

# KURO 黒

## DINNER & WEEKEND MENU

### TO SHARE

Mini Gua Bao 20 €

Steamed bun, choice of: Fried Tofu or Duck

Salmon Gravelax with Miso 20 €

Raw marinated salmon, meltingly tender and delicately miso-scented

Ebi Fry 20 €

Breaded prawns, spicy mayo with a touch of Yuzu

Okonomiyaki Bites 18 €

Japanese cabbage pancake, grilled, okonomiyaki sauce

Tako Flambéed with Saké 26 €

Octopus tentacle seared and flambéed with saké, tender and lightly smoky

Hotate Nikkei 26 €

Scallops in nikkei marinade, mango, avocado, green apple, citrus and yuzu

Wagyu Beef Tataki 26 €

Wagyu slices seared with a blowtorch, sweet, salty and citrusy sauce

### MAINS

Served with one side dish (4€ included)

Daily Special 19 €

Chef's inspiration

Citrus Teriyaki Tofu 19 €

Fried tofu, Teriyaki Ponzu sauce

Glazed Duck Fillet 22 €

Honey soy glaze, red miso sauce

Fish Tataki 24 €

Catch-of-the-day seared with a blowtorch, ponzu sauce

Saint-Pierre Misozuke 40 €

Miso-marinated fillet, caramelised notes, yuzu-miso and fresh ginger

Wagyu Beef Yakiniku 45 €

Grilled wagyu, yakiniku sauce and reduced meat jus

### SIDES

Steamed Rice 4 €

Red Cabbage Salad 4 €

Red Miso Cucumber Salad 4 €

Black Wholegrain Rice 6 €

Miso Aubergine 8 €

### SIGNATURE ROLLS

菜 Veggie Green 14€

Avocado, red cabbage, cream cheese, crunchy cucumber, apple, miso yuzu

魚 Salmon Yuzu 20€

Bomlo salmon, avocado, cream cheese, spicy mayo and miso yuzu

牛 Kuro Rolls 26€

Avocado, cucumber, red pepper, blowtorch wagyu, truffle cream

### DESSERTS

Matcha Tiramisu 12 €

Creamy, delicately matcha-scented

Chocolate Mousse 12 €

Intense chocolate mousse, yuzu jelly, homemade crumble

Omakase Glacé 12 €

Free-form frozen dessert, following the seasons and chef's inspiration

# KURO 黒

LUNCH MENU (TUE-FRI)

## SET MENUS

Starter + Main or Main + Dessert : 24 €

Starter + Main + Dessert : 29 €

## STARTERS 12€

### Okonomiyaki Bites

Japanese grilled cabbage pancake, okonomiyaki sauce

### Hotate Nikkei (+2€)

Scallops in nikkei marinade, mango, avocado, green apple, citrus and yuzu

### Salmon Gravelax with Miso

Raw marinated salmon, meltingly tender and delicately miso-scented

### Wagyu Beef Tataki (+4€)

Wagyu slices seared with a blowtorch, sweet, salty and citrusy sauce

## MAINS 19€

### Daily Special

Chef's inspiration

### Glazed Duck Fillet (+3€)

Honey soy glaze, red miso sauce

### Citrus Teriyaki Tofu

Fried tofu, Teriyaki Ponzu sauce

### Fish Tataki (+5€)

Catch-of-the-day seared with a blowtorch, ponzu sauce

### Saint-Pierre Misozuke\*

Miso-marinated fillet, yuzu-miso sauce with fresh ginger

40 €

### Wagyu Beef Yakiniku\*

Grilled wagyu, yakiniku sauce and reduced meat jus

45 €

\*not included in set menu

## SIDES

Choose one side with your main

Steamed Rice

Red Cabbage Salad

Red Miso Cucumber Salad

Black Wholegrain Rice

## DESSERTS 12€

### Matcha Tiramisu

Creamy, delicately matcha tea-scented

### Omakase Glacé

Free-form frozen dessert, chef's inspiration

### Chocolate Mousse

Intense chocolate mousse, yuzu jelly, homemade crumble

# DRINKS MENU

## SOFT DRINKS

Japanese Lemonade 25cl	4 €
House Iced Tea	4 €
Organic Ginger Beer 33cl	6 €
Still Water Thonon 75cl	6 €
Sparkling Water Chateldon 75cl	7 €
Matcha Latte	6 €
<i>Plant milk, organic matcha. Hot or cold.</i>	
Black Sesame Latte	6 €
<i>Plant milk, black sesame paste. Hot or cold.</i>	
Hot Tea	4 €

## JAPANESE BEERS

Hikari Saké	6 €
<i>5.5% – 33cl</i>	
Hikari IPA	6 €
<i>6% – 33cl</i>	
Coedo Yuzu	7 €
<i>5% – 33cl</i>	
Coedo Beniaka	7 €
<i>Amber, sweet potato – 7% – 33cl</i>	

## FRENCH WINES

Rosé Roquerousse	5 € / 28 €
Château de Calavon 2025	
<i>Pale luminous robe. Citrus and grapefruit nose. Lively fruity palate, acidulated finish. Coteaux d'Aix-en-Provence AOP. 12.5°</i>	
Blanc Chapeau Melon	5 € / 26 €
Domaine Huchet 2025	
<i>Taut and citrusy with flattering spring aromas and marked acidity. 11.5°</i>	
Blanc Moelleux Jurançon	30 €
Domaine de Montesquiou 2024	
<i>Balance and softness, yellow peach, apricot and exotic fruit aromas. Airy and mineral. 13°</i>	
Blanc Viré Clessé	7 € / 42 €
Domaine du Mont Epin 2024	
<i>Floral notes, fresh citrus and green apple. 13.5°</i>	
Blanc Hautes Côtes de Beaune	10 € / 56 €
Maison Charles Père & Fille 2024	
<i>Brioche nose, ample buttery palate, toasted notes, mineral finish. 12.5°</i>	
Rouge Pinot Noir	6 € / 34 €
Les Frères Engel 2024	
<i>Silky tannins, saline touch, cherry, raspberry and spice aromas. 13.5°</i>	
Rouge Saint Joseph	9 € / 50 €
Rodolphe Duculty 2024	
<i>Fresh and spiced nose, balanced palate, supple round and generous Syrah. 13°</i>	
Rouge Crozes Hermitage	9 € / 50 €
Domaine Delhome 2024	
<i>Dark fruits, violet and spices, fresh unctuous palate, persistent red fruits. 13°</i>	
Rouge Châteauneuf du Pape	82 €
Domaine Duseigneur 2022	
<i>Intense dark fruit aromas, spices and garrigue, ample silky palate, elegant tannins. 15.5°</i>	

# JAPANESE SAKÉ 酒

<b>Sake Mio Clear Pétillant</b> <i>Semi-dry, finely sparkling. Apple aromas. 5%. Glass 10cl / Bottle 300ml. Great as aperitif or with dessert.</i>	5 € / 14 €	<b>Sake Kakushi Ginjo Namazume Genshu</b> <i>Silky, fresh and fruity. Light acidity, full-bodied. 16.5%. Glass 10cl / Bottle 720ml. Pairing: meat.</i>	6 € / 45.90 €
<b>Sake Seafood Junmai Genshu Shirokoji</b> <i>Light and fresh. Citrus notes. 13%. Glass 10cl / Bottle 720ml. Pairings: fish, seafood.</i>	6.50 € / 49.50 €	<b>Sake Kimoto Junmai</b> <i>Profound, sweet and mellow rice flavours. 15.5%. Glass 10cl / Bottle 640ml. Fish, meat, vegetables. Served hot or cold.</i>	6.50 € / 37.50 €
<b>Sake Jijoshu Vintage Junmai Jukusei Genshu</b> <i>Velvety texture. Caramel and ripe fruit aromas. 17.2%. Glass 10cl / Bottle 720ml. Pairing: foie gras.</i>	9 € / 67.50 €	<b>Sake Shuryu Limited Junmai Daiginjo</b> <i>Floral, fruity and full-bodied. 15.5%. Glass 10cl / Bottle 720ml. Meat, fish, vegetables. An approachable saké.</i>	9 € / 69 €

## DIGESTIFS 食後酒

### JAPANESE SPIRITS

<b>Umeshu</b> <i>Japanese ume plum liqueur, sweet and lightly tart. 10cl</i>	5 €
<b>Roku Gin Suntory</b> <i>Refined Japanese gin, emblematic botanicals, fresh and perfectly balanced. 43% – 4cl</i>	10 €

### FLAVOURED SAKÉS

<i>Yuzu, Ginger, Vanilla, Coffee, Chilli and more</i>	
<b>Glass 4cl</b>	10 €

### WHISKY

<b>Akashi</b> <i>Round and woody. Vanilla and caramel, evolving to spice. 40% – 4cl</i>	10 €
<b>Togouchi Premium</b> <i>Fruity plum. Smooth with chocolate, honey and toasted oak notes. 40% – 4cl</i>	12 €
<b>Nikka Barrel</b> <i>Power, finesse and balance. 51.4% – 4cl</i>	14 €
<b>Hibiki Suntory Harmony</b> <i>Subtle and long with a hint of Mizunara Japanese oak. 43% – 4cl</i>	20 €

# COCKTAILS カクテル

## Aka 赤

Japanese saké, lychee juice, falernum syrup,  
a touch of red fruits.

Aka represents life, passion and the red gates of Japanese temples.  
This cocktail captures the intensity of these sacred colours.

12 €

## Ao 青

Vodka, sparkling Japanese saké, curaçao,  
a hint of lime.

Ao is the deep blue of the Seto Sea and Japanese indigo fabrics.  
A modern, clean and refreshing highball.

12 €

## Midori 緑

Premium tequila, melon liqueur, pandan and tonic.

Midori evokes Japanese "green", marrying tequila with the sweetness  
of melon, lifted by the delicate notes of pandan.

12 €

## Kiiri 黄色

Amber rum, coconut liqueur and passion fruit juice.

Kiiri is the colour of the rising sun, vibrant and acidulated.  
Elegant, brilliant, very Japanese.

12 €

## Shiro 白

Japanese Saké, Vodka, Yuzu.

Shiro represents purity in Japanese culture: snow, rice, ceremonial kimono.  
A delicate and silky cocktail.

14 €

## Murasaki 紫

Roku Gin, violet liqueur, tea.

Inspired by imperial purple – finesse of Roku gin, floral violet notes  
and the subtle elegance of tea. Delicate and harmonious.

14 €

## Kuro 黒

Japanese Whisky, black sesame, cane sugar.

Kuro symbolises sobriety and strength in Japanese aesthetics.  
A dark and refined Old Fashioned.

14 €

## Mocktail Hanamizuki 花水木

Passion fruit, lychee and pineapple, lifted by lime, subtly spiced with  
falernum syrup.

12 €

## Mocktail Momoka 桃花

Passion fruit and peach, vivified by lime, with a red fruit and hibiscus iced  
tea, gently sparkling.

12 €