

OKU

GROUP DINING | SET MENUS

**SET MENU**  
**WABI - SABI**

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**APERITIVOS**

**Edamame**  
Organic edamame - lime salt - togarashi

**Rubia Gallega Ham**  
Enoki - truffle - sancho pepper

**Corn & Black Cod Kakiage**  
Gochujang - kimchi - lime

**RAW**

**Charred Hamachi Tiradito**  
Yuzu ponzu - truffle - orange

**Japanese Beef Tatare**  
Crispy polenta - miso - cured yolk

**SMALL PLATES**

**Wagyu Gyoza**  
Sesame - sweet soy - pumpkin

**Iberian Pork Belly & Smoked Eel**  
Crispy pork belly - smoked eel - yakiniku sauce

**LARGE PLATES**

**Baby Chicken**  
Japanese tartar sauce - barley miso - yuzu kosho

**Gunma Wagyu Beef (+40€ p.p)**  
Gunma region, Grade A5 - 10+  
Miso - crispy garlic - umami hijiki

**SUSHI**

**Spicy Salmon Gunkan**  
Salmon roe - nori - togarashi

**DESSERT**

**Flan**  
Miso caramel- kalamansi

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**130€ per person**

Including house beverage package

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# SET MENU SHIROGANE

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## APERITIVOS

### Oysters & Caviar

Ponzu - cucumber - Asetra Caviar - wasabi

### Rubia Gallega Ham & Japanese Beef Tartare

Enoki - truffle - sancho pepper

### Sesame Prawn Toast

Tiger shrimp - sesame - chili butter

## RAW

### Gambero Rojo

Yuzu mustard - royal imperial caviar

### Tuna Tartare

Crispy potato - fried egg - imperial caviar

## SMALL PLATES

### Short Ribs

Japanese BBQ sauce - peanut crumble

### Iberian Pork Belly & Smoked Eel

Crispy pork belly - smoked eel - yakiniku sauce

## LARGE PLATES

### Beef Fillet

Mustard miso - king oyster - spring onion

### Gunma Wagyu Beef (+40€ p.p)

Gunma region, Grade A5 - 10+  
Miso - crispy garlic - umami hijiki

## SUSHI

### Negi Toro Hosomaki

Tuna belly - spring onion - fresh wasabi

## DESSERT

### Flan

Miso caramel - kalamansi

### Yuzu Magnum

Almond - yuzu - Vanilla

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200€ per person

Including house beverage package