

## APPETISER

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

## SIDES / SALAD

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

## SOUP

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

## RICE

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

<b>STEAMED RICE</b> ご飯	3
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## NOODLES

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

## MEAT

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

## SPECIALTY CUTS

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

## SHARING PLATTER

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

## SEAFOOD

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

## VEGETABLES

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

## SUKIYAKI

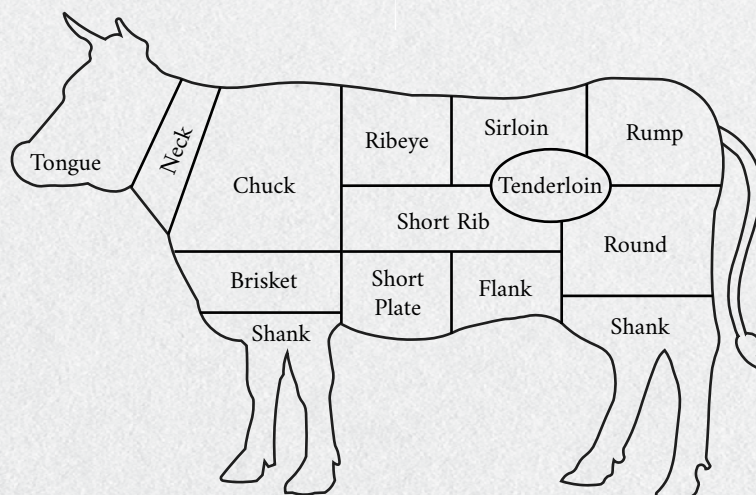
<b>SUKIYAKI SOUP BASE</b> 野菜すき焼き vegetable hot pot with sweet soy-based soup	24
<b>A4 KAGOSHIMA WAGYU RIBEYE SUKIYAKI</b> 鹿児島和牛リブアイ sliced wagyu and vegetable hot pot with sweet soy-based soup	59
<b>JAPANESE PORK BELLY SUKIYAKI</b> 鹿児島ポークベリ sliced pork and vegetable hot pot with sweet soy-based soup	39
<b>ADD-ON (shabu-shabu cut)</b>	
<b>A4 KAGOSHIMA WAGYU RIBEYE (shabu-shabu)</b> 鹿児島和牛リブアイ	35
<b>JAPANESE PORK BELLY (shabu-shabu)</b> ポークベリ	15

## DESSERT

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

## DRINKS

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



Approach our service staff for full drink menu.



WINE	BOTTLE	SAKE	300ml	720ml
<b>RED</b>				
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>	200	KIRINZAN DENTO KARAKUCHI <i>Niigata, Japan</i>	38	88
CHARLES NOELLAT BEAUNE LES CENTS 1ER CRU 2011 <i>Burgundy, France</i>	175	BORN JUNSUI JUNMAI DAIGINJO <i>Fukui, Japan</i>	40	—
CHARLES NOELLAT NUITS SAINT GEORGES 2010 <i>Burgundy, France</i>	195	SHIMEHARITSURU JUN JUNMAI GINJO <i>Niigata, Japan</i>	40	85
MOSS WOOD AMY' S (375ml) <i>Bordeaux, France</i>	58	KARIHO YAMAHAI JUNMAI CHOKARAKUCHI <i>Yamaguchi, Japan</i>	48	98
<b>VINTAGE COLLECTION</b>		BORN GOLD JUNMAI DAIGINJO <i>Fukui, Japan</i>	—	100
CHATEAU BEL AIR LAGRAVE 1989 <i>Moulis En Medoc, France</i>	240 40 per glass	DASSAI JUNMAI DAIGINJO 45 <i>Yamaguchi, Japan</i>	58	108
CHATEAU CANON 2005 <i>Bordeaux, France</i>	550	OHMINE 3 GRAIN YAMADANISHIKI <i>Yamaguchi, Japan</i>	—	110
CHATEAU LÉOVILLE LAS CASES 2001 <i>Bordeaux, France</i>	600	KAMOTSURU TOKUSEI DAIGINJO GOLD <i>Hiroshima, Japan</i>	—	118
CHATEAU PICHON BARON 1996 <i>Bordeaux, France</i>	650	DASSAI JUNMAI DAIGINJO 23 <i>Yamaguchi, Japan</i>	88	168
<b>WHITE</b>		CHIYOMUSUBI SPARKLING SORAH <i>Tottori, Japan</i>	105	183
CLOUDY BAY SAUVIGNON BLANC <i>Malborough, New Zealand</i>	88	<b>WHISKY</b>	GLASS	BOTTLE
CHATEAU RIEUSSEC SAUTERNES 2011 <i>Bordeaux, France</i>	148	KIRIN FUJI SANROKU 50 DEGREE <i>Gotemba, Japan</i>	25	198
MAISON ROCHE DE BELLENE CHASSAGNE MONTRACHET TRES VIEILLES VIGNES 1ER CRU 2016 <i>Burgundy, France</i>	178	KIRIN FUJI-SANROKU SIGNATURE BLEND <i>Shizuoka, Japan</i>	30	240
BOUCHARD PÈRE & FILS CLOS SAINT-LANDRY MONOPOLE 2017 <i>Burgundy, France</i>	178	NIKKA TAKETSURU PURE MALT <i>Miyagi, Japan</i>	30	280
MAISON ROCHE DE BELLENE PULIGNY MONTRACHET LES COMBETTES 1ER CRU 2016 <i>Burgundy, France</i>	195	YAMAZAKI 12 YEARS JAPANESE WHISKY <i>Yamazaki, Japan</i>	42	550
LEROY BOURGOGNE BLANC 2017 <i>Burgundy, France</i>	330	SUNTORY HIGHBALL	10	
CARMES DE RIEUSSEC 2020 (375ml) <i>Bordeaux, France</i>	98	<b>NON-ALCOHOLIC</b>		
<b>CHAMPAGNE</b>	BOTTLE	HŌJICHA <i>(Hot / Cold)</i>		4
VEUVE CLICQUOT <i>Champagne, France</i>	148	JAPANESE MINERAL WATER <i>(500ml)</i>		5
<b>BEER</b>		COKE <i>(Regular / Zero Sugar)</i>		5
SUNTORY PREMIUM MALT BEER	16	SPRITE		5
ORION BEER	12	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)*



\$38





# 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)



**Right By You**