

KURO OMAKASE MENU

ENTRÉE.

EDAMAME torched, five spice, garlic, master stock. (v/gf)

KINGFISH CARPACCIO thai herb oil, red radish, lime, rice crack.

CHICKEN KARAAGE W/ SOBA CHIPS SALAD haiku marinade, lemon, kewpie, shichimi genmaicha, house salad, fried soba, sesame kombu dashi.

PORK GYOZA soy vinegar, haiku fragrant chilli oil.

MAIN.

SUBUTA PORK GUA BAO fried berkshire pork neck, japanese sweet & sour coat, cabbage, shiso, kinako sauce, carrot rappe, kombu bullhorn pepper, yakitori black vinegar, steamed wonder bao, aonori wonton chips.

CHIRASHI ZUSHI W/ SALMON SASHIMI edmame shiso sushi rice, avocado, kinshi tamago, daikon, pickled ginger.

DESSERT.

MOCHI DONUTS W/ KINAKO ICECREAM house rolled dango, red bean anko, kinako vanilla icecream.

AT KURO WE CAN ACCOMMODATE NEARLY ALL DIETARY REQUIREMENTS, JUST LET US KNOW YOUR NEEDS WHEN MAKING YOUR BOOKING.

KURO VEGETARIAN OMAKASE MENU

ENTRÉE.

EDAMAME torched, five spice, garlic, master stock. (v/gf)

RENKON CHIPS aonori, fermented yuzu kosho kewpie. (v)

BROCCOLI TEMPURA W/ SOBA CHIPS SALAD deep fried tempura broccoli, house salad, fried soba, sesame kombu dashi.

POTATO BRAVAS twice fried, yuzu kosho brava sauce, simple yogurt, chives.

MAIN.

PONZU TOFU BAO tofu tempura, Japanese sweet & sour coat, cabbage, shiso, kinako sauce, carrot rappe, kombu bullhorn pepper, yakitori black vinegar, steamed wonder bao, aonori wonton chips.

CHIRASHI ZUSHI W/ KINOKO SKEWERS edamame shiso sushi rice, avocado, kinshi tamago, daikon, pickled ginger, assorted japanese mushrooms, garlic salt, tare.

DESSERT.

MOCHI DONUTS W/ KINAKO ICECREAM house rolled dango, red bean anko, kinako vanilla icecream.

AT KURO WE CAN ACCOMMODATE NEARLY ALL DIETARY REQUIREMENTS, JUST LET US KNOW YOUR NEEDS WHEN MAKING YOUR BOOKING.