

Lunch Specials

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

Sushi Bar

(served w/miso soup)

Maki Lunch 20

choice of two classic rolls

Sashimi Lunch 25

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

Sushi Lunch 22

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, aac

Tuna Starter 22 ^{GF}

4pc nigiri, spicy tuna roll

Salmon Starter 22 ^{GF}

4pc nigiri, spicy salmon roll

Tekka Don 22 ^{GF}

fresh tuna served over a bed of sushi rice

Sake Don 22 ^{GF}

fresh salmon served over a bed of sushi rice

Una Don 24

broiled unagi served over a bed of rice

Chirashi 25 ^{GF}

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

Hwe Dup Bap 22

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 20 | Chicken 20 | Tempura 22

Salmon 22 | Steak 24 | Scallop 24

DonBuri (Rice Bowl)

(served w/ miso soup)

Chicken 20

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

Salmon 22

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

NY Strip 24

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

Pork Katsudon 22

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

Chicken Katsudon 22

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



KURO BISTRO
CONTEMPORARY CUISINE

Sushi Bar Starters

House Salad 7

artisan salad w/ ginger dressing

Wakame Salad 9

sesame marinated seaweed

Cucumber Salad 8

sliced cucumber in sunomono sauce

Kuro Daikon Pickles 8 ^{GF}

homemade pickling marinade

Oshinko Moriawase 8

assortment of japanese pickles

Goma-Ae 8

steamed spinach w/ sweet sesame dressing

Sushi Sampler 20 ^{GF}

chef's choice 5pc nigiri

Tuna or Salmon Carpaccio 24

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

Tuna or Salmon Tartare 26

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

Seabream Usuzukuri 28

japanese red snapper, spiced ponzu, radish sprouts

Kitchen Starters

Miso Soup 3 ^{GF}

Edamame 8 ^{GF}

steamed soybeans, kosher salt

Shumai 10

shrimp dumplings

Vegetable Tempura 8

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 15

crispy soft shell crab, ponzu sauce

Drunken Shrimp 18

shrimp wrapped in jalapeño infused bacon, guacamole, tequila lime, chili oil, and chipotle mayo sauce

Baby Bok Choy 14

wok-fired, arbol chili, garlic oyster sauce

Salads and Burgers

Kuro Fresh Salad 15

artisan salad, cucumber, avocado, green bean, cherry tomato w/ginger dressing

Add:

Chicken 12 | Shrimp 15 | Scallop 15
Ahi Tuna 16 | Salmon 14

Wagyu Burger 23

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

Oysters 15/30

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

Hawaiian Taco (2) 22

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

Ikura Oroshi 13 ^{GF}

fresh grated daikon toppled w/ salmon caviar

Oyster or Sea Urchin Shooter MP

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

Takosu 15 / Kanisu 18

octopus sashimi / crabmeat and sliced cucumber in sunomono sauce

Sashimi Sampler 24 ^{GF}

chef's choice 6pc sashimi

Hamachi Ponzu 24 / Toro Ponzu 45

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

Beef / Tuna Tataki 22

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

Crispy Sushi Pizza 22

salmon | tuna | white tuna | spicy tuna
crispy rice, spiced mayo, shallots, colorful bell peppers, masago, sesame, spiced aioli

Gyoza 10

crispy pork or vegetable dumplings

Rock Shrimp Tempura 24

fried rock shrimp with spicy mayo

Agedashi Tofu 9

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

Tempura Combo 15

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

Asparagus Beef Roll 15

ny strip and asparagus w/teriyaki

Polpo 19 ^{GF}

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

Deep fried Calamari 14

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

Blistered Shishito Peppers 14

sautéed in sesame-chili & sweet soy

Jalapeño Burger 20

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

Kuro Burger 20

angus beef, bacon, spicy-tomato apple jam cheddar cheese, grilled onions, and caramelized pineapple on buttery brioche bun w/julienne fries

Sushi Sets

(served w/miso soup)

Tuna Select 39 GF
4pc nigiri, 4pc sashimi, spicy tuna roll

Sushi Deluxe 35
chef's choice of 7 pieces nigiri w/california or spicy tuna roll

Una Don 37
broiled unagi served over a bed of rice

Hwe Dup Bap 35
assortment of fresh fish, vegetables, masago, over rice w/sesame oil and homemade gochujang (korean spicy sauce)

Hibachi Grill

(full plates served w/miso soup and rice)

Tofu w/ vegetables 20|26
pan fried tofu w/hibachi vegetables

Hibachi Scallops 23|36
fresh atlantic scallops, hibachi vegetable

Hibachi Shrimp 23|36
grilled shrimp, hibachi vegetables

Filet Mignon 25|44
chargrilled, hibachi vegetables, teriyaki

Rice & Noodles

Fried Rice
vegetable 15 | chicken 16 | steak 17 | shrimp 17

Nabeyaki Udon 19
udon noodle in kombu broth, egg, napa cabbage, chicken, shiitake w/shrimp tempura

Kitchen Signatures

(served w/miso soup)

Filet Mignon 48 GF
8oz center cut beef tenderloin, local asparagus, fingerling potatoes, blueberry reduction

New York Strip 42 GF
black peppercorn crusted, sautéed shiitake mushrooms, green beans, red wine sauce

Chilean Seabass 47 GF
crusted pistachio, fennel, celery, onion, baby arugula, browned butter, black rice, red wine sauce

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

Sashimi | Nigiri

(subject to availability)

Bluefin Tuna (Toro) MP	Sweet Raw Shrimp (Amaebi) 8	Surf Clam (Hokkigai) 5
Chu-Toro MP	Shrimp (Ebi) 4	Snow Crab (Kani) MP
O-Toro MP	Yellowtail (Hamachi) 6	Fresh Water Eel (Unagi) 7
Bigeye Tuna (Maguro) 6	Red Snapper (Madai) 7	Salmon Roe (Ikura) 7
White Tuna (Escolar) 5	Flounder (Hirame) 6	Smelt Roe (Masago) 5
Salmon (Nama.Sake) 6	Squid (Ika) 5	Flying Fish Roe (Tobiko) 6
Fatty Salmon (Sake Toro) 6	Octopus (Tako) 5	red, black, orange, green, yellow
Sea Urchin (Uni) MP	Scallop (Hotate) 7	Smoked Salmon 7
Suzuki (Striped Bass) 6	Saba (Mackerel) 5	Egg (Tamago) 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish may increase risk of foodborne illness
*Parties of 5 or more are subject to automatic 20% gratuity *Prices are subject to change without prior notice

Specialty Rolls

(served w/ miso soup)

Caterpillar 18
unagi, cucumber | tempura crunch, avocado, unagi sauce

Green Salmon 18
unagi, avocado, tempura crunch | salmon, tobiko, unagi and wasabi sauce

Holiday 18 (soy paper)
lettuce, tuna, shrimp, unagi, crabmeat, masago | unagi and wasabi sauce

DokiDoki 18
spicy salmon | crabmeat, avocado, unagi sauce

Fire Tuna 20
spicy tuna | seared tuna, tobiko, seared garlic and unagi sauce

Hama Mama 22
spicy tuna | hamachi, jalapeño, black tobiko, spicy ponzu

Rainbow 19
california | 4 kinds of fish, w/tobiko

Kuro Bistro 19
softshell crab, avocado | spicy tuna, tobiko, unagi sauce

Woodland 21
sautéed scallop, avocado | crabmeat mix, 4 types of tobiko

Baby Spice 19
shrimp tempura, cream cheese, avocado | spicy tuna, tempura crunch, unagi sauce

Crazy Salmon 20
spicy salmon, avocado | seared salmon, sesame oil, salmon roe, scallion, unagi sauce, balsamic reduction

Blue Man 21
softshell crab, avocado | spicy crabmeat, melted cheddar cheese, tobiko, unagi and wasabi sauce

Texas 21
octopus, avocado, jalapeño | squid, tobiko, unagi and wasabi sauce

Shikago 22
deep fried salmon, cream cheese, avocado | spicy mayo and unagi sauce

Classic Rolls

Tuna or Salmon 8 GF
add avocado 2

Ika Shiso 10
raw squid, shiso leaf

Boston 11
seared salmon, gobo, avocado, cucumber, lettuce

California 10
crab mix, avocado, cucumber

Spicy Tuna 11 GF
spicy mayo w/ scallion

Alaskan 11 GF
fresh salmon, avocado, cucumber

Philadelphia 12 GF
smoked salmon, cream cheese, avocado

Spicy Softshell Crab 11
fried softshell crab, avocado, cucumber

Futo Maki (4 or 8pc) 12/20
crabstick, cucumber, tamago, shiitake, spinach, oshinko, kampyo, gobo

Kappa (cucumber) 7 GF

Avocado Cucumber 9 GF

Fried Sweet Potato 9

Shiitake (mushroom) 8

Summer 18
tuna, cilantro, cucumber | tempura crunch, jalapeño, spicy mayo and unagi sauce

Karikari 22
deep fried spicy tuna | guacamole, chili oil, unagi sauce micro greens

Yami 22
spicy shrimp tempura, cucumber | seared super white tuna, teriyaki, gold flakes

French Kiss 18
smoked salmon, shrimp tempura, cream cheese | tempura crunch, unagi and wasabi sauce

White Dragon 20
shrimp tempura, avocado, cucumber | unagi, avocado, holiday and unagi sauce

Dragon 20
california | unagi, avocado, masago, unagi sauce

Red Dragon 20
spicy tuna | unagi, avocado, tobiko, chili oil, unagi sauce

Kyuuri 22 (no rice)
spicy tuna, salmon, avocado, masago, mango, radish sprouts | cucumber wrapped w/cilantro ponzu sauce

Lake Forest Greens 19 (no rice)
mixed greens, asparagus, avocado, cucumber, carrot, mango, pickled daikon | rice paper wrapped w/cilantro ponzu sauce

Four Seasons 19 (soy paper)
avocado, cucumber, asparagus, carrot, mango, sautéed king oyster mushrooms, radish sprouts w/cilantro ponzu sauce

Ceviche 26 (no rice)
assorted fresh fish, cilantro, guacamole | soy paper, lemon, chili ponzu

Mr. Turtle 19
shrimp tempura, avocado | crabmeat, avocado, jalapeño, unagi sauce

*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

AAC 10 GF
avocado, asparagus, cucumber

Salmon Skin 11
fried salmon skin, gobo, cucumber, shiso

Negi-Toro 15
bluefin tuna w/ scallion

King California MP GF
snow crab, avocado, cucumber

Spicy Salmon 11 GF
spicy mayo w/ scallion

Una-Q 11
unagi and cucumber

Spicy Shrimp Tempura 11
shrimp tempura, avocado, cucumber

Negi-Hama 12 GF
yellowtail w/scallion

Spicy Octopus 12
chopped octopus, masago, spicy mayo

Spicy Scallop (Cooked or Raw) 12 GF
scallop, avocado, cucumber

Asparagus (sautéed) 7 GF

Oshinko (pickled radish) 7

Avocado 8 GF