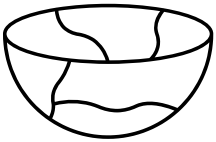
KURO

BAR & DINING

Immerse yourself in modern Japanese-Australian dining, fusing Latin flavours, from fresh sashimi and wagyu to a sommelier-curated sake and wine program.

Let us guide you through a Curated KURO experience

2- Create your own menu from our à la carte selection



3- Specials from seasonal creations to exceptional ingredients

4- Sweet creation to complete your journey

Our menu features carefully selected seasonal ingredients, sourced from trusted local and sustainable producers.

Please let us know if you have any allergies or dietary requirements. Our team will be happy to guide you and accommodate your needs whenever possible.

INTRODUCTION
5 COURSES MENU
$135 per person

Please advise any allergies or dietary needs

Sydney Rock Oysters	*Caviar Oscietra Black*	*Black Truffle*
8$ - pp	*65$ - 10g*	*25$ -20g*

SNACKS

Dashi Edamame
Kombu Dashi Broth
Octopus Causa & Purple Olive Sauce
Tuna Nduja, Crispy Cone & Onion pickles

STARTER

Aburi Dry-Aged KingFish
Capsicum Tamari, Yuzu & Pineapple

TO CONTINUE

Tuna Tiradito
Yellow Chilli Pepper Tiger's Milk & Sesame Oil

MAIN COURSE

Tuna Tataki Served with XO Mushroom, Ajo Blanc & Shallots

OR

Black Angus Scotch Fillet Served with Wasabi & Chimichurri

Side

Grilled Eggplant, Miso Glazed & Furikake

DESSERT

Confit Granny Smith, Butter Scotch & Miso Vanilla Ice Cream

Chef's Choice Omakase available at $250 per person
10% Surcharge on Sunday and Public Holidays and groups of 8 or more

7 COURSES MENU
$165 per person

Please advise any allergies or dietary needs

Sydney Rock Oysters *8$ - pp*

Caviar Oscietra Black *65$ - 10g*

Black Truffle *25$ -20g*

SNACKS

Dashi Edamame & Kombu Dashi Broth
Octopus Causa & Purple Olive Sauce
Tuna Nduja, Crispy Cone & Onion pickles
Crunchy Wagyu Nigiri & Gunkan Beef Tartare

FIRST STARTER

Aburi Dry-Aged Kingfish, Capsicum Tamari, Yuzu & Pineapple

SECOND STARTER

Tuna Tiradito with Yellow Chilli Pepper Tiger's Milk & Sesame Oil

TO CONTINUE

Grilled King Prawns with Yuzu oil & Pickles

MAIN

Aged Duck with Maple Syrup, Fig, Lemongrass Bok Choy & Orange

OR

Black Angus Scotch Fillet Served with Wasabi & Chimichurri
Side : Grilled Eggplant, Miso Glazed, Furikake & Mixed Leaves Salad

DESSERT

Lucuma Fondant with Dark Chocolate Ice Cream

Chef's Choice Omakase available at 250$ per person
10% Surcharge on Sunday and Public Holidays and groups of 8 or more

TO START

Sydney Rock Oyster & Champagne Vinegar (min 2pcs)	8pp
Dashi Edamame & Shichimi Powder	10
Gobo Chips & Spicy Mayo	10
Quinoa Bread & Koji Butter 2pcs	12

SMALL PLATES

Kuro Fried Chicken, Ume & Micro Coriander 4pcs	18
Aburi Dry-Aged Kingfish, Capsicum, Yuzu & Pineapple	28
King Prawns, Yuzu oil & Pickles 2pcs	32
Spicy Ceviche, Rocotto Tiger's Milk & Fried Calamari	38
Sashimi Platter - Market Fish, Sauces & Condiments	92

Black Oscietra Caviar 10g - 65

MAIN COURSES

Green Tea Soba Noodle, Dashi Broth & Shiitake	36
Slow Cooked Charcoal Octopus, Koji & Olive Mayo	45
Tuna Tataki, XO Mushroom, Ajo Blanco & Shallots	48
Aged Duck, Fig Sauce, Lemongrass Bok Choy & Orange	52
Black Angus Striploin 200g	58
Wagyu Striploin MB9+,Wasabi & Chimichurri 150g/300g	95/190

SIDES / ADD-ON

Mixed Leaves, Chardonnay Vinaigrette, Pumpkin Seeds	14
Grilled Eggplant, Miso Glazed & Furikake	16
Black Truffle from Canberra 5g	25

Chef's Choice Omakase available at $250 per person

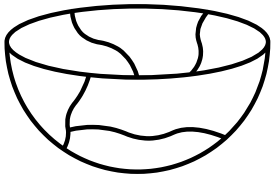
DESSERT

Confit Granny Smith, Butter Scotch & Miso Vanilla Ice Cream	20
Lucuma Fondant & Chocolate Ice Cream Please allow 10min	24

ICE CREAM/ SORBET SELECTION

Chocolate Ice Cream	12
Strawberry Sorbet	12
Vanilla / Miso Ice Cream	12

HOMEMADE SHOOTER

RHUM INFUSED VANILLA	15
SMOKED NIKKA WHISKY	15

What is Lucuma ?
Lucuma is a native Peruvian fruit with natural notes of caramel and maple. We blend it into our fondant batter, creating a rich dessert with a delicate sweetness.