

KURO BAR & DINING

COCKTAILS & MOCKTAILS

EXPERIENCE.KURO
KUROSYDNEY.COM

ADDRESS: 368 KENT STREET, SYDNEY NSW 2000
TEL : 9262 1350

RETRO
FLAVOUR &
NOSTALGIC
ELEGANCE

EXPERIENCE THE ART OF JAPANESE MIXOLOGY

JAPANESE BARTENDING EVOLVED DUE TO CULTURAL ISOLATION FROM THE TRENDS THAT SHAPED BARTENDING IN THE REST OF THE WORLD. BECAUSE OF THIS, JAPANESE BARTENDERS HAVE DEVELOPED THEIR OWN, HIGHLY DISTINCTIVE STYLE OF BARTENDING. TO WATCH A JAPANESE MIXOLOGIST IN ACTION IS TO WITNESS A RESTRAINED GRACE; THE RITUAL THEY FOLLOW BEING INTIMATE, PERSONAL AND THEATRICAL.

REFRESHING COCKTAILS

THE BAMBOO TONIC

18

Japanese classic cocktail, 'bamboo', reinterpreted in Gin & Tonic style.

Dry Sherry / Dry Vermouth / Charcoal Powder / Tonic Water / Umami Bitters

SPLASH TONIC

21

Inspired by the aroma and flowers that spread around waterfalls.

Four Pillars Rare Dry Gin / St. Germain Elderflower Reduction /
Rosemary / Tonic Water

LAYERED MARGARITA

23

*Depending on where you drink, you can enjoy how the scent changes.
Enjoy this carefully thought out layered cocktail with notes of different citrus.*

House Blended Agave Spirits / Cointreau Reduction / Aragoshi Yuzu /
Lemon / Lime & Grapefruit Zest

Please let the wait staff know if you have any allergies.

SOUR

COCKTAILS

SOBER EXPERIENCE 23

A twist on the “Whisky Sour” with a hint of Japanese buck wheat.

Soba Infused Jameson Whiskey / Kabosu / Umami Syrup / Egg White / Yukari Shiso Powder

THE PROUST MARTINI 23

Inspired by French novel “In search of lost time”. A French take on the earl grey martini.

Earl Grey Infused Butter Washed Vodka / Dry Vermouth / Linden Flower Syrup / Citrus / Egg White / Vanilla Essence

GREEN HOUR 25

Inspired by the French art of absinthe-drinking after 5 PM.

G’vine / Absinthe / Dry Vermouth / Granny Smith / Dill / Champagne Cordial / Egg White

Please let the wait staff know if you have any allergies.

BITTER

COCKTAILS

BLOODY NEGRONI 22

A twist on a classic cocktail with balanced blend of Japanese and Australian Gin.

Kino Tea Kyoto Dry Gin / Four Pillars Bloody Shiraz / Antica Formula / Gran Classico

BLACKSHIP MANHATTAN 24

A take on the Black Manhattan cocktail.

Bourbon / Hinoki Infused Averna / Benedictine / Angostura Bitters

DON'T SPILL THE BEANS 24

"This is not just another espresso martini. It has a deep flavour. Can you guess the special Japanese ingredient?"

House Blended Secret Mix / Espresso / Cacao / Mr Black

FRUITY/SWEET COCKTAILS

PASSIONFRUIT MOJITO 21

We have taken our own twist on a famous cocktail everyone knows. A different, more sophisticated take on the cocktail.

Sweet Potato Shochu / Suze / Passionfruit Purée / Lemon / Tonic Water / Cinnamon

LAVA FLOW OF MT. FUJI 22

Matcha flavoured tropical cocktail like Pina Colada.

Brown Sugar Shochu / Coconut / Pineapple / Grape / Matcha

ROSIE 23

Twist on the lychee martini with bubble of roses. You will be amazed at the contrast of the interesting taste. Not just pretty.

Nikka Coffey Vodka / Lychee / Grapefruit / Whey / Rose Bubble / Pink Pepper

Please let the wait staff know if you have any allergies.

OLD FASHIONED COLLECTION

THE OLD FASHIONED	22
Nikka from the Barrel / House Blended Syrup / Angostura Bitters	
CREOLE OLD FASHIONED	24
Clement Agricole Rhum VSOP / Diplomatic Exclusiva / Kuromitsu / Creole Bitters / Bayleaf	
NARRABRI OLD FASHIONED	24
Patron Anejo / Black Snake ASp Joven / Tatsumi Distillery Absinthe / Agave Syrup / Mexican Mole Bitters	
DELICATE OLD FASHIONED	25
Nikka From the Barrel / Mr Black Colombia / Awamori Harusame Kari / Hoshiko Ume Liqueur / Caramel Syrup / Umami Angostura Bitters	
JASMINE OLD FASHIONED	25
Nikka Miyagikyo / Jasmine Tea / Geraldton Wax Syrup / Hopped Grapefruit Bitters	
ROASTED OLD FASHIONED	25
Nikka Yoichi / Hoji Tea infused Barley Shochu / Mr Black / Organic Coconut Syrup / Whiskey Barrel Aged Bitters	
THE MATCHA OLD FASHIONED	25
Nikka Coffey Grain / PX Sherry / Homemade Vanilla Syrup / Chocolate Bitters / Matcha / Sakura Bitters	

Please let the wait staff know if you have any allergies.

MOCKTAILS

COASTAL TONIC	12
Thyme Bergamot Shrub / Strange Love Coastal Tonic / Sea Blite/ Juniper Berry	
GREEN TEA X GRAPE	12
Sencha Green Tea / White Grape Syrup / Lemon / Sparkling Water	
CRANBERRY X EUCALYPTUS KABOSU	12
Cranberry/ Kabosu / Eucalyptus Syrup / Tonic Water	
COCONUT X MATCHA	12
Coconut/ Pincapple / Grape/ Citrus / Matcha	

SOFT DRINKS

MODA SPARKLING OR STILL WATER (UNLIMITED)	5 (PP)
COKE, COKE ZERO, SPRITE	6
HOMEMADE COKE	6
HOMEMADE GINGER ALE	8
SPARKLING SOUR APPLE	8
LEMON LIME BITTERS	8

Please let the wait staff know if you have any allergies.