

COCKTAILS 16

Sweet, Sour, Umami, Salty, and Bitter are the five basic tastes we enjoy while tasting anything. Our menu is designed to cater to your individual palate and meant to explore the categories of flavor. Each cocktail represents a Japanese number or color. Kanpai!

SWEET

SHI blackberry jam tequila, ginger, pineapple

AKA cherry liqueur, bourbon, ginger, lemon, cherry

ORENJI peach & orange blossom vodka, lemon, st. germain, grapefruit

SOUR

KIIRO shishito japanese whiskey, lemon

DAIDAIRO blood orange & rosemary rum, shochu, lime, shiso

UMAMI

HAIIRO nigori sake, lemon, cardamom, cantaloupe

HACHI mushroom bourbon, mirin, black pepper, lemon

SALTY

PINKU vodka, mezcal, watermelon, lime, ichimi salt

BITTER

RABENDA chamomile & lavender japanese gin, crème de violette, lemon

KURO SAKE FLIGHT

24

(Five 1-ounce pours)

Five hand-selected sakes to enhance your dining experience.

Each sake will range from earthy and rustic to soft bubbles.

WINE BY THE GLASS

Vintages subject to change

Bubbles

Prosecco, La Marca, Veneto 13

Champagne, Piper-Heidsieck, Cuvee Brut, France 21

Sparkling Rose, Gruet, American 14

Moscato d'Asti, Michele Chiarlo, "Nivole" Italy, Piedmont 14

Whites & Rose

Riesling, Dr. Loosen "Blue Slate", Mosel, Germany 15

Sauvignon Blanc, Infamous Goose, Marlborough, NZ 14

Pinot Gris, King Estate, Willamette Valley, Oregon 15

Chardonnay, Bacchus, California 13

Rose, Hampton Water, Languedoc, France 18

Plum, Takara, Berkeley, California 10

Reds

Pinot Noir, Au Bon Climat, Santa Barbara County, California 16

Malbec, Alta Vista "Estate", Mendoza, Argentina 15

Merlot, Skyfall, Washington, Columbia Valley 14

Cabernet Sauvignon, Bacchus, California 13

BEER

Hitachino Nest, White Ale 15

Kirin Light, Lager 10

Sapporo, Lager 10

Asahi "Super Dry", Lager 10

New Belgium "Voodoo Ranger", IPA 9

Bud Light, Lager 8

Budweiser, Pilsner 8

Corona Extra, Pale Lager 9

Dogfish Head 60 Minute, IPA 9

ZENSAI

KURO EDAMAME 9 **WAGYU TACOS** 18

black edamame, sea salt

spicy cilantro, soy shallots, aji amarillo aioli

SHISHITO PEPPERS 11 **TUNA CRISPY RICE** 18

parmesan, soy, bonito flakes

spicy tuna, caviar

CRISPY BRUSSELS SPROUTS 11 **YAKIUDON** 16

pears, chives, soy-honey

smoked bacon, udon noodles

GYOZA 17

chicken, scallion, momiji ponzu

CHILLED

HOKKAIDO SCALLOP SASHIMI 19 **TORO TARTAR** 30

yuzu gel, young ginger, sea salt

miso wasabi dressing, ao nori rice crisp, vegetables

SEARED SALMON SASHIMI 17 **HAMACHI PEPPER** 18

apple chutney, japanese 12-spice, creamy sesame

jalapeno ponzu, serrano pepper

TUNA AVOCADO BOWL 16 **SEAFOOD CEVICHE** 18

yuzu, black garlic ponzu, wasabi lime gel

seasonal seafood, sudachi dressing

SOUP

SALAD

MISO 7 **GREEN GODDESS** 17

scallions, tofu, wakame

heirloom tomato, crispy noodle, shiso dressing

SPICY SEAFOOD 16 **NIWA** 14

mushrooms, shrimp, scallops, dashi broth

local greens, baby vegetables, kuro dressing

CHAWAN MUSHI 12 **MUSHROOM KATSUO** 16

shrimp, chicken, shiitake, steamed savory custard

soy lemon dressing, bonito flakes

TEMPURA

CRISPY WHITE FISH 18 **SEASONAL VEGETABLES** 15

hazelnut furikake, truffle vinaigrette

mixed vegetables, carrot salt

SHRIMP 19 **SCALLOP TEMPURA** 19

key lime, garlic aioli

curried edamame, yuzu kosho yogurt

CHICKEN KARAAGE 16 **SOFTSHELL CRAB** 24

japanese fried chicken, shichimi, garlic aioli

asparagus, lemongrass aioli

AGEDASHI TOFU 15

spiced edamame, shaved vegetables

ROBATA CHARCOAL GRILL

CHICKEN MOMO yuzu kosho, olive oil	13	MISO EGGPLANT tamamiso, sesame	11
SEABASS NORI bonito flakes, roasted garlic aioli	16	BEEF SHISHITO tenderloin, ichimi jus	16
BEEF NEGIMA ribeye, scallions, yakitori	15	SHRIMP pickled shallot, champagne aioli	13
PORK BELLY cinnamon tomato jam, yakitori, scallions	16	CORN MEKISHIKO parmesan, garlic aioli, chives	12
RIBEYE SKEWERS pine nut miso sauce, sesame	18	ASPARAGUS lemongrass aioli, schichimi	11
CHICKEN NEGI yakitori, scallion, sancho pepper	13	WAGYU LOLLIPOPS sesame seed, ao-nori	22

A5 JAPANESE WAGYU BEEF 30/per ounce

Hokkaido Prefecture / Chateau Uenae Farms

HOT STONE ISHIYAKI / HOUBAYAKI

(3 ounce minimum)

DONBURI

WAGYU braised shortrib, onsen tamago, jus	25	WILD MUSHROOM mushroom soy dashi, onsen tamago, shichimi	19
PORK BELLY onsen tomago, sous vide pork belly, scallions	21		

LAND & SEA

SHORTTRIB shiso, creamy sesame, soy jus	51	CHILEAN SEABASS MISO pickled daikon, tamamiso	45
SALMON okinawa potato, roasted cauliflower	38	LOBSTER NABE lobster dashi, mixed vegetables, negi	48
WHOLE ROASTED FISH sancho salt, spicy oil, shiso chimichurri	MP		

OMAKASE "TRUST THE CHEF" SUSHI OR SASHIMI

CLASSIC / EXOTIC 115

MAKI / HAND ROLL

YELLOWTAIL SCALLION	12	9	EEL CUCUMBER	13	9
YELLOWTAIL PEPPER	14	11	TUNA ROLL	13	12
KURO CALIFORNIA	16	12	TORO SCALLION	18	16
SHRIMP TEMPURA	12	9	SOFTSHELL CRAB	16	
SPICY TUNA	14	9	HOUSE VEGETABLE	9	7
SPICY SALMON	13	10	AVOCADO CUCUMBER	8	6
TUNA AVOCADO	14	10	OKINAWA ROLL	10	
SALMON AVOCADO	12	10	UNI SHISO		22

SUSHI / SASHIMI (1 PC)

MAGURO TUNA	8	BOTAN EBI SPOT PRAWN	9
CHU TORO RICH TUNA BELLY	14	EBI SHRIMP	6
OTORO RICHER TUNA BELLY	16	MIRUGAI GEODUCK CLAM	9
SAKE SALMON	6	TSUBUGAI CONCH	9
KING SAKE NZ KING SALMON	9	AWABI ABALONE	9
HAMACHI YELLOWTAIL	7	TAKO OCTOPUS	6
HIRAME FLUKE	8	JAPANESE UNI SEA URCHIN	MP
KINME DAI GOLDEN-EYE SNAPPER	9	IKURA SALMON ROE	7
NODO GURO BLACK THROAT SEAPERCH	10	TOBIKO FLYING FISH ROE	6
SHIMA AJI STRIPED JACK	9	TAMAGO SWEET OMELETTE	6
YUKI MASU FRESH WATER TROUT	10	UNAGI FRESH WATER EEL	6
COLD SMOKED MASU OCEAN TROUT	9	SALMON ZUKE* SALMON BELLY	10
SABA MACKERAL	10	TUNA ZUKE* TUNA BELLY	10
TAI JAPANESE SNAPPER	9	HAMACHI ZUKE* HAMACHI BELLY	10
		YUKI MASU ZUKE* TROUT	10

*ZUKE is a traditional style of marinating and preserving fish in a traditional soy blend