

OUR PHILOSOPHY

ROOT-TO-STEM,
PART OF A WHOLE,
THE INDISPENSABLE
QUALITY ^{KINTSUGI}
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.

REFRESHING COCKTAILS

THE BAMBOO TONIC

19

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

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

ROASTED HIGHBALL

19

*A hojicha shochu highball with roasted notes of barley perfectly matched with shiso.
Great way to start !*

Barley Shochu / Hojicha Distilled Water / Capi Dry Tonic / Shiso Leaf

BEST ENCOUNTER

21

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

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 25

*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

BITTER

COCKTAILS

ANOTHER RED SKY 22

This is a tropical fruity and bitter highball that combines sweet potato shochu, passion fruit, orange liqueur and bitter espuma. Great way to start!

Arawaza Shochu / Passion Fruit Cointreau / Bitter Espuma / Tonic Water

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

FRUITY/SWEET

COCKTAILS

SILK JASMINE 23

A jasmine tea cocktail that is smooth as silk. It's like a jasmine tea clarified milk punch. Enjoy the luscious, smooth and fruity taste.

Brandy / Pineapple Rum / Jasmine Tea / Kumquat / Chinese Five Spices

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

25

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

DIRTY

23

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

LYCHEE MARTINI WITHOUT LYCHEE

22

Daiyame Shochu / Japanese Bermutto / Peach Bitters

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 19

Nikka Taketsuru Pure Malt / Sparkling Water / Lemon Peel

FRESH SAKE HIGHBALL 19

Toyobijin Junmai Ginjo Jikagumi Nama / Malic Acid / Tonic Water / Pear Slice

LEMON SOUR 19

Kinmiya Shochu / Homemade Limoncello / Fresh Lemon / Sparkling Water / Saline Solution

OLD FASHIONED COLLECTION

THE OLD FASHIONED	23
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	

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NEGRONI

COLLECTION

CLASSIC NEGRONI	22
Beefeater 24 / Campari / House Blended Vermouth / Angostura Bitters / Grapefruit Peel	
BLACK NEGRONI	23
Genmaicha Infused Japanese Gin / Four Pillars Bloody Shiraz Gin / Gran Classico / Antica Formula / Dandelion and Burdock Bitters	
TOUCH WOOD NEGRONI	23
Hinoki infused Rice Shochu & Gin / Martini Riserva Speciale Bitter / Vermouth Di Torino Cocchi / Regans' Orange Bitters / Fresh Shiso Leaf	
SNAKE IN THE NEGRONI	24
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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ALCOHOL FREE DRINKS

CITRUS GOT REAL	13
Botanical Distilled Water/ Yuzu Oleo Saccharum/ Champagne Acid/ Verjus Soda	
GYOKURO SPARKLING	13
Gyokuro Infused Verjuice / Sparkling Water	
SHISO × AMAZON CACAO × CRANBERRY	13
Shiso Syrup / Amazon Cacao Distilled Water / Cranberry / Sparkling Water	
ELDERFLOWER TEA X JUNIPER BERRY	13
Housemade Alcohol Free Gin / Elderflower Tea	
MILKY OOLONG TEA X BLACK MANDARIN	13
Lillet Blanc Reduction / Milky Oolong Tea / Black Mandarin	
MANGO EARL GREY COCO	13
Mango/ Grapefruit/ Greek Yoghurt Espuma/ Earl Grey Powder	

SOFT DRINKS

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

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BEERS, SAKE & WINES BY THE GLASS

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STEERING
THE BAR
AND DINING
EXPERIENCE
TO A NEW
ERA.

BEERS

SUNTORY PREMIUM MALTS ON TAP		12
COEDO RURI PILSNER		16
<p>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.</p>		
COEDO SHIRO HEFEWEIZEN		16
<p>Bright hue, tinged with a soft milky white glow. Fruity notes for a rich yet refreshing brew that is smooth on the tongue.</p>		
COEDO BENIAKA IMPERIAL AMBER ALE		16
<p>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.</p>		
ZERO ICHI KIRIN ZERO ALCOHOL BEER		11

SWEET SAKE / UMESHU

ARAGOSHI YUZUSHU	NARA	14
<p>Made with premium sake and yuzu citrus fruit. Refreshing and light.</p>		
ARAGOSHI RINGOSHU	NARA	14
<p>Made with premium sake and Japanese Fuji apple with apple sediments in the sake. Sweet and juicy.</p>		
ARAGOSHI MOMOSHU	NARA	14
<p>Made with premium sake and Japanese white peach. Rich and sweet.</p>		
ARAGOSHI UMESHU	NARA	14
<p>Bottled with real ume plum puree, rich and sweet aroma and flavour.</p>		
HOSHIKO ORIGINAL UME LIQUEUR	WAKAYAMA	19
<p>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.</p>		
YAMAZAKI CASKED PREMIUM UMESHU	OSAKA	22
<p>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.</p>		

BY THE GLASS AND BY THE BOTTLE

SAKE

360ML

DASSAI SPARKLING 45 JUNMAI DAIGINJO
NIGORI CHAMPAGNE

YAMAGUCHI

52

The uniquely lighter nigori style is reflective of the premium elegance of Dassai Daiginjo. Naturally fermented in bottle, resulting in a pleasant fruit aroma and smooth refreshing finish.

60ML 180ML 720ML

IMANISHIKI, HONJOZO

NAGANO

13

36

146

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

SHICHIDA, JUNMAI

SAGA

14

39

158

Refreshing aromas of green apples, elegant medium dry.

SHINOMINE KIMOTO, JUNMAI

NARA

16

45

182

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

MIWASAKURA SHUZO OMUSUMBI, JUNMAI

HIROSHIMA

14

39

158

Made with Hattan-Nishiki rice that has a large starch center, making it perfect for sake brewing. Has an earthy aroma with hints of mushroom and savoury palate. Bright acidity and long mineral finish.

TENGUMAI, YAMAHAI JIKOMI JUNMAI

ISHIKAWA

13

36

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Yamahai and Jikomi refer to the traditional method used to make this sake. It is also matured in tank for more than 12 months. It has pale golden colour, with spicy aromas. Rich and complex on the palate, with a crisp long finish.

AFS KIDOIZUMI SHUZO, JUNMAI YAMAHAI

CHIBA

18

51

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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.

BY THE GLASS
AND BY THE BOTTLE

SAKE

60ML 180ML 720ML

IMANISHIKI "MIYAMA", JUNMAI GINJO

NAGANO

15

42

170

Fresh stone fruit and white flower aromas with a hint of pineapple. Gentle sweetness of stone fruits balanced by a hint of savoury spice. Rich vibrant texture with a long, smooth finish.

TOYOBIJIN JIKAGUMI NAMA, JUNMAI GINJO,

YAMAGUCHI

18

51

206

This is an unpasteurized sake with beautiful balance of sweetness and acidity. A gentle and refined aroma with hints of sweetness coming from the rice. On the palate juicy, fresh and elegant. Seasonally limited sake.

"BI" HOURAISEN, JUNMAI DAIGINJO

AICHI

21

60

242

Aromatic nose of melon and tropical fruits. Gentle acidity and sweet fruit flavours.

IWA 5, JUNMAI DAIGINJO

TOYAMA

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540

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.

SAKE

60ML 180ML 720ML

HANAHATO KIJOSHU AGED 8 YEARS	HIROSHIMA	23	66	-
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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	27	54	-
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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
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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.

SAKE FLIGHT

35mls each of 3 different premium sake

BY THE GLASS

SPARKLING WINE

NV	MARC BREDIF BRUT VOUVRAY, METHODE TRADITIONELLE	LOIRE VALLEY	17
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WHITES

2021	JEAN LUC MADER, PINOT GRIS	ALSACE, FR	18
2022	MARGAN, FORDWICH HILL CHARDONNAY	HUNTER VALLEY, NSW	16
2022	BANNOCKBURN, RIESLING	GEELONG, VIC	16
2020	EDENFLO "QUINCY J" GEWURZ, RSL VIGONIER	EDEN VALLEY, SA	17

ROSÉ

2021	LEKO ROSE, SANGIOVESE CHARDONNAY	ADELAIDE HILLS, SA	18
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REDS

2021	TOOLANGI, PINOT NOIR	YARRA VALLEY, VIC	16
2021	SPINIFEX PAPPILON, GRENACHE CINSAULT	YARRA VALLEY, VIC	15
2021	KALLESKE MOPPA SHIRAZ	BAROSSA VALLEY, SA	16
2019	RYMILL CLASSIC, CABERNET SAUVIGNON	COONAWARRA, SA	17

MONTHLY SPECIAL COCKTAILS

REFRESHING

SUDACHI HIGHBALL

21

Rice Shochu / House made Sudachi Liquor / Sudachi Juice / Tonic Water
Sparkling Water

FRUITY/SWEET

GINJO SOUR

22

Junmai Daiginjo Sake / Gewürztraminer / Ciroc Pineapple / Elder Flower / Lemon
Juice/ Egg White / Fresh White Grapes

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