

OUR PHILOSOPHY

TRADITIONAL  
TECHNIQUES  
LOCAL INGREDIENTS

KINTSUGI

INNOVATIVE  
CONTEMPORARY  
MODERN JAPANESE  
IZAKAYA

PERFECT/IMPERFECT

KURO BAR

# COCKTAILS & MOCKTAILS

EXPERIENCE.KURO  
KUROSYDNEY.COM

ADDRESS: 368 KENT STREET, SYDNEY NSW 2000  
TEL : 9262 1350

MODERN  
NOSTALGIC  
SIMPLICITY  
TRADITION

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## SIGNATURE COCKTAILS

### GINJO SOUR

26

*Indulge in this smooth, fruity and refreshing sake sour using Houraisen Junmai Daiginjo Sake. Finish your sip with pops of grape coated in elderflower syrup*

Houraisen Junmai Daiginjo/ Ciroc Vodka/ St Germain Reduction/ Yuzu Egg White/ Elderflower Glazed Grapes



### WINTER'S TROPIC EMBER

27

*Let's bring a little bit of summer with this cocktail. A perfect blend of tropical flavours with bitter aperol and aromatic shiso herbs. A fruity, vibrant, refreshing and fiery cocktail.*

Haku Vodka/ Passionfruit Syrup/ Pineapple/ Lime/ Shiso Infused Aperol Vanilla Bitters/



### LAVA FLOW OF MOUNT FUJI

24

*Matcha flavoured tropical cocktail like Pina Colada.*

Brown Sugar Shochu / Coconut / Pineapple / Grape / Matcha



### MILKY OOLONG NEGRONI

25

*Complex and refined, the creamy and floral characterisic of the milky oolong tea mixes beautifully with the Gran Classico bitter. Smooth, creamy and*

Sweet Potato Shochu / Vanilla beans infused Suze / Gran Classico / Lillet Blanc / Jin Xuan Tea



### THE ART OF JAPANESE OLD FASHIONED

32

*Experience the epitome of sophistication with our Japanese Old Fashioned using Hibiki Harmony, finibed with a Japanese bitter of your choice.*

Hibiki Harmony/ Wasanbon Sugar/ House Blended Botanical Bitters



*Please let the wait staff know if you have any allergies*

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## ALCOHOL FREE DRINKS

CITRUS GOT REAL 13

Botanical Distilled Water/ Yuzu Oleo Saccharum/ Champagne Acid/ Verjus Soda

GREEN TEA GRAPE 13

Cold Brew Green Tea Midori No Takumi/ Clear White Grape Syrup/ Tartaric Acid  
Sparkling Water

DEEP RED GARNET 13

Pomegranate Syrup/ Cold Brew Hojicha/ Non Alcohol Amaro/ Lime

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## SOFT DRINKS

MODA SPARKLING OR STILL WATER (UNLIMITED POUR) 6 (PP)

HOMEMADE COKE 10

HOMEMADE GINGER ALE 10

LEMON LIME BITTERS 8

Please let the wait staff know if you have any allergies,

KURO BAR & DINING

# BEERS, SAKE & WINES BY THE GLASS

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STEERING  
THE BAR  
AND DINING  
EXPERIENCE  
TO A NEW  
ERA.

## BEERS

SUNTORY PREMIUM MALTS ON TAP 12

COEDO SHIRO HEFEWEIZEN 16

Bright hue, tinged with a soft milky white glow. Fruity notes for a rich yet refreshing brew that is smooth on the tongue.

ISE KADOYA PALE ALE 16

This beer blends together 3 types of hops for a delightful aroma, reminiscent of freshly squeezed grapefruit juice. Clean mouthfeel with a freshening aftertaste.

ISE KADOYA HIME WHITE 16

Aromas of coriander and yeast with a delicate and light texture. Refreshingly sour with a subtle yuzu aroma with mild bitterness.

## SWEET SAKE / UMESHU

		GLASS	BOTTLE
ARAGOSHI YUZU SHU	NARA	14	140
Made with premium sake and yuzu citrus fruit. Refreshing and light.			
KOZAEMON KABOSU SHU	GIFU	14	—
Made from a base of kozaemon junmai sake mixed with kabosu (native Japanese lime) Sweet and sour and refreshing.			
ARAGOSHI RINGO SHU	NARA	14	—
Made with premium sake and Japanese Fuji apple with apple sediments in the sake. Sweet and juicy.			
ARAGOSHI MOMO SHU	NARA	14	—
Made with premium sake and Japanese white peach. Rich and sweet.			
ARAGOSHI UMESHU	NARA	14	140
Bottled with real ume plum puree, rich and sweet aroma and flavour.			
HOSHIKO ORIGINAL UME LIQUEUR	WAKAYAMA	19	
Created by a legendary Japanese bartender Danny Aikawa in 1979. A truly unique Japanese liqueur from ume fruit. The fruit is macerated along with a secret blend of spices in alcohol.			
YAMAZAKI CASKED PREMIUM UMESHU	OSAKA	22	
Ume liqueur that has been matured over time in toasted casks which is then finished with whisky aged in plum liqueur barrels. Rich aroma of vanilla and mellow lingering aftertaste.			

# BY THE GLASS AND BY THE BOTTLE

## SAKE

60ML 180ML 720ML

IMANISHIKI, HONJOZO

NAGANO

13

37

146

Earthy flavours of nuts and savoury spices with rice umami. A robust sake with a smooth and rounded character.

SHICHIDA, JUNMAI

SAGA

14

40

158

Refreshing aromas of green apples, elegant medium dry.

NABESHIMA GREEN LABEL, JUNMAI

SAGA

15

42

170

Fresh, fragrant and floral nose with an elegant balance of fruit and acidity.

SHINOMINE KIMOTO, JUNMAI

NARA

16

45

182

Kimoto is a traditional ferment. Fragrant & fruity aroma. The palate is complex with a vibrant freshness and refined acidity.

HOUOU BIDEN TSURUGI, KARAKUCHI JUNMAI

TOCHIGI

14

40

–

Although labelled as a karakuchi (dry) style it leads in with nashi pear fruit flavours that opens to an umami dominant medium dry finish. Lean and clean with pleasant acidity

MIWASAKURA SHUZO OMUSUMBI, JUNMAI

HIROSHIMA

14

40

158

Made with Hattan-Nishiki rice that has a large starch center, making it perfect for sake brewing. Has an earthy aroma with hints of mushroom and savoury palate. Bright acidity and long mineral fi'nish.

TENGUMAI, YAMAHAI JIKOMI JUNMAI

ISHIKAWA

14

40

–

Yamahai and Jikomi refer to the traditional method used to make this sake. It is also matured in tank for more than 12 months. It has pale golden colour, with spicy aromas. Rich and complex on the palate, with a crisp long finish.

AFS KIDOIZUMI SHUZO, JUNMAI YAMAHAI

CHIBA

18

52

–

Produced in a unique one stage fermentation (ichidan shikomi) This gives the sake a much higher tart acidity, with green apple aroma and delicate sweetness.

## BY THE GLASS AND BY THE BOTTLE

### SAKE

60ML 180ML 720ML

MUKAI SHUZO KYO NO HARU, NIGORI	KYOTO	15	42	170
This nigori (cloudy) sake is made by pressing the sake clear and then adding back some of the sediment, contributing to its unique character. It is unpasteurized and undiluted which results in a punchy, acidic complex profile.				
YAMANO KOTOBUKI, JUNMAI GINJO "YAMADA" DRY	FUKUOKA	16	45	182
The nose is citrus and banana with a spicy undertone. On the palate it is full of exotic fruits and spice but dry finish. Full of umami, yet crisp and clean.				
IMANISHIKI "MIYAMA", JUNMAI GINJO	NAGANO	16	45	182
Fresh stone fruit and white flower aromas with a hint of pineapple. Gentle sweetness of stone fruits balanced by a hint of savoury spice. Rich vibrant texture with a long, smooth finish.				
NIIDA ODAYAKA OMACHI, JUNMAI GINJO KIMOTO	FUKUSHIMA	15	42	–
Fragrant aromatic sake with perfumed notes of melon, green banana, bubble gum, nashi pear and white blossom. It is smooth in texture with a round palate, medium dry with firm acidity and a slight herbal finish.				
"BI" HOURAISEN, JUNMAI DAIGINJO	AICHI	22	64	250
Aromatic nose of melon and tropical fruits. Gentle acidity and sweet fruit flavours.				
HOUOU BIDEN HIGEBAN, JUNMAI DAIGINJO	TOCHIGI	–	–	240
Made from kissui which is a local rice produced in the neighbouring prefecture of Yamagata. The sake shows rich rice notes balanced with aromatic tropical fruit notes and a touch of liquorice				
DASSAI 23, JUNMAI DAIGINJO	YAMAGUCHI	–	–	355
The first Japanese Sake to have achieved such a degree of polishing and purity - Yamada Nishiki rice polished down to 23%. It is pure and clean, with light but complex scents of white flowers, cherry, strawberry, banana and fresh rice. On the palate broad and smooth with a clean and spicy finish.				



**SAKE**

6OML 18OML 72OML

**IWA 5, JUNMAI DAIGINJO**

540

Iwa 5 is a new Japanese sake by former Chef de Cave at the famous champagne house Dom Pérignon, Richard Geoffroy.

Fine delicate nose with some pear and fine mealy hints. Fresh and fruity.

It has the flexibility to match from delicate to solid taste, from light to rich and enables pairing with a variety of dishes from the beginning to the end of the meal.

**KIJOSHU SAKE**

**HANAHATO KIJOSHU AGED 8 YEARS**

HIROSHIMA

23

66

–

Kijoshu means “noble brew sake” The taste profile similar to a fine oloroso sherry. Dark amber, gold colour with dried fruit and rich soy, chestnuts, toasted hazelnuts, caramel, dark chocolate, and nutty flavours.

Complex and elegant with delicate sweetness running through.

**HACHINOHE, MUTSU-HASSEN SHUZO KIJOSHU**

AOMORI

17

48

–

Kijoshu with a gentle sweetness, yet surprises with a clean sharp acidity. The nose brings citrus, green grass and apples. It is bright, fruity and crisp with a lemony tartness.

**WARM SAKE**

18OML

**KUROMATSU KENBISHI**

HYOGO

38

Cacao nib like aroma. Balance of sweetness and Acidity.

The flavor dips on the dry side, and makes Kenbishi Kuromatsu an appetizing sake to pair with the richness of meaty meals.

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## BY THE GLASS

### SPARKLING WINE

NV	HOUSE OF ARRAS BLANC DE BLANC	TAMAR VALLEY, TAS	20
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### WHITE

2023	CHURTON, SAUVIGNON BLANC	MARLBOROUGH, NZ	15
2024	DR EDGE, RIESLING	DERWENT & TAM- AR VALLEY, TAS	17
2023	WOODLANDS WILYABRUP VALLEY CHARDONNAY	MARGARET RIVER, WA	17
2023	JEAN LUC MADER, PINOT GRIS	ALSACE, FR	18

### ROSÉ

2022	DOMAINE PINCHINAT GRENACHE SRYAH CINSAULT	PROVENCE, FR	18
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### REDS

2022	NGERINGA, PINOT NOIR	ADELAIDE HILLS, SA	16
2022	PLACE OF CHANGING WINDS, NO.2 SYRAH	HEATHCOTE. VIC,	18
2016	NIFO SARRAPOCHIELLO, AGLIANICO DEL TABURNO RISERVA D'ERASMO	CAMPANIA, IT	18
2022	BODEGA CATENA ZAPATA, MALBEC	MENDOZA, ARGENTINA	18

### SWEET

2022	DOM DE LA PIGEADE, MUSCAT BEAUMES DE VENICE, MUSCAT À PETIT GRAINS	RHONE, FR	12
2020	CHATEAU CAUHAPE BALLETT D'OCTOBRE PETIT MANSENG	JURANCON, FR	12