

kurobuta

Snacks

Sweet Potato and Soba-Ko Fries with Kimchee Mayo and Jalapeno Dip	5.00
Flamed Edamame with Sake, Lemon, Butter and Sea Salt	5.00
Avocado Wonton Bombs (2pc)	5.00
add Chili Crab	7.00

Cold/Raw/Salad

Hijiki, Avocado and Tofu Salad	8.00
Kurobuta Seaweed Salad with Pickled Cucumber	8.00
Grains and Greens Salad with Honey-Soy-Ginger Dressing	8.00
Crispy Kale Salad with Shimeji and Sesame Ponzu Dressing	8.00
Beef Fillet Tataki with Onion Ponzu and Garlic Crisps	12.00
Salmon Gravavlax and Avocado Tartar with Dill Mayo and Giant Rice Senbei Cracker	11.00
Yellowtail Sashimi with Kizami Wasabi Salsa and Yuzu-Soy	14.00
Spicy Tuna Tartar with Saffron Rice Crackers	9.50

Something Crunchy

Black Pepper Soft Shell Crab Tempura with Chuka Wakame	10.00
Baby Shrimp Tempura with Kimchee and Kimchee Mayo	10.50
Singapore Fried Chicken with Pickled Cucumber and Kimchee Mayo	9.50
Jerusalem Artichoke Chopsticks with Truffle Ponzu Mayo	7.00
Squid Kara-Age with Jalapeno Dipping Sauce	8.50
Pumpkin Tempura with Honey, Chilli, Lime and Sea Salt	9.00

Junk Food Japan

Tuna Sashimi Pizza with Truffle Ponzu and Wasabi Tobiko	11.50
Tako-Yaki Octopus Doughnuts	8.50
Wagyu Sliders with Onion Tempura, Umami Mayo and Japanese BBQ Sauce (2pc)	16.00
BBQ Pork Ribs with Honey-Soy-Ginger Glaze	14.00
Fried Confit Chicken Wings with a Splash of Blair's 3am Hot Sauce	9.00
Korean Short Rib Taco with Chilli Oil, Avocado, Cucumber Pickles and Crispy Enoki (2pc)	11.00

Robata BBQ

Tea Smoked Lamb Chops with Spicy Korean Miso Sauce (2pc)	15.50
Chicken Kushi-Yaki – Spicy or Japanese BBQ (2pc)	9.00
BBQ Pork Belly Buns with Peanut Soy (2pc)	13.00

Our food is prepared in kitchens where allergens are present.

Our menu descriptions do not contain all our ingredients.

Please let your server know if you have any allergies. Written allergy information is available upon request.

12.5% discretionary service charge will be added to your total bill.

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Significant Others

Nasu Dengaku – Miso Baked Aubergine with Candied Walnuts and Sancho Pepper	9.00
Japanese Mushroom Hoba-Yaki with Gorgonzola, Pinenuts and Lemon-Miso Dressing	9.50
Kombu Roasted Chilean Seabass with Spicy Shiso Ponzu	18.00
Takikomi Gohan - Rice Hot Pot with Kabocha Squash, Miso Butter & Wasabi Tobiko	10.00
Barley Miso Grilled Baby Chicken with Spicy Lemon Garlic Sauce	10.00
Crispy Duck Confit and Spring Onion Pancakes, Iceberg Lettuce and Peanut Miso	12.00
Lobster and Chips with Yuzu-Truffle-Egg Sauce	19.00

Maki

Yellowtail, Green Chilli and Coriander Hosomaki	9.00
Spicy Tuna rolled in Tempura Crunchies	9.00
Salmon Gravavlax and Avocado with Dill Mayo	9.00
Singapore Chilli Crab Inside Out Roll	10.00
Shrimp Tempura Dragon Roll with Unagi Sauce and Soba Crunchies	11.00
Soft Shell Crab Tempura, with Kimchee, Tobiko and Kimchee Mayo	11.00
Grilled Unagi with Avocado and Cream Cheese	9.50

Other Stuff

Tuna, Salmon and Yellowtail Sashimi Platter	16.00
Spicy Tuna 'Roulette' Maki with a Sake Shot for The Victim! (one piece gets spiked with Blair's 3am Reserve Hot Sauce)	10.50
Miso Soup	5.00
Steamed Rice	5.00

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