding freshness and an oceanic flavour contrast.

SUSHI

- ★ **Afro Roll** | Peri Peri Tilapia | Kōzo Yellow Peri Mayo **170.00**
Mozambique's legendary peri peri spice transforms smoky grilled tilapia into an unexpected sushi star, topped with Kōzo's signature chili-laced mayo.
- ★ **California Roll** | Wasabi Lobster | Avocado | Tobiko | Wasabi Mayo **220.00**
A luxurious upgrade to the California roll, featuring sweet local lobster spiked with the heat of Japanese wasabi cream.
- ★ **Crispy Salmon Roll** | Avocado | Tobiko | Mayo | Wasabi Furikake **300.00**
Crispy-fried salmon roll meets a burst of tobiko and wasabi furikake, blending the textures of Japanese and Senegalese seafood cooking traditions.

★ Marks the signature dishes you've loved since Kōzo's very first day.
10% Service Charge will be added to your Total Bill. (V) stands for Vegan.
Please inform your server about any Allergies that you may have.

MAINS

Cauliflower Steak Baba Ghanoush Burnt Leek Teriyaki Sauce <i>A fusion of North African flavours and Japanese technique, with charred cauliflower resting on smoky baba ghanoush, glazed in sweet-salty teriyaki.</i>	220.00
★ Kōzo Signature Fried Rice Chicken Prawn Singapore Spice <i>A wok-fried blend of Ghanaian and Asian flavours, with Singaporean spice elevating the smoky, golden grains fried rice.</i>	250.00
Wok Fried Aubergine Courgette Basil (V) <i>An Afro-Asian vegetable stir-fry where the smoky depth of local eggplant meets the light freshness of Thai basil.</i>	260.00
★ South African Wagyu Udon Chili Garlic Basil Green Bean <i>A meeting of Japanese noodle mastery and South African Wagyu beef, with chili and garlic bringing a traditional kick to the umami-rich dish.</i>	370.00
Grilled Berbere Chicken Thigh Kimchi Jollof Chumbari Salad <i>A cross-cultural plate featuring Ethiopian berbere-spiced chicken, served with a Ghana-meets-Korea kimchi jollof rice and fresh chumbari salad.</i>	400.00
★ Soft Pork Ribs Black Beans Sauce Pili Pili Ginger <i>Slow-braised pork ribs glazed in a rich, fermented black bean sauce, with the fiery heat of pili pili and ginger.</i>	460.00
Freshly Caught Red Snapper Fillet Mango Salsa Anka Sweet Chili <i>This Afro-Asian seafood dish highlights the freshness of locally caught snapper, balanced by tropical mango salsa and Ghanaian chili.</i>	580.00

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Stir-fry South African Rib-eye | Chinese Black Pepper Sauce **730.00**
South African beef meets Chinese black pepper mastery, stir-fry medium to perfection with green peppers, onions for crisp peppery umami notes.

★ **New Zealand Lamb Cutlets** | Kimchi Marinade | Grains Mango Salsa **830.00**
A bold combination of Korean spice-marinated lamb, complemented by an African-inspired grain and mango salsa.

Fish & Lobster Moquecca | Pineapple | Tomato | Coriander **900.00**
A Brazilian-African seafood stew infused with Thai and Ivorian flavours, featuring Thai coconut milk, fragrant pineapple, and fresh coriander.

SIDES

Steam Rice **40.00**
Classic jasmine rice, steamed to fluffy perfection.

★ **Egg Fried Rice** | Red Onions **140.00**
A wok-fried rice dish with eggs and caramelized red onions for extra depth.

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.

DESSERT

Fruit Salad | Seasonal Fruit | Sorbet (V) 140.00
A refreshing medley of tropical fruits with a cooling sorbet.

★ **Miss Kōzo** | Cheesecake Mousse | Raspberry Gel | Cookie Crumble 150.00
A delicate, deconstructed Japanese-style cheesecake infused with local crème, featuring tart raspberry gel and a crunchy crumble.

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DINNER





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STARTERS

Fried Cauliflower Black Sesame Dressing (V) <i>A golden, crispy take on an African market favourite, paired with a nutty black sesame dressing that echoes the umami flavours of Japanese street food.</i>	160.00
Grilled White Fish Skewer Lemon Herb Miso Chakalaka Sauce <i>A fusion of Japan's delicate miso-glazed grilling technique with the bold, spicy kick of South Africa's chakalaka sauce, offering a smoky yet citrusy balance.</i>	180.00
Fried Prawn Toast Black Sesame Seeds Anka Sweet Chili <i>This crunchy classic gets a West African upgrade with Anka sweet chili, creating the unique crisp texture of Asian prawn toast.</i>	230.00
Stuffed Chicken Wing Teriyaki Glaze Green Shito <i>A Japanese izakaya-style chicken wing is reimagined with Ghanaian green shito heat, creating a bold balance between sweet teriyaki and fiery, herbaceous flavours.</i>	240.00
★ South African Wagyu & Truffle Gyoza Onion Miso Ponzu Pearls <i>A refined take on dumplings, fusing the richness of South African Wagyu beef with the umami depth of miso, elevated by the tang of ponzu pearls.</i>	250.00
Crispy Chicken Bao Bun Kōzo Smoked Mayo <i>A pillowy bao bun filled with crispy golden chicken, complemented by a smoky house-made mayo.</i>	250.00
★ Rock Shrimps Ao Nori Spice <i>A marriage of Japanese tempura crunch freshness, these rock shrimps are dusted with umami-rich Ao nori seaweed spice.</i>	260.00

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Picanha Skewer | Masala Spice | Ketchup Peri Peri **320.00**
The tender texture of South African picanha beef meets the complexity of Indian masala spice, accompanied by the heat of Mozambique's tomato peri peri and the subtle sweetness of white onions.

SIGNATURE SALAD

Grilled Chicken Salad | Rice Noodles | Pili Pili Cashew Dip | Peanuts **150.00**
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.

★**Tomato Salad** | Avocado Cream | Ethiopian Apple | Basil | Cashew (V) **180.00**
A colorful mix of heirloom tomatoes and Ethiopian apple, bringing African farm-to-table flavours with the creamy richness of avocado and toasted cashews.

Seaweed Salad | Hijiki | Wakame | Yuzu Honey Miso **250.00**
Japanese seaweed varieties meet the gentle sweetness of Ghanaian orange honey, with a bright citrus twist of yuzu adding freshness and an oceanic flavour contrast.

SUSHI

Crispy Fried Mixed Pepper Roll | Vegan Mayo | Spring Onion Sesame (V) **150.00**

An Afro-Asian plant-based roll that highlights smoky charred peppers, Japanese sesame crunch, and a creamy vegan mayo.

★ **Afro Roll** | Peri Peri Tilapia | Kōzo Yellow Peri Mayo **170.00**

Mozambique's legendary peri peri spice transforms smoky grilled tilapia into an unexpected sushi star, topped with Kōzo's signature chili-laced mayo.

Coconut Shrimp Roll | Grilled Prawn | Avocado | Spicy Coconut Sauce **180.00**

A coastal connection between West Africa and Asia, featuring grilled prawns, creamy avocado, and a velvety coconut-infused spice blend.

Spicy Kelewele & Crab Roll | Yuzu Honey Mayo | Ginger Chili Spice **180.00**

A bold fusion of Ghanaian street food and Japanese technique, where spicy kelewele (fried plantain) meets delicate crab and tangy yuzu honey mayo.

★ **California Roll** | Wasabi Lobster | Avocado | Tobiko | Wasabi Mayo **220.00**

A luxurious upgrade to the California roll, featuring sweet local lobster spiked with the heat of Japanese wasabi cream.

★ **Crispy Salmon Roll** | Avocado | Tobiko | Mayo | Wasabi Furikake **300.00**

Crispy-fried salmon roll meets a burst of tobiko and wasabi furikake, blending the textures of Japanese and Senegalese seafood cooking traditions.

MAINS

Cauliflower Steak Baba Ghanoush Burnt Leek Teriyaki Sauce <i>A fusion of North African flavours and Japanese technique, with charred cauliflower resting on smoky baba ghanoush, glazed in sweet-salty teriyaki.</i>	220.00
★ Kōzo Signature Fried Rice Chicken Prawn Singapore Spice <i>A wok-fried blend of Ghanaian and Asian flavours, with Singaporean spice elevating the smoky, golden grains fried rice.</i>	250.00
Wok Fried Aubergine Courgette Basil (V) <i>An Afro-Asian vegetable stir-fry where the smoky depth of local eggplant meets the light freshness of Thai basil.</i>	260.00
Cat Fish Village Chili Garlic Basil <i>A Ghanaian take on a classic Thai dish, featuring locally sourced catfish stir-fried with Thai basil and fiery artisanal chili.</i>	300.00
Stir-Fried Ginger Chicken Green Peppers Shito <i>An Asian stir-fry technique meets the bold, smoky heat of Ghana's beloved shito sauce, creating an aromatic, fiery chicken dish.</i>	310.00
★ South African Wagyu Udon Chili Garlic Basil Green Bean <i>A meeting of Japanese noodle mastery and South African Wagyu beef, with chili and garlic bringing a traditional kick to the umami-rich dish.</i>	370.00
Grilled Berbere Chicken Thigh Kimchi Jollof Chumbari Salad <i>A cross-cultural plate featuring Ethiopian berbere-spiced chicken, served with a Ghana-meets-Korea kimchi jollof rice and fresh chumbari salad.</i>	400.00

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<p>★ Soft Pork Ribs Black Beans Sauce Pili Pili Ginger <i>Slow-braised pork ribs glazed in a rich, fermented black bean sauce, with the fiery heat of pili pili and ginger.</i></p>	460.00
<p>Duck Breast Wasabi Mash Cognac-Ghanaian Choco Soy Glaze <i>A pan-seared masterpiece pairing the deep flavours of Ghanaian cacao with a refined wasabi-infused mash.</i></p>	570.00
<p>Freshly Caught Red Snapper Fillet Mango Salsa Anka Sweet Chili <i>This Afro-Asian seafood dish highlights the freshness of locally caught snapper, balanced by tropical mango salsa and Ghanaian chili.</i></p>	580.00
<p>Sizzling South African Rib-eye Chinese Black Pepper Sauce <i>South African beef meets Chinese black pepper mastery, served sizzling with deep umami notes.</i></p>	730.00
<p>★ New Zealand Lamb Cutlets Kimchi Marinade Grains Mango Salsa <i>A bold combination of Korean spice-marinated lamb, complemented by an African-inspired grain and mango salsa.</i></p>	830.00
<p>Suya Wok South African Wagyu Suya Green Shito Kōzo Yellow Chili <i>Premium Wagyu beef seared with Nigerian suya spice and Ghanaian green shito, bridging the best of African fire cooking and Asian wok techniques.</i></p>	850.00
<p>Fish & Lobster Moquecca Pineapple Tomato Coriander <i>A Brazilian-African seafood stew infused with Thai and Ivorian flavours, featuring Thai coconut milk, fragrant pineapple, and fresh coriander.</i></p>	900.00

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Grilled Peri Peri Lobster | Mixed Pepper | Couscous | Burnt Lemon **940.00**
Flame-grilled lobster meets Mozambique's fiery peri peri sauce, paired with a North African-style couscous medley.

Lamb Shank Massaman | Tamarind Curry | Cashew Nut **1,100.00**
Slow-braised lamb shank in a fragrant Thai Massaman curry, enriched with tamarind and toasted cashews.

SIDES

Steam Rice <i>Classic jasmine rice, steamed to fluffy perfection.</i>	40.00
Coconut Rice <i>Fragrant coconut-infused rice, lightly sweet with a creamy texture.</i>	50.00
Wasabi Mash <i>Velvety mashed potatoes with a spicy wasabi kick.</i>	100.00
★ Egg Fried Rice Red Onions <i>A wok-fried rice dish with eggs and caramelized red onions for extra depth.</i>	140.00

SAUCES

Akabanga Chili Oil <i>A potent Rwandan chili oil for a fiery finishing touch.</i>	10.00
Kōzo Signature Chili <i>A house-blend of bold chili spices for an extra kick.</i>	10.00
Green Shito <i>A Ghanaian green pepper sauce, both herbaceous and spicy.</i>	10.00

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DESSERT

- ★ **Ghanaian Chocolate Secret** **145.00**
An indulgent showcase of Ghana's world-famous cacao, crafted with Asian-inspired precision and balance.
- Oliebol** **140.00**
A Dutch take on African pastry tradition, reimagined with flavours from both continents, accompanied by Rwandan passion fruit ice cream and Asian caramel.
- Fruit Salad | Seasonal Fruit | Sorbet (V)** **140.00**
A refreshing medley of tropical fruits with a cooling sorbet.
- ★ **Miss Kōzo | Cheesecake Mousse | Raspberry Gel | Cookie Crumble** **150.00**
A delicate, deconstructed Japanese-style cheesecake infused with local crème, featuring tart raspberry gel and a crunchy crumble.
- African Spiced Lava Cake | Milk Chocolate | Rum and Raisin Ice Cream** **180.00**
A molten Ghanaian chocolate cake infused with Ethiopian spice, served with a Caribbean-inspired rum and raisin ice cream.