



KRU

October 9, 2020

Take Out & Dine In

KITCHEN

SUNOMONO* 7

Avocado, Ikura, Sesame

WAKAME SALAD* 8

Tobiko, Sesame

CRISPY BRUSSELS 11

Mentaiko Aioli

WARM MUSHROOM SALAD 12

Dragon Mushrooms, Lolla Rossa, Soy Vinaigrette

ORGANIC GREENS* 13

Mixed Greens, Tomato, Radish, Orange, Avocado, Ajitama, Pickled Beets, Cucumber, Soy Vinaigrette

KAMA 18

Grilled Collar, Green Salad

POTATO CROQUETTES* 10

Tonkatsu Sauce, Spicy Aioli, Bonito

TEA SMOKED DUCK KUSHIYAKI 12

Plum Wine Katsu, Sansyo Salt

WAGYU TSUKUNE* 15

Chuck & A5 Blended Beef, Tare, Egg Yolk

HOUSE MADE PORK GYOZA 14

8 Pieces, Kurobuta Shoulder, Chili Ponzu

GRILLED ALBACORE* 16

Tsukemono, Lemon Aioli, Gochujang

QUAIL FRIED RICE* 16

Quail Egg, Crispy Garlic

MARY'S FRIED CHICKEN 26

Karaage Breast with Sumiso, Katsu Thigh with Tonkatsu Sauce, Cucumber Salad, Citrus

AUSTRALIAN WAGYU* 56

10oz New York, Grilled Vegetables, Hollandaise

SPICY MISO RAMEN* 16

Pork Belly, 64° Egg, Bean Sprouts, Fukujinzuke

NGO BURGER* 16

6oz American Chuck & A5 Wagyu Blended Patty, Lettuce, Tomato, Onion, American Cheese, Pickled Cucumber, Special Sauce, House Made Brioche Bun

NIGIRI 1pc / SASHIMI 1pc

Ebi | Shrimp 3.5

Escolar | Butter Fish* 4

Hamachi | Yellowtail* 5

Ikura | Salmon Roe* 4

Jidori Tamago | Egg Sushi 3.5

Maguro | Bluefin* 4

Sake | Fresh or Smoked Salmon* 4

Shiro Maguro | Albacore* 4

Tako | Spanish Octopus 5

Sturgeon Zuke | Seared Sturgeon* 5

Unagi | Eel 4

NIGIRI MIX* 15

5 Pieces, Chef's Choice

NIGIRI MIX* 32

10 Pieces, Chef's Choice

SASHIMI MIX* 15

5 Pieces, Chef's Choice,
Served with Preserved Wasabi Root

SASHIMI MIX* 40

15 Pieces, Chef's Choice,
Served with Preserved Wasabi Root

BARA ZUSHI* 22

Fish, Sushi Rice, Tamago, Vegetables

CHUTORO CARPACCIO* 18

Jalapenos, Ponzu, Chili Oil

SIDES

MISO SOUP 4

Tofu, Negi & Enoki Mushroom

STEAMED RICE 2

ROLLS

CALIFORNIA ROLL* 8

SPICY TUNA ROLL* 8

EEL & AVOCADO ROLL 8

HAMACHI & SCALLION ROLL* 8

TORO & SCALLION ROLL* 11

VEGETABLE ROLL 8

SALMON SKIN ROLL* 8

SHRIMP TEMPURA ROLL* 8

PHILADELPHIA ROLL* 8

SOFT SHELL CRAB ROLL* 8

GO GREEN ROLL* 10

MIDTOWN ROLL* 11

SPICY B ROLL* 14

FIRECRACKER ROLL* 14

CATERPILLAR ROLL 14

SPICY LIZ ROLL* 14

TESLA ROLL* 14

RAINBOW ROLL* 15

SUNSHINE ROLL* 16

KINGS ROLL* 18

3 ALARM ROLL* 21

DESSERTS

MOCHI CUPCAKE 4

Ganache, Almond, Nori

*SERVED RAW OR UNDERCOOKED OR CONTAINS RAW OR UNDERCOOKED INGREDIENTS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SPECIAL ROLLS

GO GREEN 10

Tempura Veggies, Apple, Topped with Avocado, Micro Cilantro, Arare, Miso Mustard

MIDTOWN 11

Cucumber, Avocado, Lolla Rosso Lettuce, Seaweed, Soy Wrap, Sweet Chili Sauce

SPICY B* 14

Shrimp Tempura, Spicy Tuna, Cucumbers, Topped with Avocado, Seared Tuna, Tempura Crisps, Micro Greens, Spicy Garlic Sauce, Chili Sauce, Eel Sauce

FIRECRACKER* 14

Crab, Avocado, Topped with Salmon, Spicy Garlic Sauce, Tempura Crisps, Jalapenos, Tobiko, Kimchee Ponzu, Chives

CATERPILLAR 14

Shrimp Tempura, Cucumbers Topped with Grilled Fresh Water Eel, Avocado

SPICY LIZ* 14

Spicy Tuna, Cucumbers, Topped with Lomi Salmon, Onion, Chili Oil, Soy Sauce, Chives

TESLA* 14

Soft Shell Crab, Topped with Avocado, Albacore, Salmon, Garlic Cream, Chives

RAINBOW* 15

Crab, Avocado, Cucumbers, Topped with 6 Pcs of Fish

SUNSHINE* 16

Shrimp Tempura, Spicy Tuna, Green Apple, Lemon, Topped with Avocado, Escolar, Arare, Micro Cilantro, Fried Leeks, Spicy Garlic Sauce, Sweet Chili

KINGS* 18

Lobster Tempura, Crab, Lemon, Topped with Avocado, Shrimp, Tobiko, Spicy Cream, Eel Sauce, Micro Cilantro

3 ALARM* 21

Negitoro, Cucumbers, Topped with Akami, Jalapenos, Habanero Masago, Preserved Wasabi, Fried Leeks, Garlic Cream Sauce

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