

# CHEF'S MENU (\$65 PP)

At Kuro we can accommodate nearly all dietary requirements, just let us know your needs when making your booking

## EDAMAME

five spice, garlic, master stock (VGN)

## OKONOMIYAKI

kewpie, bonito, otafuku, yakisoba

## KARAAGE FRIED CHICKEN

haiku marinade, lemon, kewpie, shichimi genmaicha

## CALBEE POTATO CHIP SALAD

house salad, calbee potato chips, sesame dashi dressing (VGN, GF)

## HAIKU GYOZA

pork, soy vinegar, haiku fragrant chilli oil

## CHIRASHI ZUSHI

salmon sashimi, edamame sushi rice, avocado, kinshi tamago, daikon, pickled ginger

## NATSU PRAWN TACO

torched prawn cutlet, japanese corn slaw, miso romesco, yuzu kosho lemongrass relish, tortilla

## MOCHI DOUGHNUTS

house rolled dango, red bean anko, kinako vanilla (GF)

# CHEF'S MENU VEGETARIAN (\$65 PP)

At Kuro we can accommodate nearly all dietary requirements, just let us know your needs when making your booking

## EDAMAME

five spice, garlic, master stock (VGN)

## EGGPLANT TEMPURA

tomyum thai mayo

## KINOKO SKEWERS

assorted mushroom, garlic salt, tare

## CALBEE POTATO CHIP SALAD

house salad, calbee potato chips, sesame dashi dressing (VGN, GF)

## KOROKKE

spinach and feta croquette

## CHIRASHI ZUSHI

okra, edamame sushi rice, avocado, kinshi tamago, daikon, pickled ginger

## TOFU TACO

tofu, japanese corn slaw, miso romesco, yuzu kosho lemongrass relish, tortilla

## MOCHI DOUGHNUTS

house rolled dango, red bean anko, kinako vanilla (GF)