

# KURA JAPANESE RESTAURANT

## GLUTEN FREE MENU

### 小鉢・おつまみ SMALL DISHES

<b>Chamame</b>	<b>\$6.00</b>
Steamed premium grade Edamame soybeans with salt 茶豆	
<b>Spinach</b>	<b>\$9.00</b>
Steamed spinach served with original sesame sauce ほうれん草の胡麻和え	
<b>Broccoli</b>	<b>\$8.00</b>
Steamed broccoli with sesame sauce and mayonnaise ブロッコリーの胡麻マヨソース	
<b>Agedashi tofu</b>	<b>\$9.50</b>
Deep fried tofu cubes and eggplant in a warm fish stock and light soy <i>(Rice flour is used, but please note that it will be cooked in the same oil as non-GF food is cooked in)</i> 豆腐と茄子の揚げ出し	
<b>Tofu Steak</b>	<b>\$10.00</b>
Fresh Tofu, marinated in a sweet and sticky sauce and gently pan fried 豆腐ステーキ	
<b>Carpaccio style seared raw beef Tataki</b>	<b>\$17.00</b>
カルパッチョ風 牛たたき	

*All dishes come out as they are made in no particular order, Japanese style*

## サラダ SALADS

<b>Green mesclun salad*</b> グリーンサラダ	<b>\$8.00</b>
<b>Tofu salad*</b> Fresh tofu tossed with mesclun leaves and topped with seaweed 豆腐とグリーンサラダ	<b>\$12.00</b>

\*Served with a gluten free soya sauce dressing

## お造り SASHIMI ・ FRESH SLICED RAW FISH

<b>Salmon sashimi</b> (10 pieces) Beautifully fresh salmon sashimi, using premium Ora King salmon, from the pristine waters of the New Zealand Marlborough Sounds サーモンのお造り	<b>\$24.00</b>
<b>Kura's Head Chef's selection of sashimi</b> A selection of the best available market fresh fish 本日のお造り盛り合わせ	
<b>Small size</b> (12 pieces)	<b>\$24.00</b>
<b>Large size</b> (24 pieces of fish sashimi and one Scampi)	<b>\$50.00</b>
<b>Kura's Head Chef's selection of fresh Sashimi and Nigiri sushi</b> 本日のお造りとにぎり寿司の盛り合わせ	<b>\$48.00</b>

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## 鮓 SUSHI

### **Aburi salmon(salmon fire ball) \$5.00/piece**

Sashimi grade Ora King Salmon, seared lightly and served on nigiri.

*Minimum order 2 pieces*

炙りサーモン

### **Mame sushi \$18.00**

Bite sized nigiri topped with one of teriyaki eel, sashimi scallop, sashimi snapper, sashimi tuna and sashimi salmon (5 pieces in total)

まめ寿司

### **Prawn tempura roll \$16.00**

Rolled sushi with crispy fried king prawn in a light tempura batter

*(Rice flour is used, but please note that it will be cooked the same oil as non-GF food is cooked in)*

海老天ロール

### **Spider roll \$18.00**

Rolled sushi with crispy fried soft shell crab

*(Rice flour is used, but please note that it will be cooked in the same oil as non-GF food is cooked in)*

スパイダーロール

### **Rainbow roll \$20.00**

Fresh Salmon & avocado inside, encased with fresh assorted fresh sashimi

レインボーロール

### **Kura Head Chef's selection of assorted Nigiri sushi**

Fresh raw fish, carefully selected by the Head Chef and served on a bed of vinegared sushi rice

にぎり寿司の盛り合わせ

**Small (7 pieces) \$24.00**

**Large (14 pieces) \$48.00**

**Steamed bowl of rice (ご飯) \$ 3.50**

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## 天ぷら・揚げ物 TEMPURA・DEEP FRIED DISHES

(Rice flour is used, but please note that it will be cooked in the same oil as non-gluten free food is cooked in)

### **Assorted tempura** **\$17.00**

Prawns, market fresh seasonal vegetables and today's market fresh fish, crispy fried in a light tempura batter, served with a soy dipping sauce

天ぷら盛り合わせ

### **Vegetable tempura** **\$13.00**

Market fresh seasonal vegetables, crispy fried in a light tempura batter, served with soy dipping sauce 野菜の天ぷら

### **Prawn tempura** **\$17.00**

Whole king Prawns crispy fried in a light tempura batter, served with a soy dipping sauce

海老の天ぷら

### **Crispy fried soft shell crab** **\$20.00**

Very crispy fried soft shell crab, served with ponzu-citrus sauce

ソフトシェルクラブの唐揚げ

### **Kara age chicken** **\$15.00**

Seasoned crispy fried chicken served with a creamy Japanese mayonnaise

鶏の唐揚げ

## 丼 DONBURI・鍋 HOT POT

### **Seafood lovers donburi** **\$23.00**

Selection of fresh Sashimi and seafood delicacies served on a bed of vinegared rice

海鮮丼

### **Teriyaki eel donburi** **\$23.00**

うな丼

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## 鍋 HOT POT

**Sukiyaki** **\$24.00**  
This very famous Japanese hot pot is in Nabamono (earthware pot) with a soy based broth you cook in. Our selection is thinly sliced scotch fillet, Chinese cabbage, leek, mushroom, carrot, tofu, kale and shirataki noodles (konnyaku). Usually the cooked meat and vegetables are dipped in beaten raw egg, our sukiyaki comes with a raw organic egg  
すき焼き

## 焼物 GRILLED DISHES

**Grilled &lightly salted salmon head** **\$15.00**  
鮭の兜焼き

**Slow cooked beef tongue pan fried with Kura's sauce** **\$25.00**  
Served with English mustard  
牛タンやわらか焼き イングリッシュマスタード添え

**Salmon saikyo miso yaki** **\$21.00**  
Grilled salmon fillets glazed in seasoned sweet miso  
サーモン西京焼き

**Salt grilled Ora King Salmon** **\$22.00**  
Premium salmon from the pristine waters of the New Zealand Marlborough Sounds, grilled and lightly salted, served with a small seasonal salad  
鮭の塩焼き

**Teriyaki chicken** **\$20.00**  
Pan fried chicken marinated in a sweet and sticky teriyaki sauce  
照り焼きチキン

**Teriyaki style grilled salmon fillets** **\$24.00**  
Pan fried salmon marinated in a sweet and sticky teriyaki sauce  
サーモンの照り焼き

**Japanese style grilled scotch fillet steak with Kura's original sauce\*\*** **\$31.00**  
Tender New Zealand Angus Beef Scotch Fillet, oven grilled and served with Kura's ginger sauce  
蔵ステーキ

\*\*Kura original sauce is a gluten free Teriyaki sauce and grated daikon radish

**Steamed bowl of rice (ご飯)** **\$ 3.50**

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