



japanese craft kitchen

TASTE OF KURO
\$55 PER PERSON

CHOOSE ONE

EDA-SHI PLATTER

edamame with sea salt, shishito
with parmesan and bonito

SALMON BOWL

pickled cucumber, avocado, sesame ponzo

GYOZA

chicken, scallion, momiji ponzu

CHOOSE ONE

WHITE FISH TEMPURA

tobanjan, cilantro

MIXED TEMPURA

ebi, seasonal vegetables, carrot salt

MUSHROOM DONBURI

mushroom soy, onsen tamago, shichimi

CHOOSE ONE

CHILEAN SEABASS

sauteed vegetables, miso marinated seabass

RIBEYE

pine nut miso, grilled asparagus,
green goddess

MAKI OF THE DAY

CHEF SPECIALITY MAKI
ROLL

DESSERT

SEASONAL MOCHI
JAPANESE DOUGHNUTS

ADD ANY 300ML BOTTLE OF SAKE FOR \$25