

KōL

IZAKHAYA



IRASSHAIMASE!

いらっしゃいませ

WELCOME

SIYANAMUKELA

WAMUKELEKILE

ROBATA | SUSHI | MIXOLOGY

In the spirit of Japanese Izakayas (居酒屋 Stay/Drink/Place), KōL welcomes you to a vibrant meeting place where food and drinks are shared joyously among friends.

Our menu delivers authentic and contemporary Japanese cuisine as a shared dining experience, with plates arriving hot from our artisanal Binchō-tan coals and prepared with precision using the Yanagi-ba-bōchō sushi blade.

DOZO OMESHIAGARI KUDASAI!
"ENJOY YOUR FOOD!"

V (Vegetarian) | VG (Vegan) | LV (Lacto Vegan)

SARADA |

Salads – Cool Leaves, Sea Air & Quiet Acid

- SASHIMI SALAD, UMAMI ONION** R350
Salmon, tuna or mushroom with radish, micro herbs and a deep onion-umami dressing.
Mushroom Option | R250 V
- SALMON SKIN SALAD V** R285
Crisp salmon skin over seasonal greens, bonito and salmon roe, bright with sea-salt richness.
- BABY SPINACH, MISO & YUZU V** R220
Tender spinach, miso dust, aged Parmesan and olive oil, lifted by yuzu.
Add Prawns | R275
- AOSA, APPLE & SESAME V** R170
Sea lettuce, cucumber, corn and avocado; malden salt, green apple umami.

AGEMONO |

Deep-fried Tempura – Light Batter, Clean Heat

- ROCK SHRIMP TEMPURA** R260
Rock shrimp in a feather-light shell, served crisp with house garlic aioli.
- EBI TEMPURA** R210
Market prawns fried to order, light and delicate.
- SWEET POTATO TEMPURA V** R135
Sweet potato wrapped in fine tempura; soft sweetness with truffle garlic sauce.

SHOJIN |

Vegetables – Garden, Smoke

- ASPARAGUS V** R155
Seasonal asparagus, lightly grilled, served for sweetness and snap.
- BUROKKORI V** R145
Broccoli with clean Japanese seasoning, bright heat with a hint of spice.
- OYSTER MUSHROOM V** R145
Oyster mushrooms cooked for depth, softness and natural umami.
- BUROKKORI, CAULIFLOWER & JALAPEÑO V** R135
Robata broccoli and cauliflower, finished with jalapeño brightness.
- EDAMAME, THREE WAYS V** R125
Steamed, lime-dressed or chargrilled; simple pods, lifted by smoke and salt.
- AGE TOFU V** R125
Lightly fried tofu, crisp outside, and silken within, finished with onion salsa.
- TOMOROKOSHI, ROBATA CORN V** R125
Sweet corn from the coals, brushed with miso butter.

UMI |

Ocean – Butter & Charcoal

- HIBACHI KINGKLIP** R335
Kingklip grilled tableside, tender and smoky, dressed in white miso.
- HOTATEGAI, SHELL-GRILLED SCALLOPS** R295
Scallops grilled in shell, sweet and precise, with ponzu butter.
- ONIGARA YAKI, KING PRAWN** R275
Whole king prawn over charcoal, finished with yuzu butter.
- SHAKE KAMA, SALMON COLLAR** R185
Robata salmon collar; crisp edge, rich bone-side flesh, fresh lime.

PREMIUM BEEF | 牛肉

Selected Cuts – Precise Fire, Minimal Seasoning

WAGYU RIB EYE Highly marbled wagyu with a rich clean lingering beef finish.	R1295
WAGYU SIRLOIN Grilled with precision for elegant fat, tenderness and clarity.	R1100
500g JERSEY TOMAHAWK One-month aged, bone-in Jersey beef with bold flavour and impressive table presence.	R850

NIKU | 肉

Meat – Binchotan Grilled with Japanese Technique

WAGYU HIBACHI 150g/250g premium wagyu grilled tableside over hibachi heat, served with white miso.	R595/R950
WAGYU BRISKET Slow-cooked wagyu brisket, with a smoky BBQ glaze.	R295
WAGYU RIBS Wagyu ribs cooked over Kols, glazed with Japanese jus.	R195
BUTA NIKU, PORK BELL Y Slow rendered pork belly glazed with teriyaki tare and finished with wasabi salt.	R169
DACHO, OSTRICH FILLET Lean ostrich from the robata, grilled, with ponzu butter.	R165
PORK RIB, GINGER Tender pork ribs, slow cooked, finished with a warm ginger glaze.	R150

YAKITORI | 焼き鳥

Grilled Chicken – Skewer, Tare & Flame

KŌL HOT CHICKEN WINGS Crispy fried wings, gochujang heat and chilli oil.	R160
TEBASAKI, CHICKEN WINGLETS Winglets grilled until crisp, savoury and lightly caramelised with teriyaki.	R155
NEGIMA, CHICKEN THIGH & NEGI Juicy thigh skewers grilled with spring onion in classic yakitori style.	R148

ATATAKAI | 温かい

Hot Dishes – Warm Plates from Fire & Broth

GINDARA, ALASKAN BLACK COD Tender black cod marinated in Kyoto white miso grilled until caramelised and silky.	R1150
JOSPER GRILLED LAMB CHOPS Lamb chops over high heat, smoke and tenderness.	R395
TUNA STEAK, WASABI BUTTER Seared tuna steak served with wasabi infused butter.	R395
NORWEGIAN SALMON, UME & MINT 250g Salmon paired with pickled plum and fresh mint for a savoury clean finish.	R395
SUZUKI, SEABASS & DASHI Seabass cooked over Binchotan, served with a clear dashi sauce.	R385
KINGKLIP, PONZU BUTTER Kingklip with fine flake, finished with citrus ponzu butter.	R380
DACHO, OSTRICH FILLET Ostrich fillet, mixed berry sauce.	R355
WAGYU SHORT RIB Slow braised wagyu short rib with mirin, sake and miso glaze.	R355
DEBONED BABY CHICKEN Josper-grilled baby chicken, served with truffle teriyaki or peri-peri glaze.	R295
MUSHROOM RISOTTO V Creamed rice with king oyster and shiitake, layered in rich stock.	R245
CAULIFLOWER STEAK, TRUFFLE V Truffle roasted cauliflower with corn puree, broccoli, truffle essence with wasabi pepper.	R225



SŪPU | スープ

Soup – Broth as Quiet Luxury

KŌL YUM Kōl's hot-and-sour broth with kingklip, prawns, mussels and calamari (vegetarian option available).	R325
MISO A classic miso broth; warm, savoury and deeply comforting.	R135

GYOZA | 餃子

Pot Stickers – Crisp Base, Tender Centre

WAGYU GYOZA Pan-seared wagyu dumplings with cabbage, shiso, sake and chilli.	R195
PORK GYOZA Pan seared dumpling filled with pork, chives, beni shoga and soy for a balanced taste.	R185
MUSHROOM GYOZA V Mixed Asian mushrooms, shiso and white sauce creating a soft umami filling.	R165

HAGAAU | 餃子

Steamed Dumplings – Translucent Skin, Gentle Steam

PRAWN DUMPLINGS Sweet prawn, shiitake and coriander, light delicate and aromatic.	R220
OCTOPUS DUMPLINGS Tender octopus with bamboo shoot and bean sprouts wrapped in soft steamed skin.	R210
SPINACH & CREAM CHEESE DUMPLINGS V Spinach, cream cheese, sesame and walnut; soft savoury richness.	R170

MENRUI | 麵類

Noodles – Steam, Broth & Soul

WAGYU SHORT RIB RAMEN Shoyu based broth with tender wagyu shortrib, mustard mayo.	R400
KŌL RAMEN House broth with chicken, pork or vegetarian base, slow-built, warm and layered. Vegetarian Option R225 V	R265
YAKI UDON Stir fried Udon noodles with smoky depth, a choice of beef or chicken. Vegetarian Option R200 V	R265

KOBACHI | 小鉢

Accompaniments – Sides

BLACK FRIED RICE Fried rice with deep savoury seasoning and wok aroma.	R105
SESAME SPINACH Spinach dressed with ponzu butter, sesame and nutty richness.	R105
STEAMED RICE, FURIKAKE Steamed rice finished with house furikake.	R95
SEASONAL VEGETABLES Seasonal vegetables, steamed or grilled with restraint.	R95
SWEET POTATO, HONEY SESAME Sweet potato dressed in honey sesame for warmth and gloss.	R95
EGG FRIED RICE Rice, egg and gentle seasoning from a hot wok.	R95
FURAIIDO POTETU, WASABI SALT Crispy Japanese-style fries with wasabi/malden salt.	R95



SUSHI | 寿司

Counter Selection – Rice, Knife & Season

Premium Sushi Selection – The Day's Best Seafood

KŌL MORIAWASE	R1100
A premium assortment of sushi and sashimi, guided by the day's best fish.	
SASHI MORI, ASSORTED SASHIMI	R705
Fifteen pieces selected by the chef for freshness, texture and season.	
SUSHI MORI, ASSORTED NIGIRI	R675
Twelve-piece nigiri selection prepared at the sushi counter.	
KŌKYŪ SPINACH SALMON	R300
Premium salmon roll with spinach; rich, fresh and balanced.	
SOFTSHELL CRAB ROLL–FUTOMAKI	R285
Softshell crab, shiso, tobiko, avocado and spring onion; crisp and sweet.	
HOUSE SPECIAL–FUTOMAKI	R275
KōL's signature roll, shaped by the chef's selected combination.	
SALMON ROSES 6PC	R255
Torched salmon rosette on vinegared rice, garnished with roe and chive.	
SALMON SKIN ROLL–FUTOMAKI	R250
Crisp salmon skin with pickled carrot, togarashi, avocado, cucumber and aioli.	
IKURA SALMON EGGS NIGIRI	R250
Ikura nigiri with bright salinity and a clean ocean pop.	
WAGYU GUNKAN NIGIRI	R200
Gunkan-style sushi topped with wagyu for warmth, fat and depth.	

MAKI / URAMAKI

Six Pieces – Nori, Rice & Precision

EEL UNAGI–URAMAKI	R235
Grilled freshwater eel with savoury-sweet glaze, cucumber and smoke.	
TEMPURA PRAWN	
ASPARAGUS–URAMAKI	R195
Tempura prawn and asparagus; crisp texture, green snap.	
SALMON AVO–URAMAKI	R190
Salmon and avocado, rich and balanced.	
SPICY TUNA/SALMON–URAMAKI	R180
Tuna or salmon with a refined chilli finish.	
PRAWN AVO–URAMAKI	R140
Prawn and avocado; sweet shellfish and soft creaminess.	
SEABASS MISO SALT–MAKIMONO	R135
Seabass maki finished with miso salt for delicate savoury depth.	
YELLOWTAIL NEGI–MAKIMONO	R135
Yellowtail and negi; richness balanced by fresh onion lift.	
TUNA TEKKA–MAKIMONO	R125
Classic tuna maki with firm texture and pure ocean flavour.	
SALMON SAKE–MAKIMONO	R125
Salmon maki, rich, soft and gently sweet.	
AVOCADO GOMA–MAKIMONO	R90
Avocado maki with sesame; creamy, green and nutty.	
CUCUMBER–MAKIMONO	R80
Crisp cucumber maki, clean and refreshing.	

TACO

Three Pieces – Crisp Shell, Clean Heat

SPICY SOFTSHELL CRAB TACO	R255
Softshell crab with togarashi, tobiko and miso mayo.	
CHILLI TUNA TACO	R170
Tuna with spring onion, sesame oil, togarashi, soy and chilli.	
SPICY SALMON TACO	R170
Salmon with warm spice, Japanese mayo and clean soy heat.	

NIGIRI & SASHIMI

Two/Three Pieces – Clean Cuts, Pure Fish

IKURA SALMON EGGS	R160/R240
Salmon roe with bright salinity and delicate pop.	
UNAGI FRESHWATER EEL	R150/R225
Freshwater eel with rich glaze and soft smoke.	
EBI PRAWN	R120/R180
Prawn served for sweetness, clarity and delicate bite.	
HOTATE SCALLOP	R120/R180
Scallop with natural sweetness and soft silk.	
OCTOPUS	R110/R165
Octopus prepared for tenderness, texture and clean salinity.	
SAKE SALMON	R100/R150
Salmon with rich texture and gentle sweetness.	
HAMACHI YELLOWTAIL	R80/R120
Clean, buttery yellowtail with an elegant finish.	
MAGURO TUNA	R80/R120
Lean tuna, firm and pure, with clear ocean depth.	
SABA MACKEREL	R60/R90
Mackerel with bold character, oil and savoury depth.	
TAMAGO LV	R65
Japanese omelette, lightly sweet, soft and balanced.	

REISAI

Cold Dishes – 7pc Raw, Seared & Bright

NEW STYLE SASHIMI	R320
Salmon, tuna, scallop or seabass, sliced usuzukuri and dressed contemporary Japanese style.	
YELLOWTAIL SAN ZAI BASU	R300
Yellowtail with yuzu truffle, sea salt and yuzu kosho; bright and clean.	
SALMON TATAKI, SUMISO	R300
Lightly seared salmon, shiro miso and micro salad; sweet, sharp and deep.	
SEABASS MISO CRUST	R285
Seabass with delicate miso crust, chive and garlic crisp.	
TUNA TATAKI, YUZU PONZU	R285
Seared tuna with yuzu ponzu; citrus, acidity and umami.	
OYSTERS, THREE WAYS	R180
Three oysters served Maui, wasabi-zuke and appuru style.	

AMAI MONO | 甘い物

Dessert – A Soft Ending

CHOCOLATE LOG Layered chocolate, dark and refined, with a clean finish.	R165
WARM YUZU CAKE Delicate butter cake served with Madagascar vanilla ice cream.	R160
FUDJI APPLE MISO CARAMEL TART Caramelized apples crunch praline, brown butter mousse and silky miso caramel.	R155
COCAO A rich chocolate fondant with a molten centre, served warm with Madagascar vanilla bean ice cream and a delicate cocoa tuile.	R155
PINEAPPLE & PASSION FRUIT PETIT GÂTEAU A soft centre & vibrant tropical note, finished with a light elegant sweetness served with litchi sorbet.	R155
YUZU PANNA COTTA Silky panna cotta lifted by bright yuzu citrus.	R145
MOCHI ICE CREAM Soft rice mochi around cold cream; gentle, playful and Japanese.	R155

JAPANESE DINING ETIQUETTE

いただきます

We say "Itadakimasu" before every meal, a humble way of saying "to eat and receive", paying respect to the food and ingredients.

Practice proper food etiquette and your food experience will be more pleasurable. Please scan to enhance your experience with us.



Please inform our staff of any special requirements or allergens before ordering.

All prices include 15% VAT. Tables are reserved for dining guests over peak periods. Right of admission reserved. No BYO. All items are subject to availability. Regret, no menu variations.

THANK YOU | SYABONGA | DŌMO ARIGATŌ GOZAIMASU

どうもありがとうございます

