



## HOW TO ORDER

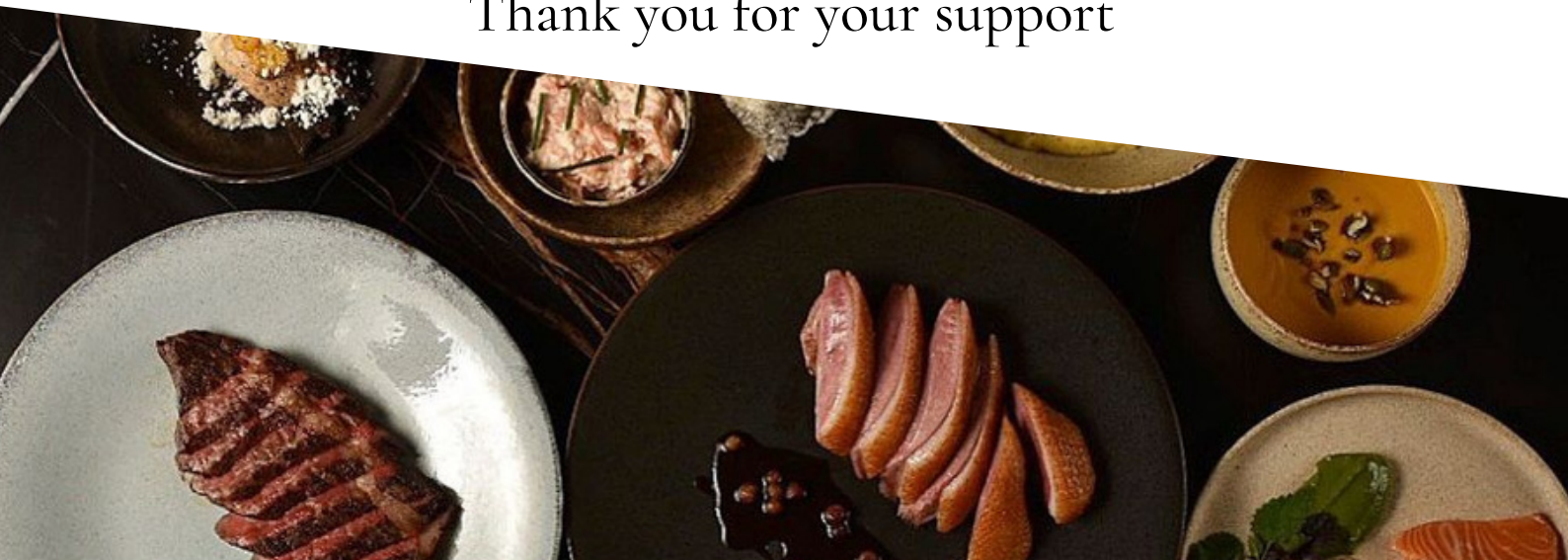
Via SMS ONLY

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 (delivery only from 5 pm-7 pm. The delivery fee depends on the area. Please text 0488034375 for delivery enquiries and orders)

Card payments are recommended but we accept cash  
All Credit cards incur a 1.5% surcharge

Thank you for your support



# KURO AT HOME

## CHEF'S SELECTION MENU

Thursday: 3pm - 6pm

Friday - Sunday: 1pm - 6pm

Min order from 2 people \$75 per head

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### Add ons

Freshly Shucked Appellation Rock Oysters/ Champagne Vinaigrette

4p/ 16   8p/ 30   12p/ 44

Assorted Sashimi 35

Hokkaido Scallops/ Tuna/ Scampi

*add sea urchin + 20g/ 20   40g/ 38*

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### Entrees

Fermented Dutch Carrot/ Creme Fraiche Tartlet

Red Gurnard Ceviche/ Compressed Cucumber/ Pink Pepper/ Lavosh

Cauliflower Soup/ Caramelized Milk Powder/ Almond

Mussel/ Preserved Lemon/ Sicilian Olive/ Tomato

### Mains

Hay Smoked Aged Duck Breast/ Black Garlic / Pickled Muntries

Full Blood Mayura Wagyu MBS9+/ Wasabi/ Crystal Salt

### Side

Potato Dauphinois

### Dessert

Lychee Mousse/ Coconut/ Mango/ Mochi

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

### Tomato Ramen:

Cold ramen noodles with tomato saffron soup, pickled celery and fennel, slightly seared scallops, fresh herbs, burrata cheese and Joseph Extra virgin olive oil.

\$28

*add king prawns 3p \$20*

### Sashimi selection: (To share. Feeds 2-3 people)

Bluefin tuna akami, chu-toro, o-toro, tuna tartare, Saikyo miso, Tooth fish, sea urchin, Hokkaido scallop, soy marinated salmon roe with house blended sashimi soy sauce and wasabi.

\$90

## ADDS ON & SIDES

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



# Old Fashioned Cocktails Menu

All 100ml each

**Complete Set of 6 \$148**

**Set of 3 \$75**

**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 / Elderflower Reduction Syrup /  
Hopped Grapefruit Bitters

**Roasted Old Fashioned \$27**

Nikka Yoichi / Hoji Tea infused Barley Shochu / Mr Black / Coconut  
Syrup / Whiskey Barrel Aged Bitters



# Negroni Menu

All 100ml each

**Complete set of 7 \$150**

**Comes with complimentary hand carved ice**

## **Classic Negroni \$20**

Beefeater 24 / Campari / House Blended Vermouth / Angostura Bitters

## **Black Negroni \$21**

Genmaicha Infused Roku Gin / Four Pillars Bloody Shiraz Gin / Gran Classico / Antica Formula / Dandelion and Burdock Bitters

## **Touch Wood Negroni \$22**

Hinoki infused Rice Shochu & Gin / Martini Riserva Speciale Bitter / Vermouth Di Torino Cocchi / Regans' Orange Bitters

## **Ducky Negroni \$23**

Starward Two Fold Double Grain / Amaro Nonino / Mancino Vermouth Rosso / Mirin Gastrique / Amazon Cacao Bitters

## **Milkey Oolong Negroni \$24**

Diplomatico Exclusiva / Vanilla beans infused Suze / Gran Classico / Lillet Blanc / Jin Xuan Tea

## **Snake in the Negroni \$25**

Black Snake Joven / Don Julio Reposado / Montenegro / Punt e Mes / Smoked Eucalyptus Tonic Essence

## **Dr Macadam's Negroni \$26**

23rd Street Prime Brandy / Mr Black Amaro / Roasted Macadamia Campari / Dubonnet / Arabica Coffee Bitters



# COCKTAILS MENU

All 200ml each

## GINJO HIGHBALL \$19

Daiginjo Kasutori Shochu/ Yuzu Sake/ Champagne Acid /  
Elderflower Sparkling Water

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

## MATCHA COCO TIRAMISU \$20

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

*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*

# UMESHU COLLECTION

All 200ml each

## ARAGOSHI YUZUSHU NARA, JPN \$26

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

## ARAGOSHI RINGOSHU NARA, JPN \$26

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

## ARAGOSHI MOMOSHU NARA, JPN \$26

An Umesu 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