



L.O.V.E. WEDNESDAY PINKTOBER - 9 OCTOBER 2024

Edamame Hakata Sea Salt (V)

SALADS, STARTERS & MAKI (Choose 3)

OKKU Salad Crispy Quinoa, Asparagus, Apple Wakame, Ginger-Goma Dressing (V,G,N)

'O' Style Hushihu Salad Crispy Duck, Pomegranate, Hoisin-Amazu Dressing (G)

Yuzu-Saikyo Miso Black Cod Salad (G)

Truffle Edamame Gyoza - 3 pcs (V,N,G,D)

Wagyu Tartare Taco - 3 pcs (G)

Charred Tomato 'O' Style Crispy Rice Yuzu Miso (V,G)

Spicy Salmon on Crispy Rice Yuzu Tobiko (G)

Chicken Karaage Ginger, Sesame, Sweet Chili-Soy (G)

Miso Nasu Shigiyaki Aubergine, Sesame, Sweet Miso (V,G)

Wasabi Shimeji Mushroom Tempura (V,G)

Calamari Nanban Age (SF,G,D)

Yasai Mori Maki Fresh Vegetables, Crispy Quinoa, Goma Dressing (V,G)

Grilled Spicy Salmon Maki Avocado, Cucumber, Baby Gem Lettuce (SF,G,D)

DESSERT (Choose 1)

Mochi Artisanal Hand Made, Seasonal Selection - 2 pcs (G,D)

Bitter Chocolate Intense Chocolate Mousse, Sake Jelly, Miso Ice Cream (G,D,A)

BEVERAGES (3 hours Unlimited)

Prosecco - Amore Di Amanti OKKU

Rosé - Chateau Minuty, M de Minuty **White Wine** - Da Luca, Pinot Grigio **Red Wine** - Lupi Reali Montepulciano

Vodka - Ketel One **Whisky** - Black Label **Gin** - Tanqueray

Rum - Bacardi White **Tequila** - El Jimador

Signature Cocktails - OKKU Yuki, Geisha, Chaji, Katana

Sake - Gekkeikan Amakuchi Junmai

'O' Style Fruit Sake in Coconut, Raspberry and Passionfruit Flavours

Beer Bottles - Asahi - Kirin