



# KURO BISTRO

CONTEMPORARY CUISINE

## Daily Menu

### 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 <sup>GF</sup>

homemade pickling marinade

#### Oshinko Moriawase 6

assortment of japanese pickles

#### Sushi Sampler 14 <sup>GF</sup>

chef's choice 5pc nigiri

#### Tuna or Salmon Carpaccio 16

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 <sup>GF</sup>

fresh grated daikon topped w/ salmon caviar

#### Oyster or Sea Urchin Shooter 5/IMP

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

#### Takosu 12

octopus sashimi and sliced cucumber in sunomono sauce

#### Sashimi Sampler 16 <sup>GF</sup>

chef's choice 6pc sashimi

#### Hamachi Ponzu 16

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

#### Beef Tataki 18

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

### Kitchen Starters

#### Miso Soup 2.5 <sup>GF</sup>

#### Edamame 6 <sup>GF</sup>

steamed soybeans, kosher salt

#### Shumai 6

shrimp dumplings

#### Vegetable Tempura 7

crispy vegetable assortment, grated daikon in tempura sauce

#### Golden Shrimp 9 <sup>GF</sup>

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 7

crispy pork dumplings

#### Vegetable Gyoza 7

crispy vegetable 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 <sup>GF</sup>

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 26 <sup>GF</sup>

4pc nigiri, 4pc sashimi, spicy tuna roll

## Sushi Deluxe 24

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

## Una Don 27

broiled unagi served over a bed of rice

## Hwe Dup Bap 25

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

## Salmon Select 26 <sup>GF</sup>

4pc nigiri, 4pc sashimi, spicy salmon roll

## Sashimi Deluxe <sup>GF</sup>

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

## Tekka Don 25 <sup>GF</sup>

fresh tuna served over a bed of sushi rice

## Sake Don 25 <sup>GF</sup>

fresh salmon served over a bed of sushi rice

## Chirashi 25 <sup>GF</sup>

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 12|19

pan fried tofu w/hibachi vegetables

## Hibachi Scallops 16|29

u-10 scallops, hibachi vegetable

## Hibachi Shrimp 15|27

grilled shrimp, hibachi vegetables

## Filet Mignon 17|29

chargrilled, hibachi vegetables

## Classic Teriyaki Chicken 12|19

grilled chicken breast, hibachi vegetables, teriyaki

## NY Strip 15|27

chargrilled, hibachi vegetables

## Grilled Salmon 15|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 13 | chicken 15 | steak 16 | shrimp 16

# Entrées

## Filet Mignon 34 <sup>GF</sup>

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

## New York Strip 29 <sup>GF</sup>

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

## Chilean Seabass 34 <sup>GF</sup>

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

## Rack of Lamb 39 <sup>GF</sup>

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

## Scottish Salmon 29 <sup>GF</sup>

chinese black rice, baby bok choy, champagne sauce

## Duck 34 <sup>GF</sup>

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

## Golden Lobster MP <sup>GF</sup>

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

# Sashimi | Nigiri

(subject to availability)

Bigeye 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) 6

Shrimp (Ebi) 3

Yellowtail (Hamachi) 4

Red Snapper (Madai) 4

Flounder (Hirame) 3

Squid (Ika) 3

Octopus (Tako) 3

Scallop (Hotate) 6

Surf Clam (Hokkigai) 3

King Crab (Kani) 6

Fresh Water Eel (Unagi) 4

Salmon Roe (Ikura) 5

Smelt Roe (Masago) 3

Flying Fish Roe (Tobiko) 4

red, black, orange, green, yellow

Smoked Salmon 4

Egg (Tamago) 3

\*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 14

unagi, cucumber l tempura crunch, avocado, unagi sauce

## Green Salmon 15

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

## Holiday 15 (soy paper)

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

## DokiDoki 16

spicy salmon l crabmeat, avocado, unagi sauce

## Fire Tuna 17

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

## Rainbow 16

california l 4 kinds of fish, w/tobiko

## Kuro Bistro 17

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

## Woodland 18

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

## Baby Spice 17

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

## Crazy Salmon 19

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

## Blue Man 18

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

## Texas 19

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

## King Lobster 29 (soy paper)

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

## Shikago 16

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

## Summer 14

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

## Karikari 17

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

## French Kiss 15

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

## White Dragon 16

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

## Dragon 16

california l unagi, avocado, masago, unagi sauce

## Red Dragon 16

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

## Kyuuri 18 (no rice)

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

## Lake Forest Greens 15 (no rice)

mixed greens, asparagus, avocado, cucumber, carrot, mango, pickled daikon l 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 l 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 6 <sup>GF</sup>

add avocado 2

## Boston 9

seared salmon, gobo, avocado, cucumber, lettuce

## California 8

crab mix, avocado, cucumber

## Spicy Tuna 8 <sup>GF</sup>

spicy mayo w/ scallion

## Alaskan 8 <sup>GF</sup>

fresh salmon, avocado, cucumber

## Philadelphia 9 <sup>GF</sup>

smoked salmon, cream cheese, avocado

## Spicy Softshell Crab 10

fried softshell crab, avocado, cucumber

## Futo Maki (4 or 8pc) 9/15

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

## Kappa (cucumber) 5 <sup>GF</sup>

## Avocado Cucumber 6 <sup>GF</sup>

## Fried Sweet Potato 6

## AAC 7 <sup>GF</sup>

avocado, asparagus, cucumber

## Salmon Skin 9

fried salmon skin, gobo, cucumber, shiso

## King California 12 <sup>GF</sup>

king crab, avocado, cucumber

## Spicy Salmon 8 <sup>GF</sup>

spicy mayo w/ scallion

## Una-Q 8

unagi and cucumber

## Spicy Shrimp Tempura 9

shrimp tempura, avocado, cucumber

## Negi-Hama 9 <sup>GF</sup>

yellowtail w/scallion

## Spicy Scallop (Cooked or Raw) 10 <sup>GF</sup>

scallop, avocado, cucumber

## Asparagus (sautéed) 7 <sup>GF</sup>

## Oshinko (pickled radish) 5

## Avocado 5 <sup>GF</sup>

## Shiitake (mushroom) 6

# Lunch Specials

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

## Sushi Bar

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(Served w/miso soup)

### Maki Lunch 15

choice of two classic rolls

### Sashimi Lunch 18

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

### Sushi Lunch 16

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

#### Classic Roll Choices:

**california, alaskan, una-q, spicy tuna, spicy salmon, philadelphia, spicy shrimp tempura, vegetable**

### Tuna Starter 15 <sup>GF</sup>

4pc nigiri, spicy tuna roll

### Salmon Starter 15 <sup>GF</sup>

4pc nigiri, spicy salmon roll

### Tekka Don 16 <sup>GF</sup>

fresh tuna served over a bed of sushi rice

### Sake Don 16 <sup>GF</sup>

fresh salmon served over a bed of sushi rice

### Una Don 18

broiled unagi served over a bed of rice

### Chirashi 18 <sup>GF</sup>

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

### Hwe Dup Bap 18

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

## Bento

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

Grilled Vegetable 14 | Chicken 14 | Tempura 15

Salmon 15 | Steak 16

## DonBuri

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(Served w/ miso soup)

### Chicken 14

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

### NY Strip 15

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 14

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

## Yaki Udon

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japanese pan-fried noodles w/vegetables and sweet soy

Vegetable 13 | Chicken 14 | Steak 15 | Shrimp 15