

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

Chamame	\$6.00
Premium grade edamame soybeans, steamed and seasoned with sea salt 茶豆	
Crispy fried spring rolls with shrimp and cheese	\$9.00
チーズと海老の揚げ春巻き	
Spinach	\$9.00
Fresh spinach, gently steamed and served with Kura's original sesame sauce ほうれん草のゴマ和え	
Broccoli	\$8.00
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	
Chef's selection of Japanese pickles	\$8.00
漬物の盛り合わせ	
Takowasabi	\$7.00
Fresh octopus in a wasabi marinade, a spicy Japanese delicacy! タコワサビ	
Agedashi tofu	\$9.50
Crispy fried tofu and eggplant, served in a delicate fish and soy broth 豆腐と茄子の揚げ出し	
Tofu Steak	\$10.00
Fresh Tofu, marinated in a sweet and sticky sauce and gently pan fried 豆腐ステーキ	
Nama Harumaki	\$10.00
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	
Steamed snapper wings in sake	\$15.00
With ponzu citrus sauce, chili radish and Japanese pickles 鯛の酒蒸し	
Ebi Gyoza	\$12.00
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 style seared raw 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**

鮓 **SUSHI**

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

Sashimi grade Ora King Salmon, seared and served on nigiri. Minimum order 2 pieces
炙りサーモン

Mame sushi **\$15.00**

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 tataki 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 sauce based on soy 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 Nabemono (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