KOHO

BUDAPEST

Koho is a precision-driven culinary environment where refined cooking, curated wines, crafted cocktails, and tuned sound meet in deliberate harmony.

Our core values:

Whole Foods:
Ingredients expressed in their truest, most honest form.

Natural Material:
Wood, stone, metal - used as they are, without disguise.

Analog Sound:
Warm, physical audio that shapes the atmosphere of the room.

Brought to you by:

Mark Blazek, Ágnes Nagyistók – *Founders/Curators*

József "Azsi" Tóth – *Executive Chef*

Attila Ferenczfy-Kovàcs – Architect, Interior design, Visual arts

KOHO

FIRST COURSE

WILD MUSHROOM BUTTER, MISO MOLASSES, TRUFFLE CRUMB, PICKLED OYSTER MUSHROOM, SOURDOUGH — 2, 390 HUF
1, 6, 7

TROUT, PLUM, DAIKON, ARABICA COFFEE PONZU — 4, 990 HUF
1, 4, 6

COMTÉ SOUFFLÉ, CELERIAC, VIN JAUNE, WALNUT — 3, 990 HUF
1, 3, 7, 8, 9, 12

SECOND COURSE

COD, PUMPKIN CHILI, LOBSTER BISQUE, LIME, IKURA — 8, 700 HUF
2, 4, 7, 9

AGED BEEF STEAK, KYOTO CARROT PURÉE, ENDIVE, QUINCE SALSA, JUS GRAS — 9, 790 HUF
7, 9

CABBAGE À LA CHINOISE, UMAMI GASTRIQUE, SESAME, ROASTED GARLIC — 5, 590 HUF
1, 6, 7, 11

FINALE

TARTE TATIN, RUM CARAMEL, BAY LEAF CHANTILLY — 2, 990 HUF
1, 3, 7

“BLACK FOREST”, DARK CHOCOLATE NAMELAKA, SOBACHA, CHERRY, TAHITIAN VANILLA — 2, 990 HUF
3, 7

PIERRE ROBERT COW’S MILK CHEESE, SEASONAL JAM, GREENS — 3, 490 HUF
7

A TASTE OF KOHO

SEASONALLY CHANGING TASTING MENU, 24, 990 HUF
SHOWCASING THE DISTINCTIVE CHARACTER OF KOHO'S CUISINE
(AGED BEEF MAY BE SELECTED INSTEAD OF THE CABBAGE
FOR A +3,990 HUF SUPPLEMENT)

COMTÉ BOULETTE, ARTICHOKE, SMOKED HAY
1, 3, 7
Wine pairing: Somló Kincse - Lenyugvó Nap 2023

WILD MUSHROOM BUTTER, MISO MOLASSES, TRUFFLE CRUMB,
PICKLED OYSTER MUSHROOM, SOURDOUGH
1, 6, 7
Wine pairing: Tschida "BIRDSCAPE" or Somló Kincse

TROUT, PLUM, DAIKON, ARABICA COFFEE PONZU
1, 4, 6
Wine pairing: Legras & Hass - Les Visions Blanc de Blanc
or Jean-Marc Dreyer 'Origin' Pinot Gris 2022

CABBAGE À LA CHINOISE, UMAMI GASTRIQUE, SESAME, ROASTED GARLIC
1, 6, 7, 11
Wine pairing: Sepp & Maria Muster Savignon Blanc

OR

AGED BEEF STEAK, KYOTO CARROT PURÉE, ENDIVE, QUINCE SALSA,
JUS GRAS
7, 9
Wine pairing: Pintia Tempranillo or Bott Frigyes "Black T"

"BLACK FOREST", DARK CHOCOLATE NAMELAKA, SOBACHA,
CHERRY, TAHITIAN VANILLA
3, 7
Wine pairing: Pelle Tokaji Szamorodni or Diplomatico Riserva 12 yr Rum

CANELÉS
1, 3, 7

If you have any food intolerances, we kindly ask you to inform your waiter before ordering!
We charge a 10% service fee on the total amount of the invoice.
Extra bread: 390 HUF/Serving

ALLERGEN LABELS USED ON OUR MENU

NUMBERING	ALLERGENS
1.	GLUTEN
2.	CRUSTACEANS
3.	EGG
4.	FISH
5.	PEANUTS
6.	SOY
7.	MILK, LACTOSE
8.	NUTS
9.	CELERY
10.	MUSTARD
11.	SESAME
12.	SULFUR DIOXIDE
13.	LUPIN