



KURO BISTRO

CONTEMPORARY CUISINE

Sushi Bar Starters

House Salad 3

mixed greens w/ginger dressing

Wakame Salad 6

sesame marinated seaweed

Cucumber Salad 5

sliced cucumber in sunomono sauce

Kuro Daikon Pickles 6 ^{GF}

homemade pickling marinade

Oshinko Moriawase 6

assortment of japanese pickles

Sushi Sampler 14 ^{GF}

chef's choice 5pc nigiri

Tuna or Salmon Carpaccio 15

fresh sashimi, shallots, capers, crispy shitake mushrooms, zesty wasabi, and spiced ponzu sauce topped with microgreens

Tuna or Salmon Tartare 19

fresh tartare, masago, shallots, colorful bell peppers, crispy shitake mushrooms, zesty wasabi, and balsamic glaze w/crispy wonton chips

Oysters 9/15

3/6 fresh shucked oysters, shallots, sesame oil, spiced ponzu sauce

Hawaiian Taco (2) 12

fresh tuna, mango, jicama, masago, cilantro, crispy shitake mushrooms, served in fried wonton shells drizzled w/ honey wasabi, and unagi bone sauce

Ikura Oroshi 8 ^{GF}

fresh grated daikon topped w/ salmon caviar

Oyster or Sea Urchin Shooter 5/MP

Fresh shucked oyster or sea urchin with quail egg, sake, sesame oil, scallion, spiced ponzu

Takosu 11

octopus sashimi and sliced cucumber in sunomono sauce

Sashimi Sampler 16 ^{GF}

chef's choice 6pc sashimi

Hamachi Ponzu 15

yellowtail sashimi, sliced jalapeño, topped w/ microgreens in spiced ponzu sauce

Beef Tataki 17

seared tenderloin, sliced avocado, onion marinade in spiced ponzu sauce

Kitchen Starters

Miso Soup 2.5 ^{GF}

Edamame 5 ^{GF}

steamed soybeans, kosher salt

Shumai 6

shrimp dumplings

Vegetable Tempura 7

crispy vegetable assortment, grated daikon in tempura sauce

Golden Shrimp 9 ^{GF}

jumbo butterflied shrimp w/ steamed rich egg yolk, and ginger marinade

Softshell Crab 11

crispy soft shell crab, ponzu sauce

Drunken Shrimp 14

shrimp wrapped in jalapeño infused bacon, pico de gallo, tequila lime, chili, and chipotle mayo sauce

Gyoza 6

crispy pork dumplings

Agedashi Tofu 7

lightly fried tofu, shimeji mushrooms, spring onions in tempura broth

Tempura Combo 12

crispy vegetable and shrimp (2), daikon grated tempura sauce

Asparagus Beef Roll 10

ny strip and asparagus w/teriyaki

Polpo 17 ^{GF}

char grilled octopus, zucchini, chili flakes, lime, olive oil

Deep fried Calamari 12

lightly battered with sweet and sour thai chili sauce topped with cilantro

Goma-Ae 6

steamed spinach, sweet sesame

Salads and Burgers

Kuro Fresh Salad 9

mixed greens, cucumber, avocado, green bean, cherry tomato w/ginger dressing

Add:

Chicken 6

Shrimp 8

Scallop 10

Ahi Tuna 10

Salmon 10

Wagyu Burger 19

texas wagyu, applewood bacon, american cheese, jack daniel bbq, and sliced marshmallow caramelized pineapple on pretzel bun w/julienne fries

Jalapeno Burger 16

ribeye and chuck blend, pepper jack cheese, crispy onion, applewood bacon sauteed jalapenos, chipotle ranch, and sliced marshmallow caramelized pineapple on buttery brioche bun w/julienne fries

Kuro Burger 16

angus beef, bacon, spicy-tomato apple jam cheddar cheese, and sliced marshmallow caramelized pineapple on black sesame bun w/julienne fries

Sushi Bar Entrees

(served w/miso soup)

Tuna Select 25 ^{GF}

4pc nigiri, 4pc sashimi, spicy tuna roll

Sushi Deluxe 23

chef's choice of 7 pieces nigiri w/california or spicy tuna roll

Una Don 25

broiled unagi served over a bed of rice

Hwe Dup Bap 23

assortment of fresh fish, vegetables, masago, over rice w/sesame oil and homemade gochujang (korean spicy sauce)

Salmon Select 25 ^{GF}

4pc nigiri, 4pc sashimi, spicy salmon roll

Sashimi Deluxe ^{GF}

chef's choice of assorted sashimi
ten pc 25 | fifteen pc 35 | twenty pc 45

Tekka Don 23 ^{GF}

fresh tuna served over a bed of sushi rice

Sake Don 23 ^{GF}

fresh salmon served over a bed of sushi rice

Chirashi 23 ^{GF}

chef's choice of assorted sashimi over a bed of sushi rice

Hibachi Style (Half/Full)

(full plates served w/miso soup and rice)

Tofu w/ vegetables 11|18

pan fried tofu w/hibachi vegetables

Hibachi Scallops 16|29

u-10 scallops, hibachi vegetable

Hibachi Shrimp 14|27

grilled shrimp, hibachi vegetables

Filet Mignon 16|29

chargrilled, hibachi vegetables

Classic Teriyaki Chicken 11|18

grilled chicken breast, hibachi vegetables, teriyaki

NY Strip 15|27

chargrilled, hibachi vegetables

Grilled Salmon 14|27

scottish salmon, hibachi vegetables, teriyaki

Rice & Noodles

Fried Rice

vegetable 11 | chicken 12 | steak 13 | shrimp 13

Nabeyaki Udon 16

udon noodle in kombu broth, egg, napa cabbage, chicken, shiitake w/shrimp tempura

Yaki Udon

japanese panfried noodles w/vegetables and sweet soy
vegetable 12 | chicken 14 | steak 15 | shrimp 15

Entrées

Filet Mignon 29 ^{GF}

8oz center cut beef tenderloin, local asparagus, fingerling potatoes, blueberry reduction

New York Strip 27 ^{GF}

black peppercorn crusted, sautéed shiitake mushrooms, green beans, roasted shallots, red wine sauce

Chilean Seabass 32 ^{GF}

crusted pistachio, fennel, celery, onion, baby arugula, browned butter, black rice, red wine sauce

Rack of Lamb 38 ^{GF}

new zealand rack of lamb, baby carrots, colorful tomatoes, bulgur and merguez red wine sauce

Scottish Salmon 27 ^{GF}

chinese black rice, baby bok choy, champagne sauce

Duck 32 ^{GF}

roasted maple leaf duck breast, confit duck leg, savoy cabbage, lentils, juniper berry and port wine reduction

Golden Lobster MP ^{GF}

6oz australian cold water, buttered egg yolk, sautéed vegetables

Sashimi | Nigiri

(subject to availability)

Ahi Tuna (Maguro) 3

Bluefin Tuna (Toro) MP

Chu-Toro MP

O-Toro MP

White Tuna (Escolar) 3

Salmon (Nama Sake) 3

Fatty Salmon (Sake Toro) 4

Sea Urchin (Uni) MP

Sweet Raw Shrimp (Amaebi) 5 Surf Clam (Hokkigai) 3

Shrimp (Ebi) 3

Yellowtail (Hamachi) 4

Red Snapper (Madai) 4

Flounder (Hirame) 3

Squid (Ika) 3

Octopus (Tako) 3

Scallop (Hotate) 5

King Crab (Kani) 6

Fresh Water Eel (Unagi) 4

Salmon Roe (Ikura) 4

Smelt Roe (Masago) 3

Flying Fish Roe (Tobiko) 3

red, black, orange, green, yellow

Smoked Salmon 4

Egg (Tamago) 2

*Consuming raw or undercooked meats, poultry, seafood, shellfish may increase risk of foodborne illness

*Parties of 6 or more are subject to automatic 18% Gratuity

Signature Maki

(Served w/ miso soup)

Caterpillar 13

unagi, cucumber | tempura crunch, avocado, unagi sauce

Green Salmon 15

unagi, avocado, tempura crunch | salmon, tobiko, unagi and wasabi sauce

Holiday 15 (soy paper)

lettuce, tuna, shrimp, unagi, crabmeat | unagi and wasabi sauce

DokiDoki 15

spicy salmon | crabmeat, avocado, unagi sauce

Fire Tuna 16

spicy tuna | seared tuna, tobiko, seared garlic and unagi sauce

Rainbow 15

california | 4 kinds of fish, w/tobiko

Kuro Bistro 17

softshell crab, avocado | spicy tuna, tobiko, unagi sauce

Woodland 18

sautéed scallop, avocado | crabmeat mix, 4 types of tobiko

Baby Spice 17

shrimp tempura, cream cheese, avocado | spicy tuna, tempura crunch, unagi sauce

Crazy Salmon 18

spicy salmon, avocado | seared salmon, sesame oil, salmon roe, scallion, unagi sauce, balsamic reduction

Blue Man 17

softshell crab, avocado | spicy crabmeat, melted cheddar cheese, tobiko, unagi and wasabi sauce

Texas 19

octopus, avocado mix, jalapeño | squid, tobiko, unagi and wasabi sauce

King Lobster 29 (soy paper)

sautéed lobster, lettuce, avocado mix, masago, asparagus | unagi and wasabi sauce

Shikago 14

deep fried salmon, cream cheese, avocado | spicy mayo and unagi sauce

Summer 13

tuna, cilantro, cucumber | tempura crunch, jalapeño, spicy mayo and unagi sauce

Karikari 15

deep fried spicy tuna | avocado mix, chili oil, unagi sauce micro greens

French Kiss 14

smoked salmon, shrimp tempura, cream cheese | tempura crunch, unagi and wasabi sauce

White Dragon 15

shrimp tempura, avocado, cucumber | unagi, avocado, holiday and unagi sauce

Dragon 15

california | unagi, avocado, masago, unagi sauce

Red Dragon 15

spicy tuna | unagi, avocado, tobiko, chili oil, unagi sauce

Kyuuri 18 (no rice)

spicy tuna, salmon, avocado, masago, mango, radish sprouts | cucumber wrapped w/cilantro ponzu sauce

Lake Forest Greens 15 (no rice)

mixed greens, asparagus, avocado, cucumber, carrot, mango, pickled daikon | rice paper wrapped w/cilantro ponzu sauce

Four Seasons 15 (soy paper)

avocado, cucumber, asparagus, carrot, mango, sautéed king oyster mushrooms, radish sprouts w/cilantro ponzu sauce

Ceviche 21 (no rice)

assorted fresh fish, cilantro, avocado mix, shallot | soy paper, lemon, chili ponzu

*Substitutions are subject to additional cost

*GF/gluten free accommodations can be made, ask your server

*Please inform your server of any food allergies or dietary restrictions

Classic Rolls

Tuna or Salmon 5 ^{GF}

add avocado 2

Boston 9

seared salmon, gobo, avocado, cucumber, lettuce

California 7

crab mix, avocado, cucumber

Spicy Tuna 8 ^{GF}

spicy mayo w/ scallion

Alaskan 8 ^{GF}

fresh salmon, avocado, cucumber

Philadelphia 8 ^{GF}

smoked salmon, cream cheese, avocado

Spicy Softshell Crab 9

fried softshell crab, avocado, cucumber

Futo Maki (4 or 8pc) 8/14

crabstick, cucumber, tamago, shiitake, spinach, oshinko, kampyo

Kappa (cucumber) 4 ^{GF}

Avocado Cucumber 5 ^{GF}

Fried Sweet Potato 5

AAC 6 ^{GF}

avocado, asparagus, cucumber

Salmon Skin 8

fried salmon skin, gobo, cucumber, shiso

King California 12 ^{GF}

king crab, avocado, cucumber

Spicy Salmon 8 ^{GF}

spicy mayo w/ scallion

Una-Q 8

unagi and cucumber

Spicy Shrimp Tempura 8

shrimp tempura, avocado, cucumber

Negi-Hama 8 ^{GF}

yellowtail w/scallion

Spicy Scallop (Cooked or Raw) 10 ^{GF}

scallop, avocado, cucumber

Asparagus (sautéed) 4 ^{GF}

Oshinko (pickled radish) 4

Avocado 4 ^{GF}

Shiitake (mushroom) 5

Lunch Specials

Served Monday - Saturday from 11:30 - 2:30pm

Sushi Bar

(Served w/miso soup)

Maki Lunch 13

choice of two classic rolls

Sashimi Lunch 17

chef's choice of 6pc sashimi w/choice of classic roll

Sushi Lunch 15

chef's choice of 4pc nigiri w/choice of classic roll

Classic Roll Choices:

california, tuna, salmon, spicy tuna, spicy salmon, philadelphia, spicy shrimp tempura, vegetable

Tuna Starter 14 ^{GF}

4pc nigiri, spicy tuna roll

Salmon Starter 14 ^{GF}

4pc nigiri, spicy salmon roll

Tekka Don 15 ^{GF}

fresh tuna served over a bed of sushi rice

Sake Don 15 ^{GF}

fresh salmon served over a bed of sushi rice

Una Don 17

broiled unagi served over a bed of rice

Chirashi 17 ^{GF}

chef's choice of assorted sashimi over a bed of sushi rice

Hwe Dup Bap 17

assortment of fresh fish, vegetables, masago, and sesame oil over rice w/homemade gochujang (korean spicy sauce)

Bento

(Served w/miso soup, rice, pork dumpling, house salad)

Grilled Vegetable 13 | Chicken 13 | Tempura 14

Salmon 14 | Steak 15

DonBuri

(Served w/ miso soup)

Chicken 12

simmered w/teriyaki and vegetables, cooked egg over bed of rice

NY Strip 14

simmered w/teriyaki and vegetables, cooked egg over bed of rice

Pork Katsudon 14

fried pork cutlet w/katsu sauce, cooked egg over bed of rice

Chicken Katsudon 12

fried chicken cutlet w/katsu sauce, cooked egg over bed of rice

Yaki Udon

japanese pan-fried noodles w/vegetables and sweet soy

Vegetable 12 | Chicken 12 | Steak 14 | Shrimp 14