



KURA

ヴェルコメン

Here, we invite you on a journey through taste –
a circle of contrasts and emotions.

Our menu is built around five chapters: sour, salty, sweet, raw, and unexpected. Each chapter has its own character, yet together they form a whole. You may begin wherever curiosity takes you; there is no start and no end – each flavour leads to the next, no matter where you choose to begin.

Welcome to the Circle of Flavours

ヴェルコメン – (pronounced “Verukomen!”)

ALL COCKTAILS 189:-

サワ - SOUR

GREEN RAIN

*Gin, sugar snap pea juice &
lemon juice, soda, a cloud
infused with peas & seaweed
salt*



SPICY KURA CAN

*Tequila, lychee liqueur, jalapeño
& hibiscus syrup, lime juice,
umeshu sake, fermented milk
(Clarified)*



Acidity awakens life,
hot winds meet green growth
— balance within chaos

塩 — SALT

TOKYO MIDNIGHT

Vodka infused with black sesame, espresso, Japanese soy, Lapsang syrup & salted caramel foam



BLOODY KINTSUGI

Gin fat-washed in crispy chili oil, tomato juice, sesame oil, fish sauce, green chili, coriander, parsley & yuzu pepper



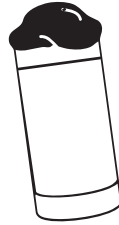
Salt remembers tears,
heat awakens the quiet soul —
the storm becomes calm

ALL COCKTAILS 189:-

甘い - SWEET

HIKARI

Rum infused with grilled mango, coconut cream, yuzu sake & passion fruit juice & mango foam



Smulpaj & Sockervadd

Vodka, raspberry & blueberry juice, lemon juice, vanilla sauce, milk & white miso (Clarified)



Sun melts away, a sugar dream in the night's glass
— memory turns to light



ALL COCKTAILS 189:-

荒い - RAW

KURENAI

*Japanese whisky, Lingari,
Sake vermouth*



VÄRME

*Gin, Hojicha, roasted chestnut,
ginger, yuzu & honey*



Red as truth burned,
the earth scents, the hand
trembles —
life without a filter

ALL COCKTAILS 189:--9:--

意外 - UNEXPECTED

POT OF LIFE

Aged rum, chocolate liqueur,
mint liqueur, black rice & miso
syrup, oat cream



LAST BREATH

Akvavit, Holy Spirit, sakura
cherry, sake & lime juice

