



OUR PHILOSOPHY

ROOT-TO-STEM,  
PART OF A WHOLE,  
THE INDISPENSABLE  
QUALITY <sup>KINTSUGI</sup>  
OF AN ELEMENT,  
KURO IS THE  
SYNTHESIS OF:  
PRECISION & PASSION

PERFECT/IMPERFECT



KURO BAR & DINING

# COCKTAILS & MOCKTAILS

EXPERIENCE.KURO  
KUROSYDNEY.COM

ADDRESS: 368 KENT STREET, SYDNEY NSW 2000  
TEL : 9262 1350

RETRO  
FLAVOUR &  
NOSTALGIC  
ELEGANCE



# EXPERIENCE THE ART OF JAPANESE MIXOLOGY

JAPANESE BARTENDING EVOLVED DUE TO CULTURAL ISOLATION FROM THE TRENDS THAT SHAPED BARTENDING IN THE REST OF THE WORLD. BECAUSE OF THIS, JAPANESE BARTENDERS HAVE DEVELOPED THEIR OWN, HIGHLY DISTINCTIVE STYLE OF BARTENDING. TO WATCH A JAPANESE MIXOLOGIST IN ACTION IS TO WITNESS A RESTRAINED GRACE; THE RITUAL THEY FOLLOW BEING INTIMATE, PERSONAL AND THEATRICAL.



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# REFRESHING COCKTAILS

## THE BAMBOO TONIC

18

*Japanese classic cocktail, 'Bamboo', reinterpreted in Sherry & Tonic style.*

Dry Sherry / Dry Vermouth / Charcoal Powder / Tonic Water / Umami Bitters

## PINE TREE SOUND

20

*A simple cocktail that combines Japanese Wakayama gin and Australian dry and crisp tonic water! Great to begin the meal or even during!*

Kozue Japanese Gin / Murray River Pink Salt / Capi Dry Tonic / Pine Needle Blood Orange

## BEST ENCOUNTER

20

*Not many people know that ume plum and sage go very well together. Enjoy this unique combination that is perfect for your meal.*

Nikka Coffey Vodka / Hoshiko Ume Liqueur / Tonic Water / Mountain Peppercorn Bitters / Sage

*Please let the wait staff know if you have any allergies*





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# SOUR

## COCKTAILS

### LAYERED MARGARITA 22

*Depending on where you drink you can enjoy how the scent changes.  
Enjoy this carefully thought out layered cocktail with notes of different citrus.*

House Blended Agave Spirits / Cointreau Reduction / Aragoshi Yuzu/ Lemon /  
Lime & Grapefruit Zest

### PROUST MARTINI 23

*Inspired by French novel "In search of lost time". A French take on the earl grey martini.*

Earl Grey Infused Butter Washed Vodka / Dry Vermouth / Linden Flower Syrup  
Citrus / Egg White / Vanilla Essence

### 15TH CENTURY WHISKY SOUR 24

*Genmaicha was born in a teahouse where Japanese Samurai from the 15th century gather.  
It is a twist on a popular cocktail "whisky sour" made in a modern style with malt based  
whisky that goes perfectly with brown rice.*

House Blended Japanese Whisky / Sherry Cream Syrup / Rice Water / Lemon /  
Egg White/ Genmaicha

*Please let the wait staff know if you have any allergies*



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# BITTER

## COCKTAILS

### RUBY BABY 21

*A slightly bitter and fruity cocktail that mixes cacao flavored gin and fresh strawberries with fermented rhubarb liquor. Perfect for this coming season!*

Cacao Butter Gin / Rhubi / Strawberry / Capi Tonic / Thai Basil / Sumac Spice

### BLACKSHIP MANHATTAN 24

*A Black Manhattan twist. For classic cocktail lovers. You will be surprised at the taste. Something you've never had before!!*

Woodford Reserve Double Oaked Bourbon / Hinoki Infused Averna / Benedictine  
Umami Angostura Bitters

### DON'T SPILL THE BEANS 24

*"This is not just another espresso martini. It has a deep flavour. Can you guess the special Japanese ingredient?"*

Diplomatico Reserva Exclusiva Rum / House Blended Secret Mix



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# FRUITY/SWEET

## COCKTAILS

### WATERMELON SUGAR 22

*A sorbet-style sparkling cocktail perfect for watermelon lovers! The best combination of fruity and floral flavors will get you high!*

Bi Houraisen Junmai Daigingo / Elder Flower Reduction / Champagne Acid / Voyager Estate Sparkling Chenin Blanc / Watermelon Sorbet / Rose Petals

### LAVA FLOW OF MT. FUJI 22

*Matcha flavoured tropical cocktail like Pina Colada.*

Brown Sugar Shochu / Coconut / Pineapple / Grape / Matcha

### GOLDEN HOUR 25

*A fruity, aromatic and gentle taste that mixes gin made from apples with chamomile, saffron and hibiscus.*

*Enjoy a dreamy and nostalgic time with a cocktail like the golden hour.*

Le Gin de Christian Drouin / Chamomile Saffron Orange Syrup / Lemon / Egg White / Hibiscus

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# MARTINI

## COLLECTION

### UMAMI DRY

23

Tanqueray No.10 / Kinobi Gin / Sip Smith VJOP / Dry Vermouth / Scrappy's Bergamot Special Reserve Bitters

### DIRTY

22

Four Pillars Olive Leaf Gin / Haku Vodka / Regal Rogue Dry Vermouth / Olive Brine / Savory Herbal Bitter

### LIMELIGHT

23

Sake Junmai Daiginjo / Dolin Dry Vermouth / St.Germain Reduction / Citric Acid / Hinoki Bitters

### HOJICHA PASSIONFRUIT

22

Hojicha Shochu / Sauvignon Blanc / Passionfruit / Umami Bitters





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# HIGHBALL

## COLLECTION

Highballs are a type of simple cocktail consisting of a spirit and a carbonate served in a low capacity, tall, ice-filled glass. It has a refreshing taste and goes well with any dish. We recommend this drink to enjoy while eating.

CLASSIC WHISKY HIGHBALL 18  
Nikka Taketsuru Pure Malt / Sparkling Water / Lemon Peel

SAKE HIGHBALL 18  
Shichida Junmai Sake / Malic Acid / Apple Skin Tonic Water / Dill

LEMON SOUR 18  
Kinmiya Shochu / Homemade Limoncello / Fresh Lemon / Sparkling Water / Saline Solution

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# OLD FASHIONED COLLECTION

## THE OLD FASHIONED 22

Nikka from the Barrel / House Blended Syrup / Angostura Bitters

## DELICATE OLD FASHIONED 25

Nikka From the Barrel / Mr Black Colombia / Awamori Harusame Kari  
Hoshiko Ume Liqueur / Caramel Syrup / Umami Angostura Bitters

## JASMINE OLD FASHIONED 25

Nikka Miyagikyo / Jasmine Tea / Elderflower Reduction Syrup / Hopped  
Grapefruit Bitters

## ROASTED OLD FASHIONED 25

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

## THE MATCHA OLD FASHIONED 25

Nikka Coffey Grain / PX Sherry / Homemade Vanilla Syrup / Chocolate Bitters  
Matcha / Sakura Bitters

*Please let the wait staff know if you have any allergies*



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# NEGRONI

## COLLECTION

CLASSIC NEGRONI	21
Beefeater 24 / Campari / House Blended Vermouth / Angostura Bitters / Grapefruit Peel	
BLACK NEGRONI	22
Genmaicha Infused Japanese 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 / Fresh Shiso Leaf	
SNAKE IN THE NEGRONI	23
Black Snake Joven / Don Julio Reposado / Montenegro / Punt e Mes / Smoked Eucalyptus Tonic Essence	
MILKY OOLONG NEGRONI	23
Sweet Potato Shochu / Vanilla beans infused Suze / Gran Classico / Lillet Blanc / Jin Xuan Tea	

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## MOCKTAILS

CITRUS GOT REAL	12
Gin Botanical Distilled Water/ Yuzu Oleo Saccharum/ Champagne Acid/ Verjus Soda	
GREEN TEA X GRAPE	12
Sencha Green Tea / White Grape Syrup / Lemon / Sparkling Water	
CRANBERRY X EUCALYPTUS SUDACHI	12
Cranberry/ Sudachi/ Eucalyptus Syrup / Tonic Water	
MEYER LEMON COCO	12
Meyer Lemon Syrup / Coconut Water/ Grape Fruit/ Madagascan Vanilla/ Cream	

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## SOFT DRINKS

MODA SPARKLING OR STILL WATER (UNLIMITED)	5 (PP)
COKE, COKE ZERO, SPRITE	6
HOMEMADE COKE	6
LEMON MYRTLE LEMONADE	8
HOMEMADE GINGER ALE	8
SPARKLING SOUR APPLE	8
LEMON LIME BITTERS	8

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# BEERS, SAKE & WINES BY THE GLASS

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STEERING  
THE BAR  
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EXPERIENCE  
TO A NEW  
ERA.



**BEERS**

SUNTORY PREMIUM MALTS ON TAP 12

COEDO RURI PILSNER 16

With the stark contrast of its clear golden hues and fluffy pure white head, this premium pilsener boasts a crisp refreshing taste. The name “Ruri” is Japanese for the gemstone Lapis, representing the pure clarity this beer abounds in.

COEDO SHIRO HEFEWEIZEN 16

Bright hue, tinged with a soft milky white glow. Fruity notes for a rich yet refreshing brew that is smooth on the tongue.

COEDO BENIAKA IMPERIAL AMBER ALE 16

Brewed with roasted Kintoki Sweet Potatoes from Saitama Japan. It is rich and smooth bodied in style, perfectly balanced with earthy hop bitterness. Aromas of caramel, sweet potato and hops.

LIGHT BEER 7

**SWEET SAKE / UMESHU**

ARAGOSHI YUZUSHU NARA 14  
 Made with premium sake and yuzu citrus fruit. Refreshing and light.

ARAGOSHI RINGOSHU NARA 14  
 Made with premium sake and Japanese Fuji apple with apple sediments in the sake. Sweet and juicy.

ARAGOSHI MOMOSHU NARA 14  
 Made with premium sake and Japanese white peach. Rich and sweet.

ARAGOSHI UMESHU NARA 14  
 Bottled with real ume plum puree, rich and sweet aroma and flavour.

HOSHIKO ORIGINAL UME LIQUEUR WAKAYAMA 19  
 Created by a legendary Japanese bartender Danny Aikawa in 1979. A truly unique Japanese liqueur from ume fruit. The fruit is macerated along with a secret blend of spices in alcohol.

YAMAZAKI CASKED PREMIUM UMESHU OSAKA 22  
 Ume liqueur that has been matured over time in toasted casks which is then finished with whisky aged in plum liqueur barrels. Rich aroma of vanilla and mellow lingering aftertaste.



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BY THE GLASS  
AND BY THE BOTTLE

**SAKE**

60ML 180ML 720ML

IMANISHIKI, HONJOZO

NAGANO

13

33

142

Earthy flavours of nuts and savoury spices with rice umami. A robust sake with a smooth and rounded character.

SHICHIDA, JUNMAI

SAGA

14

36

154

Refreshing aromas of green apples, elegant medium dry.

SHINOMINE KIMOTO, JUNMAI

NARA

16

42

178

Kimoto is a traditional ferment. Fragrant & fruity aroma. The palate is complex with a vibrant freshness and refined acidity.

CHOCHIN SHUZO SHINBUNSHI 65, JUNMAI

AICHI

13

39

-

"Shinbunshi" means newspaper and this refers to the distinctive packaging of the bottles; they are wrapped in newspaper to protect it from sunlight. A layered and complex Sake, full bodied with grip and tension on the palate

TENGUMAI, JUNMAI YAMAHAI

ISHIKAWA

13

33

-

Fragrant nose of melon and aniseed. Mellow texture with spice, refreshing acidic lift.



BY THE GLASS  
AND BY THE BOTTLE

**SAKE**

60ML 180ML 720ML

<p>AFS KIDOIZUMI SHUZO, JUNMAI YAMAHAI Produced in a unique one stage fermentation (ichidan shikomi) This gives the sake a much higher tart acidity, with green apple aroma and delicate sweetness.</p>	CHIBA	18	50	-
<p>DAIGO NO SHIZUKU TERADAHONKE, JUNMAI Full bodied sake, sweet fruit and pickled ume and citrus character. Acidity lively and refreshing.</p>	CHIBA	17	48	-
<p>NABESHIMA FUKUCHIYO SHUZO, JUNMAI DAIGINJO Delicate floral, pear and fennel aroma with a delicate honeydew melon palate that starts sweet and finishes with a gently spice laden, dry finish</p>	SAGA	18	50	200
<p>“BI” HOURAISEN, JUNMAI DAIGINJO Aromatic nose of melon and tropical fruits. Gentle acidity and sweet fruit flavours.</p>	AICHI	21	57	238
<p>IWA 5, JUNMAI DAIGINJO Iwa 5 is a new Japanese sake by former Chef de Cave at the famous champagne house Dom Pérignon, Richard Geoffroy. Fine delicate nose with some pear and fine mealy hints. Fresh and fruity. It has the flexibility to match from delicate to solid taste, from light to rich and enables pairing with a variety of dishes from the beginning to the end of the meal.</p>	TOYAMA	-	-	490
<p>TATENOKAWA 18, JUNMAI DAIGINJO Pronounced aroma of honey suckle, pear, lychee and pineapple. This sake is very mild and smooth, light and soft. The finish is clean and pure, with finesse and elegance. This sake uses rice polished down to 18% of the original grain size - the highest polishing ratio in the entirety of Japan.</p>	YAMAGATA	-	-	740





**SAKE**

60ML 180ML 720ML

HANAHATO KIHOSHU AGED 8 YEARS      HIROSHIMA      23      66      -

Kijoshu means “noble brew sake” The taste profile similar to a fine oloroso sherry. Dark amber, gold colour with dried fruit and rich soy, chestnuts, toasted hazelnuts, caramel, dark chocolate, and nutty flavours.

Complex and elegant with delicate sweetness running through.

30ML 60ML

HANAHATO KIJOSHU OAK 2012 AGED 28 YEARS      HIROSHIMA      20      40      -

Beautiful Kijoshu made with 28 year old sake.  
Spiced orange, oak, coffee, dark chocolate, dried fig and apricot with plenty of umami.

**WARM SAKE**

180ML

KUROMATSU KENBISHI      HYOGO      38

Cacao nib like aroma. Balance of sweetness and Acidity.  
The flavor dips on the dry side, and makes Kenbishi Kuromatsu an appetizing sake to pair with the richness of meaty meals.



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## BY THE GLASS

### CHAMPAGNE & SPARKLING WINE 120 ML

NV	BOLL & CIE BLANC DE BLANCS EXTRA BRUT	REIMS, FR	28
2020	VOYAGER ESTATE PROJECT SPARKLING CHENIN BLANC	MARGARET RIVER, SA	14

### WHITES 150 ML

2021	DOMAINE ROLAND SCHMITT, PINOT GRIS	ALSACE, FR	20
2020	OAKRIDGE YARRA VALLEY RANGE CHARDONNAY	YARRA VALLEY, VIC	15
2022	BROTHER KOERNER RIESLING	CLARE VALLEY, SA	15
2018	WHEELER SAUVIGNON BLANC	YARRA VALLEY, VIC	14

### ROSÉ 150 ML

2021	LEKO ROSE, SANGIOVESE CHARDONNAY	ADELAIDE HILLS, SA	18
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### REDS 150 ML

2020	KALLESKE MOPPA SHIRAZ	BAROSSA VALLEY, SA	15
2021	ASHTON HILLS PICADILLY, PINOT NOIR	ADELAIDE HILLS, SA	17
2021	HENTLEY FARM VILLAIN & VIXEN, GRENACHE	BAROSSA VALLEY, SA	14
2019	CATENA, MALBEC	MENDOZA, AM	18





