



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

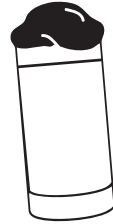
ヴェルコメン – (pronounced “Verukomen!”)

ALL COCKTAILS 189:-

サワ - SOUR

CACTUS & KIWI

Gin, kiwi, aloe vera, cactus,
yuzu sake, saffron foam



甘い - SWEET

ÄPPELPAJ & SOCKERVADD

Vodka, Licor 43, granatäpple,
äppeljuice, kanel, äppelsyra,
sockervadd



vinegar notes
in the early morning dew
on a midsummer night

Harsh

塩 - SALT

PICNIC

Rum, shochu, varm nyponsoppa,
vanilj, Swedish punsch cream



荒い - RAW

BITTER COCOA

Japansk whisky, Lingari, kakao,
chocolate bitters, soja,
Nesquik-cereal



A radar beam glints
over the dark, silent lake
The wind tastes of sea

ALL COCKTAILS 189:~:~

意外 - UNEXPECTED

NOT A BEER

Olmecca Tequila, orgeat, lime,
kombu, passion fruit, sesame
oil, amaretto foam



TONIGHT'S SURPRISE

Expect the unexpected



The wall demolished
forces pulling back in haste
while the woodpecker sleeps



Still Thirsty?

dessert cocktails 175:-

dessert mocktails 115:-

Citrus Whisper

Limoncello, Vanilla
vodka, Vanilla,
Lime, Egg white

Sticky Mango

Tequila, Pandan, Sticky
rice & coconut, Mango
Juice, Lime

KURA Brulé

Bourbon, Vanilla liqueur, Whole
egg, Vanilla Half & half, Sea salt

Final Punch

Avec
2cl / 4cl / 6cl

COCKTAILS BY KURA

TASTING MENU

Sometimes you don't want to choose.

Good - you don't have to.

Five signature cocktails, covering every craving: sour, sweet, bitter, and a few surprises along the way.

All yours for 565:-

Ask KURA staff for cocktail & mocktail options.

