



K R U



VALENTINE'S DAY

RO-MANCE : / rō' mans, rō' mans/

noun. a feeling of excitement and mystery associated with love.

CHAMPAGNE BY THE GLASS

"Champagne for my real friends"

Réserve Brut - Telmont
Marne, France NV
25

Extra Brut Rosé - Nicolas Maillart
Grand Cru, Bouzy, France NV
40

Brut - Dom Perignon
Epernay, France 2013
70

COCKTAIL SPECIALS

TEQUILA + SANGRITA, for TWO 22
two cheekies of reposado tequila,
passion fruit sangrita

THE REAL McCOY 18
guava gin, strawberry, lemon, champagne

NON ALCOHOLIC COCKTAIL

PINK BEAR-Y 12
non alcoholic pink gin, white peach,
lime, ginger beer

*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

20% GRATUITY WILL BE APPLIED TO PARTIES OF SIX OR MORE
A MAXIMUM OF FOUR PAYMENTS ACCEPTED PER TABLE

February 14th, 2025

SPECIALS

DRESSED HALF DOZEN OYSTER PAIRS* 45
CAVIAR | JAPANESE UNI | IKURA
with Ponzu & Ground Sesame

SALMON CRUDO* 25
Kimchee Salsa, Jalapeño Cream, Gochujang Aioli,
Kumquat, Micro Cilantro

UNI BEIGNET* 12
Caviar, Nori Chip, Preserved Lemon

KOBUJIME BEET SALAD 16
Ume Farm Cheese, Pistachio, Beet Chips, Frisée, Mint

GRILLED SPANISH OCTOPUS 24
Spring Onion Tempura, Kimchi Romesco, Fennel Salad, KRU Dukkah

SCALLOP + MUSHROOM CAPPELLETTI* 30
Black Trumpet Beurre Blanc, Sunchoke, Cured Trout Roe, Shiso Oil,
Oyster Foam, Lemon
+ BLACK TRUFFLE SUPPLEMENT 25

WAGYU TATAKI* 40
Black Truffle, Caviar, Dark Soy Ponzu, Basil Oil

NIGIRI*

ankimo - monkfish liver*, akita	10
chutoro/ototo/kamatoro - bluefin*, baja,MX	7/9/10
hotate & caviar - fresh scallop*, hokkaido	13
inada - young yellowtail*, fukuoka	6.5
kamasu - barracuda*, chiba	7
kanburi/toro - winter yellowtail*, fukui	8/9
kanpachi - amberjack*, fukuoka	7
king salmon*, new zealand	5.5
kinmedai - golden eye snapper*, chiba	8
madai - sea bream*, ehime	6.5
saba - japanese mackerel*, fukuoka	6
sawara - king mackerel*, chiba	7
sayori - japanese half beak*, hokkaido	9
shima aji & truffle - jack mackerel*, ehime	13
sturgeon trio*, california	11
tako - octopus, hyogo	6.5
toro tataki - seared bluefin, baja, MX	10
umimasu - ocean trout*, scotland	5
uni - sea urchin*, hokkaido	12
wagyu - a5 japanese beef*, kagoshima	11