



APPETIZER/ZENSAI

KURO EDAMAME black edamame, sea salt	7
SHISHITO PEPPERS parmesan, soy, bonito flakes	7
CRISPY BRUSSELS SPROUTS pears, chives, soy-honey	8
WAGYU TACOS spicy cilantro, soy shallots, aji amarillo aioli	16
TUNA CRISPY RICE spicy tuna, caviar	16
YAKIUDON berkshire pork, udon noodles, pickled ginger	12

TEMPURA

CRISPY WHITE FISH hazelnut furikake, truffle vinaigrette	14
SHRIMP key lime, garlic aioli	17
KING CRAB sweet potato, espelette pepper	26
CHICKEN KARAAGE japanese fried chicken, togarashi, garlic aoli	13
SEASONAL VEGETABLES mixed vegetables, carrot salt	14
SOFTSHELL CRAB asparagus, lemongrass aioli	22

ROBATA CHARCOAL GRILL (2PC)

CHICKEN MOMO yuzu kosho, olive oil	8
SEABASS NORI bonito flakes, roasted garlic aioli	12
BEEF NEGIMA sliced ribeye, scallions, yakitori	14
PORK BELLY berkshire pork, scallions, ginger, miso glaze	11
MISO EGGPLANT tamamiso, sesame	7
BEEF SHISHITO tenderloin, ichimi jus	12
SHRIMP pickled shallot, champagne aioli	11
CHICKEN BREAST shiso leaf, pickled plum sauce	8

SALAD

GREEN GODDESS heirloom tomato, crispy noodle, shiso dressing	14
NIWA local greens, baby vegetables, kuro dressing	10
MUSHROOM KATSUO sauteed mushrooms, arugula, tozazu dressing	15

MAKI / HAND ROLL

YELLOWTAIL SCALLION	9	7
YELLOWTAIL PEPPER	10	8
KURO CALIFORNIA	13	10
SHRIMP TEMPURA	11	8
SPICY TUNA	12	8
SPICY SALMON	11	8
TUNA AVOCADO	12	9
SALMON AVOCADO	10	8
EEL CUCUMBER	11	8
TUNA ROLL	9	8
TUNA BELLY SCALLION	15	13
SOFTSHELL CRAB	14	
HOUSE VEGETABLE	7	5
AVOCADO CUCUMBER	7	5
UNI SHISO		18
SALMON ROE		8

LAND & SEA

WAGYU DONBURI braised shortrib, onsen tamago, jus	22
BRAISED BEEF SHORTRIB shiso, togarashi, soy jus	42
CHILEAN SEABASS MISO Pickled daikon, tamamiso	35

CHILLED

HOKKAIDO SCALLOP SASHIMI yuzu gel, young ginger, sea salt	16
SEARED SALMON SASHIMI apple chutney, japanese 12-spice, creamy sesame	17

SOUP

MISO scallions, tofu, wakame	5
SPICY SEAFOOD mushrooms, shrimp, scallops, dashi broth	11
CHAWAN MUSHI shrimp, chicken, shiitake, steamed savory custard	8

SUSHI / SASHIMI (1 PC)

MAGURO TUNA	5
CHU TORO RICH TUNA BELLY	10
OTORO RICHER TUNA BELLY	12
SAKE SALMON	5
HAMACHI YELLOWTAIL	5
TAKO OCTOPUS	4
EBI SHRIMP	3
BOTAN EBI SPOT PRAWN	7
KANI KING CRAB	8
UNI SEA URCHIN	MP
IKURA SALMON ROE	4
TOBIKO FLYING FISH ROE	3
TAMAGO SWEET OMELETTE	3
UNAGI FRESH WATER EEL	5

JAPANESE WAGYU BEEF 24/per ounce

HOT STONE ISHIYAKI
(3 ounce minimum)

SASHIMI OMAKASE 75

"TRUST THE CHEF"

COCKTAILS 14

Sweet, Sour, Umami, Salty, and Bitter are the five basic tastes we enjoy while tasting anything. Our menu is designed to cater to your individual palate and meant to explore the categories of flavor. Each cocktail represents a Japanese number or color. Kanpai!

SWEET

SHI blackberry jam tequila, ginger, pineapple

AKA cherry liqueur, bourbon, ginger, lemon, cherry

ORENJI peach & orange blossom vodka, lemon, st. germain, grapefruit

SOUR

KIIRO shishito japanese whiskey, lemon

DAIDAIRO blood orange & rosemary rum, shochu, lime, shiso

UMAMI

HAIRO nigori sake, lemon, cardamom, cantelope

HACHI mushroom bourbon, mirin, black pepper, lemon

SALTY

PINKU vodka, mezcal, watermelon, lime, ichimi salt

BITTER

RABENDA chamomile & lavender japanese gin, crème de violette, lemon

SAKE

Carafe/Glass

Kubota Manju– Niigata	45/17
Yuri Massamune - Akita	27/12
Rihaku “Dreamy Clouds” - Shimane	29/15
Hakkaisan “Eight Peaks” Tokubetsu Junmai	46/15
Tozai “Typhoon”	24/10
300ml	
Hou Hou Shu– Sparkling	35
Kikusui Organic– Niigata	34
Tozai “Living Jewel”	24
Rihaku “Wandering Poet”	36
Manotsuru “Countless Visions”	34
Shimizu No Mai Pure Dawn– Akita	32
Horin– Kyoto	38
Rihaku “Dance of Discovery”	27
Akashi– Tai Daiginjo Genshu	58

WINE BY THE GLASS

Vintages subject to change

Bubbles

Prosecco, La Marca, Veneto	13
Champagne, Paul Goerg “Reserve”, Brut, France	18
Sparkling Rose, Gruet, American	14
Moscato d’Asti, Michele Chiarlo, “Nivole” Italy, Piedmont	14

Whites & Rose

Riesling, Dr. Loosen “Blue Slate”, Mosel, Germany	15
Sauvignon Blanc, Groth, Napa Valley, California	14
Pinot Gris, King Estate, Willamette Valley, Oregon	15
Chardonnay, Bacchus, California	13
Rose, The Palm by Whispering Angel, Provence, France	17
Plum, Takara, Berkeley, California	10

Reds

Pinot Noir, Au Bon Climat, Santa Barbara County, California	16
Malbec, Alta Vista “Estate”, Mendoza, Argentina	15
Merlot, Skyfall, Washington, Columbia Valley	14
Cabernet Sauvignon, Bacchus, California	13

BEER

Hitachino Nest, White Ale	13
Kirin Light, Lager	7
Sapporo, Lager	7
Asahi “Super Dry”, Lager	8
New Belgium “Voodoo Ranger”, IPA	7
Bud Light, Lager	6
Budweiser, Pilsner	6
Corona Extra, Pale Lager	7
Dogfish Head 60 Minute, IPA	8

KURO SAKE FLIGHT

20

(Five 1-ounce pours)

Five hand-selected sakes to enhance your dining experience. Each sake will range from earthy and rustic to soft bubbles.



FULL KURO WINE LIST AVAILABLE