



**Welcome to Obi Restaurant,
operated by owners
Ben Bettendorf & Papa San.**

Please respect your fellow diners
•refrain from calls
•devices must be silent

Wasabi, soy, sesame and seafood forms the base of most of our food preparations, please let us know of any dietary requirements.

A discretionary service charge of 10% is added to all tables.
Corkage will be charged at R100 per 750ml bottle of wine.

Monday to Saturday
November through February

Tuesday to Saturday
March through October

**12:00 till 14:00 for lunch
from 18:00 for dinner**

www.obirestaurant.co.za

lunch specials

Bento Box

135

1 salmon nigiri, 1 tuna nigiri

1 salmon rose

4 piece prawn california roll

4 piece vegetable tempura, served with tentsuyu dipping sauce

miso soup

subject to availability and season

please note that no substitutions may be made to the bento box.

dinner specials

Kaiseki Set Menu

575

2 miso soup

vegetable tempura and tentsuyu dipping sauce

sushi & sashimi combo

dessert for two

The Best 4x4 by far

360

4 piece rainbow roll

4 piece sweet kiss roll

a bottle of van loggerenberg blanc de noir

starters

Edamame	90
steamed young soy beans in the pod	
Miso Soup	45
spring onion, tofu and wakame seaweed	
Agedashi Tofu	90
fried tofu, spring onion, ginger, bonito flakes, tentsuyu broth	
Gomae	80
baby spinach, toasted sesame seeds and miso dressing	
Kimchi	80
spicy fermented napa cabbage	
Nuta	135
tuna, vinegared miso dressing, toasted sesame, wakame and spring onion	
Nasu Miso	75
fried aubergine, toasted sesame seeds and sticky miso dressing	
Fried Tuna Sandwich	125
tuna, spring onion, shichimi spice, sriracha and nori	
Crispy Salmon Skin Snack	85
served with japanese mayonnaise	
Salmon Roses	120
4 pieces	

tempura

Vegetable	135
12 piece - vegetables vary according to seasonal availability	
Line fish	160
6 piece, when available	
Prawn	250
6 piece	
Mixed Tempura	250
10 piece - 6 vegetable, 2 line fish, 2 prawn	
all tempura is served with a tentsuyu dipping sauce	

noodles

Udon	135
udon noodles, dashijiru broth, inari tofu, spring onion	
Tempura Udon	195
udon noodles, dashijiru broth, inari tofu, spring onion & 2 tempura prawns	
Chilled Soba	140
chilled soba noodles, chilled tsuyu dip with spring onion, ginger & sesame	
Ramen of the Day	195
ramen noodles, broth of the day, pork belly chashu, 6 minute egg, spring onion and nori	

nigiri handroll maki

	nigiri 2 piece	handroll	maki 6 piece
Cucumber			50
Avocado	70	55	65
Pickled Daikon			65
Kanpyo			65
Mushroom			75
Plum			65
Tamago	95		90
Tuna	110	70	90
Salmon	115	75	100
Line fish when available	95	65	85
Prawn	120	90	105
Tempura Prawn (2 piece)		170	
Futomaki large maki of tuna, kanpyo, tamago, cucumber and avocado			185

inside out rolls

vegetarian

Vegetable 8 piece	120
rocket, cucumber, avocado, shredded carrot and wasabi mayonnaise	
Healthy Roll 6 piece	105
rice paper, rocket, coriander, cucumber, avocado, daikon & carrot - no rice	
Gomae Roll 8 piece	105
baby spinach, toasted sesame seeds and miso dressing	
Nasu Roll 8 piece	95
fried aubergine, toasted sesame and sticky miso dressing	
Korean 8 piece	115
kimchi, cucumber and avocado	
Chilli Popper Roll 8 piece	125
jalapeño pepper, cream cheese, cucumber & tempura crumbs	

combination rolls

Sweet Kiss 8 piece	240
tuna, salmon, cucumber, avocado & spicy mayonnaise topped with tempura shrimp	
Rainbow 8 piece	255
tuna, salmon, prawn, cucumber and avocado	
Bamboo 4 piece	160
salmon, prawn, avocado rolled in cucumber, topped with japanese mayonnaise - no rice	

inside out rolls

salmon

Salmon California 8 piece salmon, cucumber and avocado	130
Salmon Skin 8 piece crispy salmon skin, cucumber, avocado and spicy mayonnaise	105
Coriander 8 piece seared salmon, coriander, cucumber, avocado and lime mayonnaise	140
Alaska 8 piece salmon, cream cheese, cucumber, avocado and caviar	155
Kamikaze 8 piece seared salmon, cream cheese, chilli, spicy mayo cucumber, avocado - wrapped in rice paper and tempura fried - rolled in nori and sushi rice	180
Obi Salmon 8 piece salmon, avocado, cucumber, topped with salmon and wasabi mayonnaise	190
Tempura Salmon 8 piece salmon, cucumber and avocado rolled in nori and sushi rice, tempura fried	145
Royal Roll 8 piece seared salmon, cucumber, avocado, wasabi mayo, rolled in red caviar	160
Shogun Roll 8 piece salmon, spring onion, sriracha, shichimi spice and avocado topped with seared salmon, japanese mayonnaise and caviar	245
Ninja Roll 8 piece seared salmon, cream cheese, avocado, rice & sriracha mayonnaise rolled in rice paper, tempura fried and topped with fresh chilli and caviar	185

inside out rolls

tuna

Tuna California 8 piece tuna, cucumber and avocado	125
Crying 8 piece tuna and avocado rolled in wasabi	125
Rocket 8 piece tuna, rocket, cucumber, avocado and wasabi mayonnaise	140
Oishi 8 piece seared tuna, spring onion, cucumber, avocado and spicy mayonnaise	140
Papa San Roll 8 piece nori, seared tuna, rocket, coriander, cucumber, avocado, shredded carrot and daikon raddish - no rice	135
Samurai Roll 8 piece seared tuna, cucumber, avocado, sriracha mayonnaise and rice rolled in rice paper and tempura fried	145
Obi Tuna 8 piece tuna, avocado, cucumber, topped with tuna and wasabi mayonnaise	185
Tempura Tuna 8 piece tuna, cucumber and avocado rolled in nori and sushi rice, tempura fried	135

inside out rolls

prawn

Prawn California 8 piece 135
prawn, cucumber and avocado

Tokyo 8 piece 140
prawn, spring onion, cucumber, avocado and wasabi mayonnaise

Fighting 8 piece 145
prawn, cucumber, avocado, cream cheese and wasabi mayonnaise
rolled in shichimi spice

Dynamite 8 piece 160
tempura prawn, cucumber, avocado and japanese mayonnaise

Crunch 8 piece 180
tempura prawn, spring onion, cucumber, avocado, japanese mayonnaise,
caviar and teriyaki sauce

Dragon Roll 8 piece 185
tempura prawn, cucumber, sriracha mayonnaise
topped with avocado

Emperor Roll 8 piece 245
tempura prawn, cucumber and avocado topped with prawn,
teriyaki sauce and wasabi mayonnaise

obi rolls

Original Tempura 8 piece 245
tuna, salmon and avocado rolled in nori and tempura fried - no rice

sashimi

Tuna 6 piece	180
Salmon 6 piece	190
Line fish 6 piece, when available	170
Tuna and Salmon 3 piece tuna, 3 piece salmon	185
Mixed 3 piece tuna, 3 piece salmon and 3 piece line fish when available	210

specialities

Sushi Standard 2 tuna, 1 salmon, 1 line fish, 1 prawn, 1 avocado, 1 tamago 6 cucumber maki	290
Sushi Special 2 tuna, 1 salmon, 2 line fish, 1 prawn, 1 avocado, 1 tamago, 1 gunkan 6 tuna maki	320
Sushi and Sashimi Combo 2 tuna, 2 salmon, 2 line fish, 1 prawn, 1 avocado, 1 gunkan 6 piece sashimi selection, 8 prawn california	450
Chirashizushi sushi rice garnished with a selection of sashimi and vegetables	320

dessert

Japanese Cheesecake by Cafe Chiffon	90
a slice of baked souffé cheesecake with seasonal berries	
Panna Cotta	105
coconut, toasted black sesame seeds & matcha green tea ice cream	
Umeshu	105
a smooth, sweet plum liqueur, clean and refreshing finish	
Yuzushu	105
pienaar & son yuzu liqueur, bright & citrusy, spekboom and toasted rice	

beverages

soft drinks

still or sparkling water 750ml returnable bottle	55
acqua panna, s.pellegrino 750ml	95
coca cola, coca cola zero, sprite zero 300ml	36
appletiser, grapetiser red, bos ice tea 300ml	50
soda, tonic, lemonade, ginger ale, dry lemon 200ml	30
rock shandy	60

tea

matcha green, five roses, rooibos	25
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beers & ciders

castle lite 330ml	42
cbc pilsner draught 500ml	55
corona cero 355ml	55
asahi super dry 330ml	90
savanna dry 330ml	55

sake & soju

japanese sake 180ml served warm or chilled	135
grapefruit soju 360ml	180
plum sake, yuzushu 50ml	105
sake bomb	75

spirits

stolichnaya vodka, suntory roku gin	42
don julio reposado	110
jameson, jack daniels	45
johnnie walker black	52
japanese whiskeys	S.Q.

white wines

sauvignon blanc

- trizanne signature wines** 2025 *cape south coast* 90 | 350
youthful and vibrant, saline freshness, green apple and elderflower notes
- inevitable blanc fumé** 2024 *stellenbosch* 500
oak barrel fermented sauvignon blanc with notes of citrus, flint and cool minerality

chardonnay

- thorne & daughters copper pot** 2024 *cape south coast* 110 | 440
lightly oaked showing pear, citrus and a refreshing, elegant palate
- hasher family** 2024 *hemel & aarde* 540
bright, fresh and modern chardonnay showing lemon curd, subtle oak and lively freshness
- geographica alethea** 2023 *piekenierskloof* 650
partially oaked and complex, with preserved lemon, papaya, oatmeal and a struck-flint edge

chenin blanc

- migliarina** 2024 *stellenbosch* 110 | 440
lemon biscuit, vanilla & yellow apple aromas, bright acidity and a long, lingering finish
- lenuzza** 2024 *swartland* 550
classic swartland chenin with notes of pear, quince and a savoury mineral core
- angus paul fantamtango** 2024 *stellenbosch* 750
jasmine and yellow peaches denote the signatures of this special vineyard, the palate is tense and pure
- sakkie mouton revenge of the crayfish** 2025 *koekenaap* 1250
intense stonefruit, white flowers & green apple with typical West Coast kelpy salinity. Footstomped and wild fermented in old oak barrels

other varietals

- van loggerenberg break a leg rosé** 2023 *stellenbosch* 85 | 330
light and vibrant blanc de noir, with aromas of potpourri and a delicate salty finish
- saurwein chi riesling** 2025 *elgin and hemel & aarde* 500
floral and expressive with pear, peach, gentle spice, slight sweetness and racy acidity
- the foundry grenache blanc** 2022 *voor-paardeberg* 550
fermented in terracotta doliums and seasoned oak, showing floral notes, grapefruit, quince and white stone fruit

bubbles

genevieve brut blanc de blancs 2021 <i>western cape</i>	650
a refined cap classique aged three years on lees, with citrus, white florals, pear, hazelnut and a mineral finish	
chavost blanc d'assemblage NV <i>vallée de la marne</i>	1350
bright and vibrant champagne with notes of orchard fruit and chalky tension 50% chardonnay 50% meunier, naturally fermented, no additives or filtration	

red wines

myburgh bros little j red blend 2023 <i>paarl</i>	80 310
syrah-cinsaut blend with partial whole-bunch ferment, showing red cherries, plum, spice and a vibrant finish	
noble hill crux mataro nova 2025 <i>simonsberg</i>	400
limited-release carbonic maceration of whole berry clusters of mourvèdre, floral and fig aromas with savoury and earthy palate, served chilled	
migliarina grenache 2023 <i>stellenbosch</i>	490
light ruby with aromas of raspberry, spice & black cherry; soft tannins & velvety red-berry served chilled	
craven cinsaut 2024 <i>stellenbosch</i>	520
concrete-fermented cinsaut with black cherry, potpourri, spice and powdery tannins	
minimalist connect the dots syrah 2022 <i>western cape</i>	540
perfumed, silky syrah brimming with dark fruit, spice and elegance	
angus paul transient lands pinotage 2024 <i>stellenbosch</i>	590
refined, pure and lighter styled pinotage with red berries, spice and elegance	
lenuzza pinot noir 2023 <i>hemel & aarde</i>	620
fragrant and perfumed pinot noir with wild cherry, forest floor and delicate structure	
knorhoek cabernet sauvignon 2021 <i>stellenbosch</i>	720
classic stellenbosch cabernet with notes of red berries, cranberries and cassis - the tannins are complex, integrated and smooth	
thorne & daughters wanderer's heart 2023 <i>western cape</i>	640
grenache-led rhône blend (45% grenache, 36% syrah, 11% carignan, 8% mourvèdre) offering complexity, white pepper, black berries, rhubarb, olive and red fruit	
porseleinberg syrah 2022 <i>porseleinberg</i>	1250
singular south african syrah from the demanding blue schist soils of the porseleinberg - brooding dark fruit, graphite and savoury intensity.	