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!"

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.

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

SALADS | SARADA 旬を、そのままに

The season, unaltered.

SASHIMI SALAD – Salmon, tuna or shiitake mushrooms in a sesame umami onion dressing. **R350**

BABY SPINACH SALAD – Baby spinach, dry miso, yuzu, olive oil, Parmesan cheese, daikon radish, black truffle oil. **R220**

WAKAME SALAD – Cucumber, corn, avocado, green apple, wakame seaweed, lettuce. **R170**

TEMPURA | AGEMONO 瞬の衣、極上の中身

A moment of batter. A lifetime of technique.

ROCK SHRIMP TEMPURA – Rock shrimp, shimeji, chilli mayo, togarashi, lime. **R260**

SEASONAL VEGETABLES SHOJIN – Baby marrow, lotus root, green beans, pumpkin, shimeji mushrooms. **R195**

EBI PRAWN TEMPURA – 2L king prawns, shiso. **R260**

VEGETABLES | SHOJIN 精進の心で、野菜と向き合う

Vegetables, treated with the discipline of Zen.

ASPARAGUS – Organic asparagus, yuzu butter. **R155**

BUROKKORI – Tenderstem broccoli, grilled, lemon, olive oil, wasabi. **R145**

EDAMAME – Traditional sea salt / lime / robata-charred. **R125**

OYSTER MUSHROOM – Umami salt, soya, butter, chives. **R150**

AGE-TOFU – Char-grilled tofu, onion salsa, negi. **R125**

TOMOROKOSHI – White miso, chives, yuzu zest, togarashi, parmesan. **R125**

OCEAN | UMI 炭の火、静かな高温

Charcoal fire. Quiet, intense heat.

CALAMARI – IKA NO KARI KARI AGE – Crispy fried calamari, wasabi mayo or chilli sauce. **R195**

HIBACHI KINGKLIP – Grilled on hoba leaf, spicy miso marinade. **R335**

SHELL-GRILLED SCALLOPS – Atlantic scallops, smoked soy, shiso daikon, red onion. **R295**

KING PRAWN ONIGARA YAKI – Smoked soy butter, lime mayo dip. **R295**

SALMON COLLAR SAKE KAMA – Grilled salmon collar, tare, lime, togarashi. **R195**

BINCHOTAN GRILLED CHICKEN | YAKITORI 備長炭で焼く、鶏の一串

Chicken, grilled to precision over binchotan.

SPICY CHICKEN WINGS – Gochujang, chilli oil. **R165**

CHICKEN WINGLET TEBASAKI – Teriyaki, togarashi. **R160**

CHICKEN THIGHS NEGIMA – Negi, tare. **R160**

MEAT | NIKU 肉本来の味を、飾らずに

The meat's true flavour, without adornment.

Binchotan-grilled, Japanese style

WAGYU HIBACHI – 150g/250g, grilled tableside, umami salt, yakiniku, wasabi. **R595/R950**

WAGYU BRISKET – Truffle mayo, pickled cucumber, garlic chips, yakiniku sauce. **R295**

WAGYU RIB – Ginger soya, pickled cucumber. **R210**

PORK BELLY BUTA NIKU – Oak-smoked, yuzu kosho, togarashi. **R169**

OSTRICH DACHO NIKU – Robata grilled, ponzu butter. **R175**

PORK RIB – Spicy ginger marinade. **R160**

POTSTICKERS | GYOZA 一つ一つ、手で包む

Folded by hand, shared by all.

WAGYU – Cabbage, shiso, sake, chilli, sesame oil. **R195**

PORK – Chives, beni shoga, smoked soy. **R185**

MUSHROOM – Mixed Asian mushrooms, white sauce. **R165**

HAGAAU | STEAMED DUMPLINGS 蒸気だけで仕上げる、繊細な一品

Finished by steam alone – delicate, precise.

PRAWNS – Tiger prawns, shiitake mushrooms, coriander. **R220**

OCTOPUS – Bamboo shoots, bean sprouts. **R220**

SPINACH – Cream cheese, walnut. **R170**

NOODLES | MENRUI 麺は、温かいうちに

Noodles, meant to be eaten now.

WAGYU SHORT-RIB RAMEN – Miso-marinated, shoyu tare, mustard mayo, ramen noodles. **R400**

KOL RAMEN – House broth. **R265/R225**
Option of chicken, pork or vegetarian.

YAKI UDON – Stir-fried udon, cabbage, wild mushrooms, tonkatsu. **R205**
Add beef +R105 | Add chicken +R95

SOUP | SUPU 出汁がすべてを語る

The dashi speaks for itself.

KOL YUM – Prawn, calamari, coconut broth, lemongrass, lime leaves. **R325**

KOL YUM VEG – Mixed vegetables. **R225**

MISO SOUP – Kyoto white miso, tofu, wakame, negi. **R135**

PREMIUM BEEF 和牛、最高級の一皿

AKAUSHI BEEF TOMAHAWK 1,5kg	**R1 385**
WAGYU RIB EYE 300g – Tsukemono, wasabi	**R1 395**
WAGYU SIRLOIN 300g – Tsukemono, wasabi	**R1 185**
JERSEY TOMAHAWK 500g – Herb butter, rosemary, tomato.	**R850**
ANGUS RUMP STEAK 350G	**R395**
ANGUS SIRLOIN STEAK 350g	**R395**

MAINS | ATATAKAI 温かさこそ、もてなしの証

Warmth – the truest form of hospitality.

ALASKAN BLACK COD GINDARA – Shiro miso marinated, sake, mirin.	**R1 250**
LAMB CHOPS, KAROO LAMB 300g – Miso glazed, edamame hummus.	**R395**
TUNA STEAK WASABI 250g – Yellowfin tuna, sweet soya glaze, wasabi butter, sesame oil, rice noodles.	**R395**
NORWEGIAN SALMON 250g – Ginger sauce, edamame mint puree, wakame.	**R395**
SEA BASS SUZUKI – Mauritian sea bass, yuzu-konbu butter sauce.	**R395**
KINGKLIP – Ponzu butter, organic asparagus, shimeji tsukemono.	**R385**
OSTRICH DACHO FILLET 300g – Berry soy, yuzu jus, corn tempura.	**R364**
WAGYU BEEF SHORT RIB 300g – Grass-fed, smoked soya glaze, beetroot puree, wasabi mustard, crispy leek.	**R365**
DEBONED BABY CHICKEN – Truffle teriyaki or house-made chilli glaze.	**R295**
MUSHROOM RISOTTO – Creamed rice, king oyster mushroom.	**R255**
PRAWN YAKIMESHI – Black fried rice, mixed veg, prawns, katsuobushi.	**R335**
CAULIFLOWER STEAK – Truffle roasted, corn puree, broccoli, wasabi salt.	**R235**

ACCOMPANIMENTS | KOBACHI 小さな器に、大きな役割

Small bowls. Essential roles.

BLACK FRIED RICE – Carrot, shiitake, green bean, onion.	**R115**
SESAME SPINACH – Ponzu butter.	**R105**
STEAMED RICE & FURIKAKE	**R95**
SEASONAL VEG – Grilled or steamed.	**R95**
SWEET POTATO – Honey, sesame.	**R95**
EGG FRIED RICE – Mixed vegetables.	**R115**
FRENCH FRIES – Japanese style.	**R95**
JAPANESE POTATO SALAD – Mashed potato, cucumber, carrots, red onion, Japanese mayo.	**R115**

RICE BOWL | DON BURI 一つの丼に、すべてを込めて

Everything, in a single bowl.

GYU DON – Thinly sliced beef flank, soya, mirin, sesame, negi.	**R295**

SUSHI

Minimum 2 pax.

KOL MORIAWASE – 12 sashimi, 6 futomaki, 6 California roll, 6 roses, 6 nigiri. **R1 100**

SASHI MORI – Assorted chef's choice, 15pc sashimi selection. **R705**

SUSHI MORI – 12pc premium nigiri selection with toppings. **R675**

COLD DISHES | RASAI 冷たさの中にある、職人の技

Precision served cold.

NEW-STYLE SASHIMI USUZUKURI – Salmon or tuna, garlic puree, ginger, chives, zest. **R320**

YELLOWTAIL SAN ZAI BASU USUZUKURI – Yuzu kosho, garlic puree, truffle essence, smoked soya, yuzu, negi oroshi. **R300**

SEA BASS MISO CRUST – Dry miso, chives, garlic chips, olive oil, yuzu, sea salt, yuzu oil. **R285**

SALMON TATAKI BINCHOTAN – Seared salmon, yuzu ponzu, yuzu kosho, green shisol. **R295**

OYSTERS – *Large, Namibia Lüderitz (3pc)*

APPURU – Apple zu, shiso salsa, umami seafoam. **R185**

KHAYA OYSTERS – Yuzu vinegar, onion salsa, angel hair nori. **R185**

TRADITIONAL – Tabasco, lime. **R175**

EXTRA OYSTER **R67**

SIGNATURE NIGIRI 巻いたその瞬間が、最高の状態

At its best the instant it's rolled.

Hand-formed Sushi (2pc)

SALMON EGGS IKURA – Soy marinated, yuzu, sake. **R160**

EEL UNAGI – Binchotan grilled, tare. **R150**

PRAWNS EBI – Kewpie, tobiko, chives. **R130**

SCALLOPS HOTATE – Aburi, yuzu kosho. **R120**

OCTOPUS TAKO – Sumiso, goma. **R110**

SALMON SAKE – Negi oroshi, sea salt. **R100**

SALMON BELLY – Aburi, ikura, chives. **R165**

YELLOWTAIL HAMACHI – Green shiso, yuzu kosho. **R95**

YELLOWFIN TUNA MAGURO – Zuke soy marinated, truffle pearl. **R110**

MACKEREL SABA – Aburi, oroshi. **R70**

TAMAGO – Classic. **R85**

ABOKADO – Balsamic reduction, truffle paste, summer truffles. **R100**

ASPARA – Garlic chips, dry miso. **R100**

SASHIMI | ATSU-GIRI 3PC 切れに、真実を。

One slice, pure truth.

Served with fresh Shizuoka hon-wasabi

SALMON EGGS IKURA	R205
EEL UNAGI	R210
PRAWNS EBI	R180
SCALLOPS HOTATE	R180
OCTOPUS TAKO	R165
SALMON SAKE	R160
SALMON BELLY	R165
YELLOWTAIL HAMACHI	R130
YELLOWFIN TUNA MAGURO	R130
MACKEREL SABA	R95
TAMAGO	R95

ROLLED SUSHI 海苔の中に、完成された一皿

Perfection, rolled in nori.

MAKI/URAMAKI (6PC)

UNAGI RAINBOW – Grilled freshwater eel, avo, unagi sauce.	R245
TEMPURA PRAWN – Gari, avo, cucumber, tobiko, teriyaki, prawn salsa.	R245
SOFTSHELL CRAB URAMAKI – Tobiko, spicy miso mayo, avo, negi.	R275
HOUSE SPECIAL FUTOMAKI – A salmon, tuna, yellowtail, sea bass, prawns, daikon, avo buri, yuzu kosho.	R275
VEGETARIAN FUTOMAKI – Pickled carrots, avo, cucumber, shiso, wafu beetroot, dry miso.	R125
SALMON AVO URAMAKI – Norwegian salmon, avo, goma.	R195
SPICY TUNA/SALMON URAMAKI – Togarashi, negi, mayo, cucumber.	R200
PRAWN AVO URAMAKI – Avo, goma, wasabi mayo.	R175
TEKKA MAKI TUNA – Lean tuna, red shiso.	R120
SALMON MAKI – Lean salmon, green shiso	R120
SALMON ROSES – Salmon rosette, vinegared rice, roe, chives.	R120

SIGNATURE HANDROLLS 巻いたその瞬間が、最高の状態

At its best the instant it's rolled.

TEMAKI (1PC), ARIAKE SEAWEED FROM KYUSHU

SPICY TUNA – Mayo, gochujang, sriracha, togarashi, chives.	R100
CLASSIC SALMON – Norwegian salmon, avo, goma.	R105
PRAWNS EBI – House aioli, tobiko, avo, kappa.	R95
YELLOWTAIL HAMACHI – Aged Cape yellowtail, karashi miso, lime zest, avo.	R110
SEA BASS SUZUKI – Yuzu kosho, negi, sea salt, dry miso.	R105
SEARED SCALLOPS – Atlantic scallops, mayo, wasabi tobiko, avo.	R110
SALMON KOKYU – Seared salmon belly, salmon skin, mayo, togarashi, ikura, chives.	R135

SUSHI TACO 3PC 伝統と遊び心の融合

Tradition, re-imagined with playfulness.

SPICY SOFTSHELL CRAB – Mayo, tobiko. **R235**

SPICY TUNA – Negi, mayo, sesame oil, togarashi. **R175**

SPICY SALMON – Soya mayo, chives, garlic chips. **R175**

DESSERT | AMAI MONO 甘さは、静かな余韻に

Sweetness, as a quiet farewell.

CHOCOLATE LOG – Layered dark chocolate. **R165**

WARM YUZU CAKE – Shattering gilded pastry, unveils a sun-drenched citrus core served with a velvety Madagascan vanilla bean ice cream. **R160**

FUJI APPLE MISO CARAMEL TART – Caramelized apple compote, brown butter mousse, silky miso caramel set on a crispy rice peanut butter base. **R155**

CACAO – A rich chocolate fondant with molten core, served warm with Tonka bean gelato. **R155**

PINEAPPLE & PASSION FRUIT PETIT GATEAU – A soft centre with vibrant tropical notes, accompanied by a vanilla mousse, passionfruit coulis and snow-white 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. **R155**

KŌL

IZAKHAYA

THANK YOU | SYABONGA | DOMO ARIGATO GOZAIMASU

どうもありがとうございます