KURO

HAPPY HOUR

THURSDAY & SUNDAY | 5PM - 6PM

COCKTAILS 12

KURO MULE | *jose cuervo silver, yuzu, ginger beer*

KURO LEMONADE | *yuzu sake, simple syrup*

SAKETINI | *tito's, sake, cucumber*

MIDORI SOUR | *japanese melon liqueur, lemon juice*

BARTENDER'S CHOICE 12

RED BLEND | MALBEC | MERLOT | PINOT NOIR

RIESLING | CHARDONNAY | PINOT GRIGIO

SAKE | PROSECCO

MAKI ROLL

TUNA OR SALMON ROLL 9

FUTO MAKI 10

DOUBLE HAMACHI ROLL 12
jalapeno ponzu, cucumber, lemon zest

SPICY TORO TEMPURA 20
eel sauce, nori, schichimi

DRAGON ROLL 12
eel, avocado, furikake flakes

CUCUMBER SALAD 9
snow ear, walnut, seaweed, yuzu soy

GYUDON 10
scallion, shoyu jus

UNAGI DON 10
eel sauce, takuan

PICKLE SHALLOT TEMPURA 11
orange chili oil aioli, shishito

STEAMED CLAM 13
garlic lemon butter, scallion oil, sesame toast

PORK KATSU SANDO 12
goddess slaw, fresno aioli

TRUFFLE POTATO 10
bonito, parmesan, scallion aioli

CHICKEN ROBATA 12
yakitory, scallion

WAGYU BUN 13
lemongrass aioli, furikake, ponzu

EBI TEMPURA 13
soy dashi, ginger

SALMON CRUDO 12
kabocha ponzu, ginger milk, honey pearl

SEAFOOD CEVICHE 11
yuzu dressing, finger lime

DESSERT

MOCHI 9 | *seasonal pairings*

ICE CREAM 6 | *seasonal flavor*

Must be 21+ to consume alcohol. Please drink responsibly.