

KURO BAR & DINING

COCKTAILS & MOCKTAILS

EXPERIENCE.KURO
KUROSYDNEY.COM

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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

SANSHO SWING

20

Twist on the "Gin Fizz" with hint of sansho pepper.

Nikka Coffey Gin / Clarified Pineapple Syrup / Tonic Water / Rosemary

BEST ENCOUNTER

20

Not many people know that ume plum and sage go very well together. Enjoy this unique combination that is perfect for your meal.

Nikka Coffey Vodka / Hoshiko Ume Liqueur / Tonic Water /
Mountain Pepperberry Bitters / Sage

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

SOUR

COCKTAILS

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

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

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

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BITTER COCKTAILS

BLOODY NEGRONI 22

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

Green Tea Infused 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 / Umami 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?"

Diplomatico Reserva Exclusiva Rum / House Blended Secret Mix

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FRUITY/SWEET COCKTAILS

GINJO PEARS 20

Enjoy the combination of fruity Ginjo sake aroma and juicy pears.

Nabeshima Junmai Ginjo Sake / William Pear / Citrus / Elder Flower Tonic / Fresh Dill

LAVA FLOW OF MT. FUJI 22

Matcha flavoured tropical cocktail like Pina Colada.

Brown Sugar Shochu / Coconut / Pineapple / Grape / Matcha

RED TEMPTATION 25

You will be captivated by the flavours of sweet temptation.

White Armagnac / Strawberry Puree / Fresh Apple Juice / Rhubarb Bitters
Egg White / Rose Water

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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	

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HIGHBALL

COLLECTION

Highballs are a type of simple cocktail consisting of a spirit and a carbonate served in a low capacity, tall, ice-filled glass. It has a refreshing taste and goes well with any dish. We recommend this drink to enjoy while eating.

CLASSIC WHISKY HIGHBALL

18

Nikka Taketsuru Pure Malt / Sparkling Water / Lemon Peel

SAKE HIGHBALL

18

Shichida Junmai / Apple Skin Sparkling Water / Tonic Water / Fennel Leaves

LEMON SOUR

18

Kinmiya Shochu / Homemade Limoncello / Fresh Lemon
Sparkling Water / Saline Solution.

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