

## ZENSAI

KURO EDAMAME black edamame, sea salt	6	WAGYU TACOS spicy cilantro, soy shallots, aji amarillo aioli	16
SHISHITO BONITO parmesan, soy, bonito flakes	11	CUCUMBER SUNOMONO wakame seaweed, togarashi chili, tosazu jelly	9
CRISPY BRUSSELS SPROUT pears, chives, soy-honey	11	TUNA CRISPY RICE spicy tuna, caviar	16

### CHEFS CHOICE SASHIMI OMAKASE

50 / 75 / 100

## CHILLED

HOKKAIDO SCALLOP SASHIMI yuzu gel, young ginger, sea salt	16	SEARED SALMON SASHIMI apple chutney, japanese 12-spice, creamy sesame	20
HAMACHI PEPPER SASHIMI cucumber daikon salsa, cilantro, jalapeno ponzu	24	TUNA TATAKI creamy avocado, lime soy, miso bagna cauda	25

TORO TARTAR                      28  
vegetable crudité, nori tsukudani, lime soy

## SALAD

GREEN GODDESS heirloom tomato, crispy noodle, shiso dressing	16	MUSHROOM KATSUO sauteed mushrooms, arugula, tosazu dressing	17
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NIWA                                      14  
local greens, baby vegetables, kuro dressing

## TEMPURA

CRISPY WHITE FISH hazelnut furikake, truffle vinaigrette	16	VEGETABLE KAKIAGE scallop, furikake, ichimi spice	25
SHRIMP key lime, garlic aioli	18	SEASONAL VEGETABLES mixed vegetables, tomato nori	14
KING CRAB okinawan potato, espelette pepper	25	SOFT SHELL CRAB frisée, dry miso, roasted garlic aioli	22

## ROBATA CHARCOAL GRILL (2PC)

CHICKEN MOMO negi, yakitori	10	BEEF NEGIMA ribeye, scallions, yakitori	14
SEABASS NORI bonito flakes, roasted garlic aioli	12	PORK BELLY berkshire pork, tomato-yuzu jam	10
	WAGYU sesame, nori, yakitori	20	

JAPANESE WAGYU BEEF 24/per ounce  
HOT STONE ISHIYAKI  
(3 ounce minimum)

## SOUP

SPICY SEAFOOD mushrooms, shrimp, scallops, clams, dashi broth	12	CHAWAN MUSHI shrimp, chicken, shiitake, steamed savory custard	9
	MISO scallions, tofu, wakame	6	

## SEA

SNAPPER YUAN YAKI 32  
root vegetables, soy-dashi broth

CHILEAN SEABASS MISO 35  
pickled renkon, tamamiso

SCALLOPS 45  
foie gras, kabocha, seasonal mushrooms

## LAND

TENDERLOIN 42  
shiso crust, english peas, shiso jus

CHICKEN AMADARE 28  
root vegetables, yuzu kosho-amadare sauce

BEEF SHORTRIB 45  
boneless, gochujang demi

RIBEYE MISO 43  
pinenut miso, grilled asparagus, shiso dressing

CHEFS CHOICE SUSHI OMAKASE  
50 / 75 / 100

## KURO NIGIRI

TUNA 12  
wasabi shoyu

BOTAN EBI 16  
tomato, kombu gel

SCALLOP 12  
orange kosho, shio kombu

MADAI 12  
tsukudani nori, avocado, ginger gel

KANPACHI 14  
cucumber, shio kombu, finger lime

OTORO 20  
karashi miso, puffed mustard

HOUSE SMOKED TROUT 12  
sesame, negi, tamari soy

WAGYU 18  
spicy miso, tsume

## MAKI / HAND ROLL

YELLOWTAIL SCALLION	10	8	TORO SCALLION	16	14
YELLOWTAIL PEPPER	11	8	SOFTSHELL CRAB	15	
KURO CALIFORNIA	12	9	KURO MAKI	16	
SHRIMP TEMPURA	12	9	HOUSE VEGETABLE	7	6
SPICY TUNA	11	8	AVOCADO CUCUMBER	7	6
SPICY SALMON	10	7	UME SHISO	7	6
TUNA AVOCADO	12	9	UNI SHISO		15
SALMON AVOCADO	11	8	IKURA		10
EEL CUCUMBER	12	9	SPICY SCALLOP		12

## SUSHI / SASHIMI (1 PC)

AKAMI TUNA	6	IKE HOTATE LIVE SCALLOP	MP
CHU TORO RICH TUNA BELLY	8	HOTATE HOKKAIDO SCALLOP	6
OTORO RICHER TUNA BELLY	10	MIRUGAI GEODUCK CLAM	7
SAKE SALMON	5	TAKO OCTOPUS	6
UMI MASU OCEAN TROUT	6	EBI SHRIMP	5
HAMACHI YELLOWTAIL	6	BOTAN EBI SPOT PRAWN	8
KANPACHI AMBERJACK	7	KANI KING CRAB	7
MADAI SEABREAM	6	UNI SEA URCHIN	8
KINME-DAI ALFONSINO	8	JAPANESE UNI SEA URCHIN	12
HIRAME FLUKE	5	IKURA SALMON ROE	6
BRONZINI SEABASS	5	TOBIKO FLYING FISH ROE	4
AJI JACK MACKEREL	6	TAMAGO SWEET OMELETTE	4
SABA MACKEREL	6	UNAGI FRESH WATER EEL	5
SHIMA AJI STRIPE JACK	7	ANAGO SALTWATER EEL	5