

SAKE 酒の花 NO HANA

otsumami

BLACK SUGAR ALMONDS, AROMATIC SALAD,
SMASHED 'MITSUKOSHI' CUCUMBER

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BROOKLYN KURA GRAND PRAIRIE

dry and light with a hint of honeysuckle, layered with an alluring texture

zensai

WINTER SQUASH TEMPURA

truffle salt, wafu mustard

TORO TARTARE

"the only" caviar, wasabi soy, furikake mochi

KYOTO ROOT VEGETABLES

edamame, crème fraiche, sesame-yuzu dressing

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G FIFTY

subtle notes of nectarine, grape and pear with a balanced finish

temaki & robata

SPICY TUNA

kabayaki, togarashi

- OR -

VEGETABLES

avocado, cucumber, shiitake

- OR -

YELLOWTAIL

serrano chili, soy vinaigrette

ROBATA

asparagus, wagyu tenderloin & iberico secreto

entrees & rice

BLACK SEABASS

eggplant, komatsuna, lemongrass ponzu

- OR -

A5 KATA SANKAKU SHOULDER

tokyo turnips, black garlic

GREEN VEGETABLE YAKIMESHI

edamame, shiso

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BROOKLYN KURA #14

light bodied with delicate structure and soft aromas of flower, apple, and tropical fruit

dessert

JAPANESE CITRUS

yuzu - bergamot fruitini

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