

APPETISER

EDATSUKI EDAMAME 枝付き枝豆 japanese green beans	5
KIMCHI 白菜キムチ chinese cabbage	6
CUCUMBER きゅうり seasoned cucumber	4
MOYASHI もやしナムル seasoned bean sprouts	4
DAIKON 大根ナムル seasoned radish	4
ONSEN TAMAGO 温泉玉子 hot spring egg	3

SIDES / SALAD

GREEN CORAL レタス	5
KUROKI SALAD 黒木サラダ walnut & fresh vegetables	12
NINNIKU YAKI にんにくの焼き garlic in sesame oil	5
KUROKI CHAWANMUSHI 黒木茶碗蒸し steamed egg custard	5
WAGYU YUKKE 和牛ユッケ raw wagyu with egg yolk	18

SOUP

WAKAME MISO SOUP わかめ味噌汁 japanese seaweed soup	3
KIMCHI SOUP キムチスープ kimchi with beef soup base	10

RICE

WAGYU FRIED RICE 和牛チャーハン fried rice with wagyu, egg & garlic	13
WAGYU CURRY RICE 和牛カレー minced wagyu curry rice	12
WAGYU MAPO TOFU DON 和牛マーボー豆腐丼	15
WAGYU TOMATO DON 和牛トマト丼	15

STEAMED RICE ご飯	3
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NOODLES

INANIWA UDON (HOT / COLD) 稲庭うどん (熱 / 冷) thin noodle	12
WAGYU YAKI UDON 和牛焼きうどん pan-fried udon with wagyu	15

MEAT

WAGYU TONGUE 牛タン thinly sliced	22
THICK-CUT WAGYU TONGUE 厚切り牛タン well-marbled, thick cut	14
WAGYU PRIME KARUBI 上カルビ sliced wagyu short rib	32
WAGYU RIBEYE 和牛リブアイ sliced wagyu ribeye with shoyu egg yolk	24
WAGYU RIBEYE STEAK 和牛リブアイステーキ	64
WAGYU SIRLOIN 和牛サーロイン sliced wagyu sirloin with shoyu egg yolk	20
WAGYU SIRLOIN STEAK 和牛サーロインステーキ	60
WAGYU NAKAOCHI KARUBI 和牛中落ちカルビ wagyu rib-fingers cut into cubes	30
WAGYU MISUJI 和牛ミスジ sliced wagyu oyster blade with shoyu egg yolk	16
WAGYU FLANK 和牛フランク sliced wagyu flank	40
PORK BELLY 黒豚バラ薄切り肉 thinly sliced kurobuta pork belly	15
PORK COLLAR 黒豚肩ロース kurobuta pork collar	15
TONTORO トントロ pork jowl	14
CHICKEN THIGH 鶏もも肉 french poulet boneless chicken thigh	12

SPECIALTY CUTS

WAGYU RIBEYE LIP 和牛リブアイリップ diced wagyu ribeye lip	20
WAGYU SHORT RIB 和牛カルビ	30
WAGYU RUMP 和牛ショートリブ	20

SHARING PLATTER

TASTING PLATTER (serves 2 / 4 persons) 5 cuts of wagyu and assorted vegetables	115/215
KUROKI PLATTER (serves 2 persons) 5 cuts of wagyu, pork collar, chicken thigh and assorted vegetables	135
TOKUSEN PLATTER (serves 2 persons) 5 cuts of premium wagyu and assorted vegetables	190

SEAFOOD

AKA EBI 赤海老	20
IKA イカ	26
CARABINERO PRAWN カラビネーロ	58
SALMON BELLY サーモンベリ	20
NAMA HOTATE 生帆立 raw scallop	22

VEGETABLES

ZUCCHINI ズッキーニ	6
PUMPKIN かぼちゃ	6
NAGAIMO 長芋 japanese yam	6
CORN とうもろこし	6
SHIITAKE MUSHROOM 生しいたけ	6
ERINGI エリンギ king oyster mushroom	6
KUROKI VEGETABLE PLATTER 黒木野菜盛り合わせ	14

SUKIYAKI

SUKIYAKI SOUP BASE 野菜すき焼き vegetable hot pot with sweet soy-based soup	24
A4 KAGOSHIMA WAGYU RIBEYE SUKIYAKI 鹿児島和牛リブアイ sliced wagyu and vegetable hot pot with sweet soy-based soup	59
JAPANESE PORK BELLY SUKIYAKI 鹿児島ポークベリー sliced pork and vegetable hot pot with sweet soy-based soup	39

ADD-ON (shabu-shabu cut)

A4 KAGOSHIMA WAGYU RIBEYE (shabu-shabu) 鹿児島和牛リブアイ	35
JAPANESE PORK BELLY (shabu-shabu) ポークベリー	15

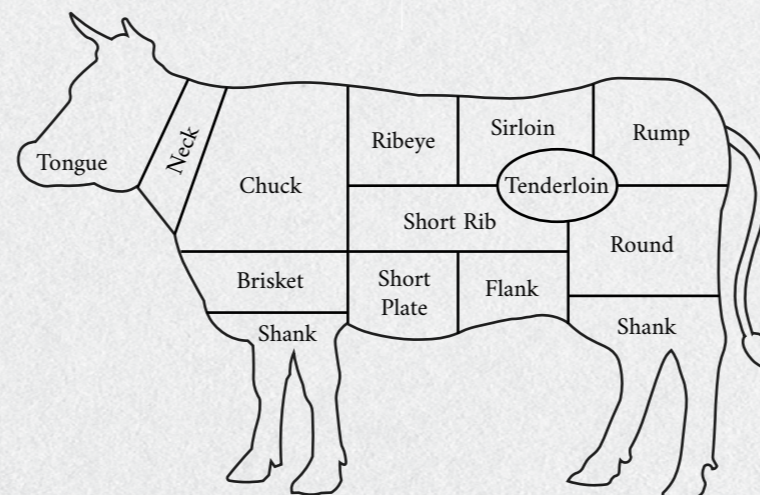
DESSERT

APPLE SHERBET アップルシャーベット	12
WATERMELON SHERBET スイカシャーベット	12
LEMON SHERBET レモンシャーベット	7
ICE CREAM アイスクリーム (Matcha / Yuzu / Blue Sea Salt)	6

DRINKS

HŌJICHA (Hot / Cold)	4
JAPANESE MINERAL WATER Natural alkaline hot spring water (500ml)	5
COKE (Regular / Zero Sugar)	5
SPRITE	5
SAN PELLEGRINO SPARKLING WATER (250ml)	4
SCHWEPES SODA WATER (320ml)	5

Approach our service staff for full drink menu.



WINE	BOTTLE	SAKE	300ml	720ml
RED				
DOMAINE DE BELLENE NUITS SAINT GEORGES VIEILLES VIGNES 2013 <i>Burgundy, France</i>	145	SAITO YUZU HIKARI <i>Kyoto, Japan</i>	28	—
LES PAGODES DE COS 2013 <i>Bordeaux, France</i>	165	SAITO JUNMAI <i>Kyoto, Japan</i>	30	—
CHATEAU BEL AIR MARQUIS d' Aligre 2009 <i>Bordeaux, France</i>	175	SAITO JUNMAI DAIGINJO <i>Kyoto, Japan</i>	36	—
CHARLES NOELLAT BEAUNE LES CENTS 1ER CRU 2008 <i>Burgundy, France</i>	182	KIRINZAN DENTO KARAKUCHI <i>Niigata, Japan</i>	38	88
CHARLES NOELLAT NUITS SAINT GEORGES 2010 <i>Burgundy, France</i>	195	BORN JUNSUI JUNMAI DAIGINJO <i>Fukui, Japan</i>	40	—
MOSS WOOD AMY' S (375ml) <i>Bordeaux, France</i>	58	SHIMEHARITSURU JUN JUNMAI GINJO <i>Niigata, Japan</i>	40	85
VINTAGE COLLECTION		KARIHO YAMAHAI JUNMAI CHOKARAKUCHI <i>Yamaguchi, Japan</i>	48	98
CHATEAU BEL AIR LAGRAVE 1989 <i>Moulis En Medoc, France</i>	222 37 per glass	BORN GOLD JUNMAI DAIGINJO <i>Fukui, Japan</i>	—	100
CHATEAU CANON 2005 <i>Bordeaux, France</i>	550	DASSAI JUNMAI DAIGINJO 45 <i>Yamaguchi, Japan</i>	58	108
CHATEAU LÉOVILLE LAS CASES 2001 <i>Bordeaux, France</i>	600	OHMINE 3 GRAIN YAMADANISHIKI <i>Yamaguchi, Japan</i>	—	110
CHATEAU PICHON BARON 1996 <i>Bordeaux, France</i>	650	KAMOTSURU TOKUSEI DAIGINJO GOLD <i>Hiroshima, Japan</i>	—	118
WHITE		DASSAI JUNMAI DAIGINJO 23 <i>Yamaguchi, Japan</i>	88	168
CLOUDY BAY SAUVIGNON BLANC 2022 <i>Malborough, New Zealand</i>	78	CHIYOMUSUBI SPARKLING SORAH <i>Tottori, Japan</i>	105	183
CHATEAU RIEUSSEC SAUTERNES 2011 <i>Bordeaux, France</i>	148	WHISKY	GLASS	BOTTLE
MAISON ROCHE DE BELLENE CHASSAGNE MONTRACHET TRES VIEILLES VIGNES 1ER CRU 2016 <i>Burgundy, France</i>	178	KIRIN FUJI SANROKU 50 DEGREE <i>Gotemba, Japan</i>	25	198
BOUCHARD PÈRE & FILS CLOS SAINT-LANDRY MONOPOLE 2017 <i>Burgundy, France</i>	178	KIRIN FUJI-SANROKU SIGNATURE BLEND <i>Shizuoka, Japan</i>	30	240
MAISON ROCHE DE BELLENE PULIGNY MONTRACHET LES COMBETTES 1ER CRU 2016 <i>Burgundy, France</i>	195	NIKKA TAKETSURU PURE MALT <i>Miyagi, Japan</i>	30	280
LERROY BOURGOGNE BLANC 2017 <i>Burgundy, France</i>	330	YAMAZAKI 12 YEARS JAPANESE WHISKY <i>Yamazaki, Japan</i>	42	550
CARMES DE RIEUSSEC 2020 (375ml) <i>Bordeaux, France</i>	98	SUNTORY HIGHBALL	10	
CHAMPAGNE	BOTTLE	NON-ALCOHOLIC		
VEUVE CLICQUOT <i>Champagne, France</i>	148	HŌJICHA <i>(Hot / Cold)</i>		4
BEER		JAPANESE MINERAL WATER <i>(500ml)</i>		5
SUNTORY PREMIUM MALT BEER	16	COKE <i>(Regular / Zero Sugar)</i>		5
ORION BEER	12	SPRITE		5
		SAN PELLEGRINO SPARKLING WATER <i>(250ml)</i>		4
		SCHWEPES SODA WATER <i>(320ml)</i>		5

All prices are subject to 10% service charge and prevailing government taxes.



Presentation of food subjected to change without prior notice.

LUNCH MENU

- \$35** Kuroki Tasting Set
 APPETISER, PORK BELLY, PORK COLLAR, CHOICE OF: TONTORO or CHICKEN THIGH, SALAD, CHAWANMUSHI, RICE, SOUP & DESSERT
- \$38** Kuroki Wagyu Hamburg Set
 APPETISER, **2** PATTIES OF WAGYU HAMBURG, SALAD, CHAWANMUSHI, RICE, SOUP & DESSERT
- \$48** Kuroki Classic Set
 APPETISER, **3** CUTS OF WAGYU, SALAD, CHAWANMUSHI, RICE, SOUP & DESSERT
- \$58** Kuroki Premium Set
 APPETISER, **4** CUTS OF WAGYU, SALAD, CHAWANMUSHI, RICE, SOUP & DESSERT

Optional Upgrade of RICE / SOUP :

Mini Wagyu Curry Rice + \$3 / Mini Kimchi Soup + \$3

ADD-ONS

WAGYU MISUJI 16
 和牛ミスジ sliced wagyu oyster blade with shoyu egg yolk

WAGYU TONGUE 22
 牛タン thinly sliced

KUROKI VEGETABLE PLATTER 14
 黒木野菜盛り合わせ

PORK COLLAR 15
 黒豚肩ロース kurobuta pork collar



KUROKI

A LA CARTE

SUKIYAKI HOTPOT

vegetable hotpot with sweet soy-based soup

\$24

ADD-ON

JAPANESE PORK BELLY
shabu-shabu

\$15 [per plate]

A4 KAGOSHIMA WAGYU RIBEYE
shabu-shabu

\$35 [per plate]

NEW LUNCH MENU!

Kuroki Wagyu Hamburg Set

APPETISER, **2** PATTIES OF WAGYU HAMBURG, SALAD,
CHAWANMUSHI, RICE, SOUP & DESSERT

*(*Menu subject to change based upon product availability)*





Tuck into these
juicy treats

15% off wine bottles price
S\$500 and above

Complimentary Watermelon
Sherbet with min. spend of
S\$80 (U.P. S\$12)



 KUROKI



Right By You

Valid till 30 June 2024 for dine-in and while stocks last only. Not valid with other promotions and/or Sushi Tei membership programme. Not valid on eve of and on Public Holidays/Special Occasions (i.e Mother's Day, Father's Day, etc). UOB Dining Privileges' General Terms and Conditions apply. For full Terms and Conditions, dining deals, honest reviews and foodie guides, visit thediningadvisor.com. United Overseas Bank Limited Co. Reg. No. 193500026Z.