

KURO.

SUSHI & ASIAN DELIVERY

SIGNATURE SUSHI ROLLS

GREEN DRAGON (VEG) 895
Tempura asparagus, avocado, herb mayo

ARUGULA TRUFFLE (VEG) 945
Asparagus, avocado, truffle, rocket, tanuki crunch, soy glaze

PERSIA AMERICANA (VEG) 945
Avocado, cucumber, asparagus, togarashi, tamari reduction

CRISPY ASPARAGUS (VEG) 945
Tempura asparagus, spicy miso mayo, tempura flakes

EBI TEMPURA 1095
Crispy shrimp, tempura crunch, spicy mayo

SHOKUNIN 1095
Chopped chutoro, ikura, scallion, unagi glaze

TANUKI SALMON 1095
Salmon, jalapeño, tempura crunch, citrus soy

BANGKOK ROLL 1095
Tempura shrimp, eel, Thai chilli glaze

SALMON AVOCADO 1095
Atlantic salmon, avocado, scallion, truffle soy

SPICY HAMACHI 1195
Yellowtail, wasabi, tobiko, scallion, spicy glaze

KALE MAKI 895
Avocado, asparagus, kale, soy truffle reduction.

KURO SIGNATURE 1195
Crispy fried prawn, smoked jalapeño salsa.

CALIFORNIA 1095
Crabstick, avocado, flying fish eggs, cucumber.

SAMURAI 1195
Fresh akami tuna (in and out), tempura flakes, scallion, spicy togarashi sauce, micro herbs

SOFT SHELL CRAB 1245
Panko fried crab, flying fish egg, spring onion, black sesame, tonkatsu sauce.



HAND ROLLS - TWO PIECES

AVOCADO ASPARAGUS (VEG) 395
Tempura asparagus, avocado, spicy sauce

TUNA SCALLION 545
Tuna, scallion, cucumber, spicy soy

ABURI SALMON 495
Torched salmon, black garlic miso glaze

IKURA SALMON 545
Ikura, Salmon, cucumber

AVOCADO 395
Avocado, cucumber, tempura flakes.

SPICY SALMON 495
Spicy salmon, scallion, cucumber.



POKE BOWLS

NAMA CHIRASHI 1095
Sashimi style Salmon, Tuna, Yellowtail,
Crabstick, wakame served over sushi rice

KUAI BOWL 695
Signature bowl with edamame, cucumber,
avocado, carrot, spinach, wakame served
over sushi rice

DONBURI - MODERN STYLE, JAPANESE INSPIRED RICE BOWLS

TOFU DONBURI (VEG) 895
Cashew miso tofu, pickled vegetables, black rice

TOFU KATSU CURRY 695
Crispy tofu served with Japanese curry sauce

CHICKEN KATSU CURRY 745
Crispy chicken cutlet with Japanese
curry.

SALMON DONBURI 995
Soy garlic salmon, cucumber, edamame,
jasmine rice.

CHICKEN TERIYAKI BOWL 745
Teriyaki glazed chicken, mushroom, fried egg
served with rice.

ABURI & NIGIRI EDIT – TWO PIECES

ABURI AVOCADO (VEG) 595
Torched avocado, soy chili reduction

ASPARAGUS NIGIRI (VEG) 595
Grilled asparagus, togarashi aioli

MANGO NIGIRI (VEG) 595
Mango, sesame, sweet chili

SALMON ABURI 695
Torched salmon, miso glaze, spring onion

YELLOWTAIL ABURI 695
Torched yellowtail, soy reduction,
togarashi aioli

UNAGI NIGIRI 795
Grilled eel, sweet soy, sesame

CHUTORO NIGIRI 895
Medium fatty tuna, nikiri glaze

Otoro 1095
Premium fatty tuna, celery, togarashi, soy

TUNA TATAKI 695
Seared tuna nigiri, sesame, soy glaze

CARPACCIO & TARTARE

TUNA CRISPY RICE 995
Spicy tuna, avocado, and crispy rice

HAMACHI CARPACCIO 1195
Thinly sliced yellowtail with yuzu ponzu and
pickled chilli. 695

TUNA CARPACCIO 1195
Fresh tuna with honey tamarind ponzu and
sesame.

SALMON COCONUT PESTO 995
Fresh salmon paired with coconut-herb pesto.

SALMON WAKAME 995
Salmon sashimi with yuzu wakame sauce.

KURO SIGNATURE OTORO TARTARE 2995
Finely chopped fatty tuna with ikura, scallion, sour
cream, wasabi, tobiko, and caviar.



DIM SUM - Four Pieces per portion

CRUNCHY VEG KOTHAY 475

Pan-fried vegetable dumplings with crisp base

MUSHROOM TRUFFLE 495

Mushroom dumplings infused with truffle aroma.

VEG CHILLI GARLIC 475

Vegetable dumplings flavored with chilli and garlic

FOUR SEASONS 495

Mixed vegetable dumplings inspired by seasonal produce

CREAM CHEESE & CRISP CHILLI 495

Cream cheese dumplings with chilli crunch

CHICKEN & CHILLI OIL 495

Juicy chicken dumplings finished with chilli oil

PRAWN HARGAO 525

Prawn dumplings served with aromatic chilli oil

CHICKEN BOK CHOY 495

Chicken dumplings with fresh bok choy

PRAWN XO 525

Prawns with XO sauce



BAO – TWO PIECES PER PORTION

TEMPURA ASPARAGUS BAO 495

Crispy asparagus with fresh greens and cucumber.

MUSHROOM BAO 445

Steamed bao filled with savory mushrooms.

KUNG PAO CHICKEN BAO 495

Spicy-sweet Kung Pao chicken in soft bao buns.

KOREAN CHICKEN BAO 495

Korean-style crispy chicken with gochujang flavors.

CHASHU PORK BAO 525

Slow-braised pork belly in fluffy bao buns.



APPETIZERS

FIRECRACKER TOFU 475

Crispy tofu tossed in a spicy house-made firecracker sauce.

THAI CHILLI TOFU SPRING ROLLS 475

Crisp rolls filled with tofu and Thai chilli flavors.

AVOCADO CREAM CHEESE SPRING ROLLS 545

Creamy avocado and cream cheese wrapped and fried.

SPICY EDAMAME 495

Steamed edamame tossed in garlic-chilli seasoning.

CRISPY SHIITAKE 545

Crunchy fried shiitake mushrooms with savory seasoning.

ROCK SHRIMP TEMPURA 995

House spicy aioli, sweet soy

NORI CRISPS 595

Crisp seaweed crackers served with Asian-inspired toppings.

MISO GLAZED CORN 545

Charred corn glazed with yuzu caramel glaze.

HONEY CHILLI LOTUS STEM 545

Crispy lotus stem coated in honey chilli glaze.

GOMA SOFT SHELL CRAB 895

Crispy soft-shell crab with fresh greens and dressing.

MALA CHICKEN 595

Sichuan-style chicken with numbing mala spices.

LUMPIA PORK SPRING ROLLS 595

Filipino-style pork spring rolls served with dipping sauce.

SHRIMP SPRING ROLL 695

Golden-fried shrimp rolls served with sweet chilli dip.

SHANGHAI CHICKEN 595

Wok-tossed chicken in classic Shanghai-style sauce.

FISH & CHIPS 795

Crispy battered fish served with sweet potato chips and spicy aioli.

CRISPY LAMB 795

Tender lamb fried until crisp with a sweet chilli kick.



SALADS

Avocado & Kale 595

Peruvian style Kale and avocado salad with Goma ponzu.

Gomai Salad 595

Refreshing seaweed salad with sesame dressing.

Som Tam Salad 595

Raw Papaya, Thai herbs, Fresh red chilli, tomatoes, Jaggery.

Pomelo Salad 695

Citrus pomelo salad with raw papaya, fresh herbs and dressing

SOUP

HOT & SOUR

Veg 345

Chicken 395

Prawn 445

TOM YUM

Veg 345

Chicken 395

Prawn 445

Miso Shiro 395

LEMONGRASS NOODLE SOUP

Veg 395

Chicken 445

Prawn 495



TEPPANYAKI

GREEN FIELD

Curried pearl barley, asparagus, haricot beans, broccoli, snow peas, and kale.

695

TOFU & SPINACH

Teppan-grilled tofu with spinach, tobanjan chilli, soy mirin.

695

EXOTIC VEGETABLE

Selection of grilled vegetables served with tartare sauce.

745

ASSORTED MUSHROOM

Mixed mushrooms grilled on the teppan with miso orange and tobanjan.

795

TEPPAN CHICKEN

Chicken grilled on a hot iron plate with beans, baby corn, Granny Smith apple, and soy chilli.

745

TEPPAN PRAWN

Succulent prawns cooked teppanyaki style with zucchini, carrot, onion, and wasabi sauce.

995

TEPPAN SALMON

Salmon grilled with chilli garlic sauce.

1495

ROBATA

KURO BLACK COD

Signature black cod with rich glaze.

1595

ROBATA LAMB CHOPS

Chargrilled lamb chops from the robata grill, anticucho.

1195

SLOW COOKED SPARE RIBS

Tender ribs slow-cooked and glazed with beer reduction.

1195

SICHUAN FLAKE STEAK

Grilled steak with bold Sichuan spices, served with sweet potato chips and stir-fried kale.

1195



MAINS – CURRIES, WOKS & GRILLS

MAPO TOFU 645
Silken tofu in spicy Sichuan bean sauce.

WOK CHARRED ASIAN GREENS 645
Baby bok choy, snow peas, garlic confit, oyster mushroom, soy glaze.

KUNG PAO LOTUS STEM & WATER CHESTNUT 645
Crunchy lotus stem, water chestnuts, peanuts, dried chillies, Sichuan vinegar..

FIRECRACKER BROCCOLI & ASPARAGUS 645
Charred broccoli and asparagus, gochujang butter, sesame, scallions.

DRY CHILLI EGGPLANT 645
Wok-fried Japanese eggplant, garlic, ginger, fermented chilli bean paste.

THAI BASIL WILD MUSHROOMS 695
Assorted mushrooms (Shiitake, Shimeji, Button Mushroom, Black Fungus), holy basil, bird's eye chilli, soy reduction.

SICHUAN GREEN BEANS 625
Blistered beans, minced garlic.

MORNING GLORY 625
Morning glory with ginger and chilli oil.

THAI YELLOW CURRY (VEG / CHICKEN / PRAWN) 595 / 645 / 745
Fried garlic, assorted vegetables in Thai yellow curry sauce.

THAI GREEN CURRY (VEG / CHICKEN / PRAWN) 595 / 645 / 745
Choice of add-on in aromatic Thai green curry.

THAI RED CURRY (VEG / CHICKEN / PRAWN) 595 / 645 / 745
Choice of add-on in aromatic Thai red curry.

MASAMAN CURRY (VEG / CHICKEN / PRAWN) 645 / 695 / 795
Choice of add-on cooked in rich Thai Masaman curry.

CHICKEN KRAPOW 745
Thai basil chicken with fresh chilli and basil, served with fried egg and pickled cucumber.

KHAO SUEY (VEG / CHICKEN) 695
Burmese coconut curry noodle bowl with peanut crumble, fresh coriander, chilli crisp, fried garlic, fried onion, noodles, fresh mint, and lemon.

HAINANESE CHICKEN 895
Poached chicken with fragrant rice, scallion oil, chilli crisp, and a flavourful broth.

CUMIN SPICE LAMB 895
Tender lamb flavoured with cumin and aromatic spices.

CITRUS STEAMED JOHN DORY 995
Delicate steamed fish served with fresh salad and bright citrus notes.

CHICKEN JUNGLE CURRY 825
Rustic and spicy Thai-style jungle curry.

LAMB RENDANG 895
Slow-cooked lamb in Indonesian spices.

RENDANG PORK CURRY 945
Slow-cooked pork belly with aromatic spices.

THAI BASIL LAMB 895
Stir-fried lamb with Thai basil and chillies.

HUNAN CHILLI CHICKEN 695
Hunan-style chicken with hot peppers, garlic, and fermented soybean paste.

PORK BULGOGI 895
Korean-style marinated pork with chilli, peppers, and onions.



NOODLES & RICE

GOCHUJANG BUTTER NOODLES 495
Rich buttery noodles with Korean chilli paste.

DAN DAN MEIN VEG 545
Sichuan-style vegetarian noodles with soy and sesame.

DAN DAN MEIN CHICKEN 645
Sichuan-style noodles with soy and sesame, topped with chicken.

PAD THAI NOODLES 595 / 645 / 695
(VEG / CHICKEN / PRAWN)
Classic Thai stir-fried flat noodles with tamarind, jaggery, and chilli sauce.

SHANGHAI PAN FRIED NOODLES (VEG / CHICKEN) 595 / 645
Wok-fried noodles in Shanghai style.

WOK HEI HAKKA NOODLES) 445 / 495
Smoky Hakka noodles cooked over high heat.

KIMCHI FRIED RICE 445
Fried rice flavored with Korean kimchi.

INDONESIAN NASI GORENG 595 / 645 / 745
(VEG / CHICKEN / PRAWN)
Indonesian-style fried rice served with satay, sambal, and crackers.

BURNT GARLIC FRIED RICE 445
Aromatic rice tossed with crispy garlic.

THAI BASIL FRIED RICE 445
Fragrant basil-flavored fried rice.

XO SHRIMP FRIED RICE 695
Premium shrimp fried rice with XO sauce.

JASMINE RICE 345
Fragrant steamed jasmine rice.



KURO SIGNATURE SAUCES

SICHUAN PEANUT CHILLI CRISP 75
Bold, spicy Sichuan chilli crisp with roasted peanuts.

SIGNATURE SWEET CHILLI 75
House-made sweet chilli sauce with a balanced sweet and spicy flavor.

THAI NAM PHRIK 75
Traditional Thai chilli sauce with aromatic herbs and bold flavors.

DESSERTS

FLOURLESS CHOCOLATE CAKE 395
Rich, flourless chocolate cake with an intense chocolate flavor.

SIGNATURE TIRAMISU 445
Classic Italian dessert layered with coffee-soaked sponge and mascarpone cream.

BLUEBERRY CHEESECAKE 395
Creamy cheesecake topped with sweet blueberry compote.