



KURO BISTRO

CONTEMPORARY CUISINE

Sushi Bar Starters

House Salad 4

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 18 ^{GF}

chef's choice 5pc nigiri

Tuna or Salmon Carpaccio 22|20

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

Tuna or Salmon Tartare 24|22

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

Oysters 12|20

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

Hawaiian Taco (2) 20

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

Ikura Oroshi 11 ^{GF}

fresh grated daikon topped 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

octopus sashimi and sliced cucumber in sunomono sauce

Sashimi Sampler 19 ^{GF}

chef's choice 6pc sashimi

Hamachi Ponzu 22

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

Beef Tataki 22

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

Kitchen Starters

Miso Soup 2.5 ^{GF}

Edamame 7 ^{GF}

steamed soybeans, kosher salt

Shumai 8

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 15

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

Gyoza 8

crispy pork dumplings

Vegetable Gyoza 8

crispy vegetable dumplings

Agedashi Tofu 9

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 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

Salads and Burgers

Kuro Fresh Salad 12

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

Add:

Chicken 10 | Shrimp 13 | Scallop 14

Ahi Tuna 14 | Salmon 12

Wagyu Burger 22

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

Jalapeño Burger 19

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 19

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

Sushi Bar Entrees

(served w/miso soup)

Tuna Select 36 ^{GF}

4pc nigiri, 4pc sashimi, spicy tuna roll

Sushi Deluxe 32

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

Una Don 33

broiled unagi served over a bed of rice

Hwe Dup Bap 33

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

Salmon Select 34 ^{GF}

4pc nigiri, 4pc sashimi, spicy salmon roll

Sashimi Deluxe ^{GF}

chef's choice of assorted sashimi
ten pc 39 | fifteen pc 59 | twenty pc 69

Tekka Don 32 ^{GF}

fresh tuna served over a bed of sushi rice

Sake Don 30 ^{GF}

fresh salmon served over a bed of sushi rice

Chirashi 32 ^{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 17|23

pan fried tofu w/hibachi vegetables

Hibachi Scallops 20|33

fresh atlantic scallops, hibachi vegetable

Hibachi Shrimp 18|32

grilled shrimp, hibachi vegetables

Filet Mignon 22|38

chargrilled, hibachi vegetables, teriyaki

Classic Teriyaki Chicken 17|23

grilled chicken breast, hibachi vegetables, teriyaki

NY Strip 20|35

chargrilled, hibachi vegetables, teriyaki

Grilled Salmon 19|34

scottish salmon, hibachi vegetables, teriyaki

Rice & Noodles

Fried Rice

vegetable 13 | chicken 14 | steak 15 | shrimp 15

Nabeyaki Udon 19

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

Stir Fried Noodle

japanese panfried noodles w/vegetables and sweet soy

vegetable 18 | chicken 20 | steak 22 | shrimp 22

Entrées

(served w/miso soup)

Filet Mignon 38 ^{GF}

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

New York Strip 35 ^{GF}

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

Chilean Seabass 38 ^{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

Scottish Salmon 34 ^{GF}

chinese black rice, baby bok choy, champagne sauce

Duck MP ^{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)

Bluefin Tuna (Toro) MP

Chu-Toro MP

O-Toro MP

Bigeye Tuna (Maguro) 4.5

White Tuna (Escolar) 5

Salmon (Nama Sake) 4

Fatty Salmon (Sake Toro) 5

Sea Urchin (Uni) MP

Sweet Raw Shrimp (Amaebi) 7

Shrimp (Ebi) 4

Yellowtail (Hamachi) 5

Red Snapper (Madai) 6

Flounder (Hirame) 5

Squid (Ika) 4

Octopus (Tako) 4

Scallop (Hotate) 7

Saba (Mackerel) 4

Surf Clam (Hokkigai) 4

King Crab (Kani) MP

Fresh Water Eel (Unagi) 5

Salmon Roe (Ikura) 7

Smelt Roe (Masago) 4

Flying Fish Roe (Tobiko) 5

red, black, orange, green, yellow

Smoked Salmon 5

Egg (Tamago) 4

*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

Signature Maki

(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 | 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

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

Shikago 22

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

Summer 18

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

Karikari 22

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

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 20 (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, avocado mix, shallot | 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

Classic Rolls

Tuna or Salmon 8|7 ^{GF}

add avocado 2

Boston 11

seared salmon, gobo, avocado, cucumber, lettuce

California 10

crab mix, avocado, cucumber

Spicy Tuna 10 ^{GF}

spicy mayo w/ scallion

Alaskan 10 ^{GF}

fresh salmon, avocado, cucumber

Philadelphia 11 ^{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

Kappa (cucumber) 7 ^{GF}

Avocado Cucumber 9 ^{GF}

Fried Sweet Potato 9

AAC 10 ^{GF}

avocado, asparagus, cucumber

Salmon Skin 11

fried salmon skin, gobo, cucumber, shiso

King California MP ^{GF}

king crab, avocado, cucumber

Spicy Salmon 9 ^{GF}

spicy mayo w/ scallion

Una-Q 10

unagi and cucumber

Spicy Shrimp Tempura 10

shrimp tempura, avocado, cucumber

Negi-Hama 11 ^{GF}

yellowtail w/scallion

Spicy Scallop (Cooked or Raw) 12 ^{GF}

scallop, avocado, cucumber

Asparagus (sautéed) 7 ^{GF}

Oshinko (pickled radish) 7

Avocado 8 ^{GF}

Shiitake (mushroom) 8

Lunch Specials

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

Sushi Bar

(served w/miso soup)

Maki Lunch 18

choice of two classic rolls

Sashimi Lunch 20

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

Sushi Lunch 19

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 20 ^{GF}

4pc nigiri, spicy tuna roll

Salmon Starter 19 ^{GF}

4pc nigiri, spicy salmon roll

Tekka Don 20 ^{GF}

fresh tuna served over a bed of sushi rice

Sake Don 19 ^{GF}

fresh salmon served over a bed of sushi rice

Una Don 20

broiled unagi served over a bed of rice

Chirashi 20 ^{GF}

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

Hwe Dup Bap 20

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 17 | Chicken 17 | Tempura 20

Salmon 18 | Steak 20 | Scallop 22

DonBuri

(served w/ miso soup)

Chicken 19

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

NY Strip 20

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

Pork Katsudon 19

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

Chicken Katsudon 19

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