KURO AT HOME.

HOW TO ORDER

Via SMS ONLY

Please send orders to 0488034375
And allow at least one hour between order and pick up/delivery time

- Write your name
- Your dish/s and the quantity
- Date and time of pick up at our restaurant Kuro 368 Kent Street 2000 Sydney.
- or your delivery address

(We are currently delivering up to a 10km radius from our restaurant. Please text us to see if we can accommodate you if you live outside that area.)

Thank you for your support

KURO AT HOME
CHEF SELECTION MENU

Thursday: 3pm-6pm
Friday-Sunday: 1pm-6pm
Min order from 2 people $75 per head

Add ons

Freshly Shucked Appelation Rock Oyster/ Champagne Vinaigrette

4p/$16 8p/$30 12p/$44

Bluefin Tuna Sashimi $30

Otoro/ Chutoro/ Akami

add sea urchin + 20g/$20 40g/$38

ENTREES

Tasmanian Salmon 3 ways:

Salmon Roe Choux/ Salmon Carpaccio/ Salmon Rillette

Japanese Pumpkin Soup/ Caramelized Spiced Pepitas

Hokkaido Scallop Sashimi/ Confit Tomato/ Saffron

MAINS

Hay Smocked Aged Duck Breast/ Black Garlic/ Pickled Muntries

Full Blood Mayura Wagyu MBS9+/ Wasabi/ Crystal Salt

add truffles to the mains 10g/$28 20g/$50

SIDE

Paris Mash Potato

DESSERT

White Chocolate Coffee Mousse/ Rosemary Snow/ Malt Crumble

1.5% surcharge on all cards

KURO AT HOME
A LA CARTE MENU

Mayura Full Blood Wagyu Steak Don:
Mayura Wagyu beef with shallots, oyster mushroom, wasabi, balsamic garlic butter sauce, yakiniku sauce on koshihikari rice. $50

Bluefin Sashimi Tuna Don:
Slices of Otoro, chutoro, tuna tartare, akami and marinated akami, on koshihikari sushi rice with house-blended soy sauce, ginger and wasabi. Side of daikon radish and cucumber salad. $55

XO Mazesoba:
XO sauce with pork and chicken mince, slow-cooked onsen egg, aburi pork belly, crispy buckwheat, chives with egg noodle. $23
add scallops $10
add king prawns 3p $20

ADDS ON & SIDES

Tasmanian Truffle	5g/$15	10g/$28
Sea Urchin	20g/$20	40g/$38
Mayura Wagyu	100g/$35	200g/$60
Kagoshima A5 Wagyu	100g/$69	200g/$135
Kuro Fried Chicken	5p/$18	
Gobo burdock chips	$8	

DESSERT

Mont Blanc:
Chestnut Mousse, Dacquoise, Vanilla Chantilly with Cocoa Crumble $16

Mochi Daifuku:
White Chocolate, Chiffon, Cake, Berries wrapped in mochi $10

1.5% surcharge on all cards

Cocktails Menu
All 100ml each (2 serves)

Single Cocktail

- **Classic Old Fashioned** $26
Nikka from the Barrel / House Blended Syrup / Angostura Bitters

- **Creole Old Fashioned** $26
Diplomatic Exclusiva / Clement Agricole Rhum VSOP / Kuromitsu / Creole Bitters / Bayleaf

- **Delicate Old Fashioned** $26
Nikka From the Barrel / Mr Black Colombia / Awamori Harusame Karee / Hoshiko Ume Liqueur / Caramel Syrup / Umami Angostura Bitters

- **Narrabri Old Fashioned** $27
Patron Anejo / Black Snake ASp Joven / Japanese Absinthe / Agave Syrup / Mexican Mole Bitters

- **Jasmine Old Fashioned** $27
Nikka Miyagikyo / Jasmine Tea / Elder Flower Reduction Syrup / Hopped Grapefruit Bitters

- **Roasted Old Fashioned** $27
Nikka Yoichi / Hoji Tea infused Barley Shochu / Mr Black / Coconut Syrup / Whiskey Barrel Aged Bitters

Old Fashioned Sets

Complete Set of 6 $148

• Classic • Creole • Narrabri
• Delicate • Jasmine • Roasted

Set A (x3) $75

• Classic • Creole • Narrabri

Set B (x3) $75

• Delicate • Jasmine • Roasted

1.5% surcharge on all cards

TAKE AWAY COCKTAILS

MATCHA COCO TIRAMISU $20

Brown Sugar Shochu/ Mascarpone Cream/Coconut/Sour Mix/ Matcha Syrup/Coffee Powder. 200ml.

Which do you like? Tiramisu or Matcha cake?
This cocktail has the best of both worlds
It's like a matcha tiramisu with Pina Colada flavour

GINJO HIGHBALL $19

Daiginjo Kasutori Shochu/ Yuzu Sake/ Champagne Acid / Elderflower Sparkling Water. 200ml.

A Shochu highball with a fruity ginjo sake like aroma and floral taste with a hint of yuzu

UMESHU COLLECTION

All bottles are 200ml.

ARAGOSHI YUZUSHU NARA, JPN $26

An Umeshu type sake with a beautiful citrus infusion of Japanese yuzu citrus fruit. Fresh and light

ARAGOSHI RINGOSHU NARA, JPN $26

An Umeshu type sake using fresh Japanese Fuji apple purée. Sweet and refreshing

ARAGOSHI MOMOSHU NARA, JPN $26

An Umeshu type sake using fresh Japanese white peach purée. Elegant sweetness

ARAGOSHI UMESHU NARA, JPN $26

Bottles with real ume plum purée, rich and sweet aroma and flavour

1.5% surcharge on all cards