

KURA JAPANESE RESTAURANT

GLUTEN FREE MENU

小鉢・おつまみ SMALL DISHES

Chamame	\$7.00
Steamed premium grade Edamame soybeans with salt 茶豆	
Spinach	\$9.50
Steamed spinach served with original sesame sauce ほうれん草の胡麻和え	
Broccoli	\$8.50
Steamed broccoli with sesame sauce and mayonnaise ブロッコリーの胡麻マヨソース	
Agedashi tofu	\$12.00
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 the same oil as non-GF food is cooked in)</i> 豆腐と茄子の揚げ出し	
Tofu Steak	\$14.00
Fresh Tofu, marinated in a sweet and sticky sauce and gently pan fried 豆腐ステーキ	
Carpaccio style seared raw beef Tataki	\$17.00
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

Green mesclun salad* グリーンサラダ	\$9.00
Tofu salad* Fresh tofu tossed with mesclun leaves and topped with seaweed 豆腐とグリーンサラダ	\$13.00

*Served with a gluten free soya sauce dressing

お造り SASHIMI ・ FRESH SLICED RAW FISH

Salmon sashimi (7 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	\$23.00
Kura's Head Chef's selection of sashimi A selection of the best available market fresh fish 本日のお造り盛り合わせ	
Small size (12 pieces)	\$29.00
Large size (24 pieces of fish sashimi and one Red Prawn)	\$55.00
Kura's Head Chef's selection of fresh Sashimi and Nigiri sushi 本日のお造りとにぎり寿司の盛り合わせ	\$55.00

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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

Vegetable sushi roll \$16.00

Rolled sushi with cucumber, capsicum, avocado, Japanese pickle takuan and pomegranate, a delicate light flavor

野菜にぎり

Tiger roll \$18.00

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 \$20.00

Rolled sushi with crispy fried soft shell crab

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

スパイダーロール

Rainbow roll \$22.00

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) \$28.00

Large (14 pieces) \$55.00

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 **\$22.50**

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 **\$18.00**

Market fresh seasonal vegetables, crispy fried in a light tempura batter, served with soy dipping sauce

野菜の天ぷら

Prawn tempura **\$22.00**

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 **\$22.00**

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

Seafood lovers donburi **\$26.00**

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

海鮮丼

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鍋 HOT POT

Sukiyaki

\$28.00

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

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

Grilled Salmon Yuzu Yaki

\$22.00

Grilled premium Ora King Salmon fillets, delicately marinated in citrus flavoured soy sauce

サーモン柚木焼き

Teriyaki chicken

\$24.00

Pan fried chicken marinated in a sweet and sticky teriyaki sauce

照り焼きチキン

Teriyaki style grilled salmon fillets

\$27.00

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** **\$34.00**

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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