

SIGNATURE DISH

季節の八寸 Assorted Seasonal Appetizers	2,500/1p
お造り盛り合わせ4種 Assorted Sashimi (4 kinds)	Half 2,900 Full 5,200
お造り盛り合わせ5種 Assorted Sashimi (5 kinds)	Half 3,500 Full 6,000

HAND ROLL SUSHI

お好きな食材を使った手巻き寿司をお作りいたします。
We will prepare hand-rolled sushi using your choice of fresh ingredients.

鮪 Tuna	1,700
とろたく Fatty Tuna with Pickled Radish	1,700
烏賊 Squid	1,200
車海老 Japanese Tiger Prawn	1,200
キャビア Caviar	2,500
アボカド Avocado	500
どんこ椎茸と木の芽 Shiitake Mushroom with Japanese pepper Leaves	700

アラカルトでご利用の方は、おひとり様300円のお通し代を頂戴いたします。
A la carte orders will incur an appetizer fee of 300 yen per person.

APPETIZERS

 キャビアトースト (キャビア50g・和牛ローストビーフ・煮玉子・タルタルソース) 9,500 Caviar Toast with Wagyu Roast Beef & Soft-Boiled Egg	
 活オマール海老のサラダ 8,000 Fresh Lobster Salad	
 最中 ~和牛のタルタルと奈良漬け~※アルコールを使用しております。 2,000 Japanese Wagyu Tartar in a Crispy Wafer ※Prepared with Alcohol	
鮪 佐土原ナス アボカド 山葵和え 2,500 Tuna, Eggplant, and Avocado in Wasabi Dressing	
牛ハツのカルパッチョ 九条葱ソース 2,200 Beef Heart Carpaccio with Green Onion Sauce	
京野菜のサラダ Half 1,500 Full 2,400 Green Salad	
京鴨のサラダ Half 1,600 Full 2,700 Roasted Duck Salad	
 ずわい蟹のクリームコロッケ 1p / 1,500 Crab Cream Croquette	
フォアグラ寿司 2,400 Foie Gras Sushi	
謹製 焼胡麻豆腐 1,000 Grilled Sesame Tofu	
京丹後地鶏の唐揚げ Half 1,300 Full 2,000 Fried Chicken	

SEASONAL DISH

本日の一品 ASK Today's Dish	
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上記の価格に消費税を含んでおります。別途10%のサービス料を頂戴いたします。
The above prices include consumption tax. A 10% service charge will be added.

MAIN DISH

	近江牛フィレ ステーキ Wagyu Beef Fillet Steak	75g 7,000	150g 13,000
	黒毛和牛サーロイン すき焼き Wagyu Beef Sirloin SUKIYAKI	60g 6,500	120g 12,000
	仔羊の黒七味焼き Grilled Lamb with Black Seven-Spice		3,500
	京都高原豚 角煮 Braised Pork Belly		2,800
	京丹後地鶏 チキン南蛮 Fried Chicken with Tartar Sauce		2,700
	京丹後地鶏の柚子胡椒焼き Grilled Chicken with Yuzu Pepper		2,700
	オマール海老の柚子味噌焼き Grilled Lobster with Yuzu Miso sauce		4,800
	甘鯛の鱗焼き Grilled Tilefish		3,200
	甘鯛の酒蒸し Sake-steamed Tilefish		3,200
	本日の焼き野菜 Grilled Vegetables		3,500

SUSHI from AZABU HIGASHIYAMA



おまかせ握り鮓 OMAKASE SUSHI	4p 5,000	8p 8,800
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RICE and NOODLES

 KURO カレー Original Curry&Rice	1,700
 ゴールドラッシュの土鍋御飯 Clay Pot Rice with Grilled Corn	3,800
“龍の瞳”土鍋御飯 Japanese Premium Clay Pot Rice	2,300
-鯛の胡麻和え (“龍の瞳”土鍋ご飯に追加でご注文いただけます) -Sea Bream with Sesame Sauce (Add to Japanese Premium Clay pot Rice)	700
 鯛茶漬け Rice Soup with Sea Bream	1,800
蕪醤油ラーメン Soy Sauce Ramen	1,600
白ご飯と赤出汁 Rice and Miso soup	1,000
フォアグラ 龍の瞳米 湯葉餡かけ Foie Gras Risotto with Yuba Thick sauce	3,200
 キャビア半田麺 Cold Handa Noodles with Caviar	6,800

DESSERT

 宮崎マンゴーのかき氷 Premium Miyazaki Mango Shaved Ice	3,500
自家製アイス大福 Mochi Ice Cream	1,300
 抹茶のバスクチーズケーキ Matcha Basque Cheesecake	1,300
河内晩柑のジェラート Kawachi Bankan Gelato	1,000

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Notice Regarding Dietary Requirements

Important: Same-Day Allergy Requests

Allergy accommodations must be requested at least three days in advance.
To ensure your safety and well-being,
our kitchen requires sufficient time to prepare a dedicated environment to prevent cross-contamination.
Therefore, we are unable to make any changes to the menu
or accommodate allergy-related requests on the day of your visit.

Gluten-Free Options:

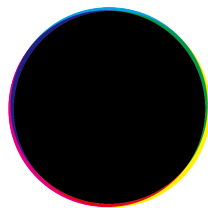
We offer a dedicated Gluten-Free Course menu.
Please inform our staff if you wish to order this option.

Regarding Soy Sauce:

Since most of our base seasonings include soy sauce made with wheat,
we cannot guarantee a 100% safe meal for those with severe soy sauce restrictions.
Consequently, for your safety, we regretfully cannot serve guests who must strictly avoid soy sauce.
We appreciate your understanding as we prioritize your well-being.

Vegetarian & Vegan Guests:

A separate menu is available to your preferences.
Please do not hesitate to ask our staff for the dedicated vegetarian/vegan menu.



KURO

KYOTO