



**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](http://www.obirestaurant.co.za)

# 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

<b>genevieve brut blanc de blancs</b> 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	
<b>chavost blanc d'assemblage</b> 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

<b>myburgh bros little j red blend</b> 2023 <i>paarl</i>	80   310
syrah-cinsaut blend with partial whole-bunch ferment, showing red cherries, plum, spice and a vibrant finish	
<b>noble hill crux mataro nova</b> 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	
<b>migliarina grenache</b> 2023 <i>stellenbosch</i>	490
light ruby with aromas of raspberry, spice & black cherry; soft tannins & velvety red-berry served chilled	
<b>craven cinsaut</b> 2024 <i>stellenbosch</i>	520
concrete-fermented cinsaut with black cherry, potpourri, spice and powdery tannins	
<b>minimalist connect the dots syrah</b> 2022 <i>western cape</i>	540
perfumed, silky syrah brimming with dark fruit, spice and elegance	
<b>angus paul transient lands pinotage</b> 2024 <i>stellenbosch</i>	590
refined, pure and lighter styled pinotage with red berries, spice and elegance	
<b>lenuzza pinot noir</b> 2023 <i>hemel &amp; aarde</i>	620
fragrant and perfumed pinot noir with wild cherry, forest floor and delicate structure	
<b>knorhoek cabernet sauvignon</b> 2021 <i>stellenbosch</i>	720
classic stellenbosch cabernet with notes of red berries, cranberries and cassis - the tannins are complex, integrated and smooth	
<b>thorne &amp; daughters wanderer's heart</b> 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	
<b>porseleinberg syrah</b> 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.	