

All dishes come out as they are made in no particular order, Japanese style  
Why not order dishes to share as we do in Japan?

## Welcome to KURA

### 小鉢・おつまみ SMALL DISHES

<b>Chamame</b>	<b>\$6.00</b>
Premium grade edamame soybeans, steamed and seasoned with sea salt 茶豆	
<b>Crispy fried spring rolls with shrimp and cheese</b>	<b>\$9.00</b>
チーズと海老の揚げ春巻き	
<b>Spinach</b>	<b>\$9.00</b>
Fresh spinach, gently steamed and served with Kura's original sesame sauce ほうれん草のゴマ和え	
<b>Broccoli</b>	<b>\$8.00</b>
Fresh broccoli, gently cooked and served with a creamy sesame sauce and mayonnaise ブロッコリーの胡麻マヨソース	
<b>Takowasabi</b>	<b>\$7.00</b>
Fresh octopus in a wasabi marinade, a spicy Japanese delicacy! タコワサビ	
<b>Agedashi tofu</b>	<b>\$9.50</b>
Crispy fried tofu and eggplant, served in a delicate fish and soy broth 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>Nama Harumaki</b>	<b>\$10.00</b>
Fresh spring rolls, filled with slices of prawn, lettuce, shredded daikon radish, coriander and soba noodles, accompanied by Kura's original dipping sauces 蔵風 生春巻	
<b>Steamed snapper wings in sake</b>	<b>\$15.00</b>
With ponzu citrus sauce, chili radish and Japanese pickles 鯛の酒蒸し	
<b>Ebi Gyoza</b>	<b>\$12.00</b>
Kura's steamed prawn dumplings, made in house and served with edible gold flakes, oil free Japanese shiso leaf dipping sauce and mustard. 海老餃子	

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## 小鉢・おつまみ **SMALL DISHES**

### **Buta no Kakuni** **\$16.00**

Pork belly that has been slow braised to melting perfection in a sweet soy braising sauce served with a dab of English mustard sauce

角煮

### **Carpaccio beef Tataki** **\$17.00**

Seared thinly sliced beef, served with a citrus ponzu sauce

カルパッチョ風 牛たたき

### **Scallop in soy butter sauce** **\$18.00**

Seared sashimi grade scallops (3 pieces, no roe), delicately cooked in a light soy butter, served with seasonal greens

帆立のバター醤油焼き

### **Miso soup** 味噌汁 **\$3.50**

### **Bowl of steamed rice** ご飯 **\$3.50**

### **Chef's selection of Japanese pickles** 漬物の盛り合わせ **\$8.00**

## 鮓 **SUSHI**

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

Sashimi grade premium Ora King Salmon, seared 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

### **Yasai Nigiri** **\$15.00**

Delightful nigiri topped with seasonal vegetables

野菜握り

### **Bridge roll** **\$17.00**

Rolled sushi with fresh salmon and avocado, garnished with flying fish roe, Our Bridge roll is a visual feast!

ブリッジロール (蔵風サーモン&アボカドロール)

### **Tiger Roll** **\$16.00**

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

海老天ロール

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

Rolled sushi with crispy fried soft shell crab

スパイダーロール

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## 鮓 SUSHI

### **Teriyaki eel and cucumber roll** **\$17.00**

Rolled sushi with Teriyaki eel, cucumber and capsicum

うなぎキュウリロール

### **Spicy tuna roll** **\$19.00**

Rolled sushi with fresh tuna and avocado seasoned with spicy chili paste

スパイシーツナロール

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

Fresh salmon and avocado inside, encased with fresh assorted sashimi on the outside, topped with flying fish roe and salmon roe. Gorgeous!

レインボーロール

### **Aburi (seared) beef and cream cheese roll** **\$19.00**

Cream cheese, avocado and flying fish roe rolled sushi encased with seared raw beef tataki, sliced onion and melted cheese

たたきチーズロール寿司

### **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**

## お造り SASHIMI • FRESH SLICED RAW FISH

### **Salmon sashimi (10 pieces)** **\$24.00**

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

### **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)** **\$24.00**

**Large size (24 pieces of fish sashimi and one Scampi)** **\$50.00**

### **Kura's Head Chef's selection of fresh Sashimi and Nigiri sushi** **\$48.00**

本日のお造りとにぎり寿司の盛り合わせ

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## 天ぷら・揚げ物 TEMPURA・DEEP FRIED DISHES

### 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

## 焼物 GRILLED DISHES

### Grilled & lightly salted salmon head \$15.00

サーモンの兜焼き

### Slow cooked beef tongue with Kura's original sauce \$25.00

Tender cooked beef tongue, slow cooked to perfection, then pan-fried and served with Kura's original sauce and English mustard sauce

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

### Snapper Pari Pari yaki \$22.00

Crispy skinned snapper pieces served with a seasonal vegetables and a beautifully balanced daikon and chilli dressing. *Please allow a minimum of 20 minutes when ordering this dish.*

鯛の和風ポワレ

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## 焼物 GRILLED DISHES

- 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 original soy based sauce  
蔵ステーキ

## 丼 DONBURI ・ 鍋 HOT POT

- Seafood lovers donburi and miso soup** **\$23.00**  
Selection of fresh Sashimi and seafood delicacies served on a bed of vinegared rice  
海鮮丼
- Teriyaki eel donburi and miso soup** **\$23.00**  
うな丼
- 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

## サラダ SALADS

- Green mesclun salad** **\$8.00**  
グリーンサラダ
- Tofu salad** **\$12.00**  
Fresh tofu tossed with mesclun leaves and topped with seaweed  
豆腐と海藻のサラダ

ドレッシングをお選び下さい (ゴマ、和風、紫蘇)  
All salads have a choice of either: Japanese style dressing  
Sesame dressing  
Oil free Japanese shiso leaf dressing  
Gluten free soya sauce dressing