

HUNGRY?



TAPAS

COLD & FRESH

Beef Tartare on Chinese Churros | 185 kr

Hand-chopped beef tartare served on crisp Chinese churros with onion, Sichuan pepper, sesame oil & shallot.
Finished with chili mayo, chives, caviar & trout roe.

Torched Tuna Tataki | 185 kr

Lightly seared tuna with mango, tomato & red onion.
Dressed with soy, yuzu, olive oil & a touch of sugar.
Finished with sesame seeds & purple shiso.

Sansai Tofu Salad | 155 kr

A refreshing mix of tofu skin, black fungus, cucumber & peanuts.
Tossed in our sesame dressing with a hint of chili oil.
Crunchy, umami & perfectly balanced.

FRIED & CRISPY

Karaage with Gochujang Glaze | 165 kr

Japanese-style fried chicken glazed in a sticky, spicy gochujang sauce.
Topped with toasted sesame, spring onion & peanuts.
Served with house dip.

Bang Bang Yuzu Shrimps | 165 kr

Crispy fried shrimps tossed in creamy yuzu mayo, a touch of chili & fresh herbs.

Ebi Senbei | 65 kr

Light & airy prawn crackers.

Truffle Sweet Potato Fries | 65 kr

Crispy sweet potato fries served with truffle mayo dip.

Negi Pancakes (4 pcs) | 95 kr

Crispy scallion pancakes, golden & flaky.
Served with our house vinegar dipping sauce.



BAO & DUMPLINGS

Pork Belly Bao Buns · 2 pcs 175 kr

Chinese marinated pork belly,
crispy onions & fresh herbs
served in lotus-infused bao buns.

Potsticker Dumplings · 6 pcs 145 kr

Chicken dumplings served with
crispy shallots, Sichuan chili oil
& chili vinegar.

Edamame 65 kr

Steamed soybeans, shichimi & sea salt.

ROLLS

Salmon Sake Rolls · 5 pcs 145 kr

Flamed salmon, avocado, pickled red onion,
yellow radish & chili mayo.
Finished with unagi glaze, crispy onions,
sesame & chives.

Crispy Tuna Rolls · 5 pcs 135 kr

Tempura tuna with cucumber, avocado,
mango & KURA mayo.
Finished with unagi glaze.

GRILLED SKEWERS

Heavenly BBQ Skewers · 3 pcs 159 kr

Five-spice glazed barbecue skewers
served with side salad.

Choice of:

Beef · Chicken · Lamb

Single Skewer 55 kr



TASTING MENU

Tasting Menu • 549 kr per person

Sometimes the best choice
is letting us decide.

A journey through KURA's flavours —
from crispy, smoky and spicy,
to fresh, delicate and rich.

Served sharing-style across
multiple courses, blending
Japanese inspiration with
modern Asian street food.

