



Kuroshio

SUSHI BAR AND GRILLE

840 Ernest Barrett Parkway Suite 500 Kennesaw, GA 30144

Phone: 770-499-7160 Fax: 770-499-7361

Monday – Thursday 11:30am – 10:00pm

Friday – Saturday 11:30am – 11:00pm

Sunday 12:00pm – 10:00pm

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*ADVISORY! THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, HAMBURGERS, SHELLFISH, POULTRY, FISH & STEAKS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



TRADITIONAL JAPANESE CUISINE

Original Appetizers

Edamame	steamed Japanese soy beans, very high in protein!	4
House Green Salad	organic mixed greens, served with side of tomatoes and topped with our ginger dressing.	5
Wakame Salad	house special seasoned and specially marinated seaweed salad.	5
Cucumber Salad	fresh cut sliced cucumber topped with shredded kanikama, sesame and cucumber sauce.	5
Chuka Fumi Ika Salad	house special seasoned and specially marinated squid salad.	6
Chuka Kurage Salad	house special seasoned and specially marinated jelly fish salad.	6
Seared Tuna Salad	seared over high heat, sliced thin, served rare over organic mixed greens.	10
Seared Salmon or Tilapia Salad	seared over high heat, sliced thin, served rare over organic mixed greens.	10
Pickled Garlic	traditional japanese pickled garlic.	4
Kuroshio Spring Rolls	house marinated chicken w/cabbage, carrots, onion, hint of basil, special sauce. *NEW!	6
Soft Shell Crab	whole soft shelled crab, soy marinated, tempura fried, with mixed vegetables and ponzu sauce.	7
House Special Crab Cake	our special mixed snow crab meat battered and fried to golden perfection.	7
Crispy Calamari	cajun spiced and fried to golden perfection served w/ aioli sauce. A Kuroshio Favorite!	8
Shrimp Gyoza	steamed or fried shrimp dumplings served with garlic ponzu dipping sauce. (8 pieces)	8
Pork Gyoza	steamed or fried pork dumplings served with garlic ponzu dipping sauce. (8 pieces)	8
Conch Salad	conch clam slices served over organic mixed greens, house special marinated with soy vinaigrette dressing and house dressing	10
Hot Wok Shrimp	tiger shrimps sautéed over high heat with garlic chili & lime juice, served over diced tomatoes, onions and avocados with fried rice crackers on the side. A Kuroshio Favorite!	10
Drunken Beef	high heat grilled, sliced thin in garlic ponzu & cilantro, served rare. A Kuroshio Favorite!	10
Tuna Tataki	flash fried in hot sesame oil, sliced thin and served rare with garlic ponzu dipping sauce.	10
Hamachi Kama	yellow tail jaw grilled over high heat w/ garlic ponzu dipping sauce. (allow for longer prep time)	10

Temaki* Menu (Hand Roll)

*conical roll

California Hand Roll	(vegetarian)	3
Spicy Tuna Hand Roll		3
Salmon Hand Roll		3
Tuna Hand Roll		3
Salmon Skin Hand Roll		3
Unagi and Avocado Hand Roll		4
Philadelphia Hand Roll	smoked salmon and cream cheese	4
Seared Tilapia or Salmon and Cucumber Hand Roll		4
Yellowtail and Scallion Hand Roll	yellowtail and scallion hand roll *NEW!	4

Yakitori* Menu (1 stick)

*grilled and skewered

Chicken	Zucchini	Mushroom	1.50
Pork	Eggplant	Beef (2.00)	
Shrimp	Beef Negima	Bacon Scallop	
Salmon	Tilapia	Bacon Asparagus	2.50
Sea Bass	Tuna	Super White Fish	
Beef & Asparagus			

Tempura* Menu (2 pieces)

*battered and fried

Sweet Potato	Zucchini	Onion	1.50
Shitake Mushroom	Eggplant	Asparagus	
Scallop	Oyster	Crab Stick	
Sea Bass	Tuna	Salmon	
Tilapia	Calamari	Super White Fish	2.00
Shrimp			

Dollar Sushi Nigiri* Menu (1 piece)

*fish on rice

Saba	marinated mackerel	Tilapia		Tamago	sweet omelet	
Idako	baby octopus	Inari	sweet tofu	Ebi	shrimp	1.00
Kanikama	crab stick	Hokki Gai	surf clam			
Hamachi	yellow tail	Ika	squid	Masago	smelt roe	
Unagi	BBQ eel	Tako	octopus	Tobiko	flying fish roe	1.50
Kani	snow crab	Sake	salmon	Ikura	salmon roe	
Maguro	tuna	Smoked Salmon		Super White Fish		
Seared Tuna		Limited Quantity Items:		Limited Quantity Items:		
Seared Salmon		* Uni	sea urchin	* Hotate Gai	japanese scallop	2.00
Seared Tilapia		* Madai	japanese red snapper	* Toro	fatty tuna (\$3.50 each)	
Ama Ebi	sweet shrimp					

Dollar Sushi Maki* Menu (3 pieces)

*traditional roll

California Roll Maki	Spicy Tuna Maki	Spicy Salmon Maki	1.00
Spicy Tilapia Maki	Tamago Maki		
Cajun Crawfish	Spicy Chicken Tempura Maki		1.50
Sweet Potato Tempura Maki	Zucchini Tempura Maki	Eggplant Tempura Maki	
Asparagus Tempura Maki	Tuna Tempura Maki	Salmon Tempura Maki	2.00
Tilapia Tempura Maki	White Fish Tempura Maki	Seared Tilapia or White Fish Maki	

Traditional Maki* Menu (6 pieces)

*traditional roll

Avocado Maki	avocado roll (vegetarian)	4
Shitake Maki	sweet mushroom maki (vegetarian)	4
Inari Maki	japanese sweet fried tofu maki (vegetarian)	4
Pickled Garlic Maki	pickled garlic maki (vegetarian)	4
Kappa Maki	cucumber maki (vegetarian)	4
Tempura Cream Cheese	cream cheese battered, fried and rolled (vegetarian)	5
Unakyu Maki	unagi and kappa maki	5
Sake Maki	salmon maki	6
Tekka Maki	blue fin tuna maki	6
Salmon Poki Maki	house special marinated salmon hawaiian style maki A Kuroshio Favorite!	6
Tuna Ahi Poki Maki	house special marinated tuna hawaiian style maki A Kuroshio Favorite!	6
Hamachi Shiso	yellow tail tuna and mint leaf maki A Kuroshio Favorite!	6
Shiromi Shiso	seared tilapia with mint leaf maki	6
Rock 'n Roll Maki	broiled eel with avocado and cucumber maki	6
Tuna or Salmon Avocado Maki		6
Futomaki	steamed spinach, inari tofu, shitake mushroom, cucumber and tamago (vegetarian)	8

Kuroshio Recommendations

If seafood doesn’t fancy your tastes, we recommend...



Chicken Fried Rice \$8
hailed as the best fried rice our customers have ever had!



Pork Katsu Dinner \$14
breaded pork cutlets, deep-fried to golden perfection, served with sautéed vegetables and steamed rice. spicy aioli, tonkatsu dipping sauces.



Spicy Lemongrass Tofu \$12
pan sauté with minced lemongrass, onion, green peppers, served with miso soup, salad and steamed rice, very popular!

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Kuroshio's Special Rolls

Crispy Cali	our california roll, panko encrusted and fried to golden brown, topped with our spicy sweet sauce.	6
Crispy Spicy Tuna or Chicken	panko encrusted and fried to golden brown, topped with our spicy sweet sauce.	6
Crispy Cajun Maki	stuffed with crawfish salad mixed in 7 spices. lightly tempura fried, topped with aioli sauce.	8
Lovely Roll	kanikama and avocado rolled then topped with cream cheese, oven baked and garnished with sweet unagi sauce. A Kuroshio Favorite! (please allow longer prep time)	8
Bagel Roll	smoked salmon, cream cheese and avocado. one of our most popular rolls! A Kuroshio Favorite!	8
Bagel Tempura Roll	smoked salmon, cream cheese and avocado. lightly tempura fried, served with aioli sauce.	9
Shrimp Tempura Roll	shrimp tempura, cucumber, avocado, masago and japanese mayo rolled inside.	9
Spider Roll	filled with crispy fried soft shell crab, rolled with cucumber and red tobiko. A Kuroshio Favorite!	9
Mega Crunch	stuffed with spicy crunchies, topped with avocado, smoked salmon & unagi. A Kuroshio Favorite!	10
Rainbow Roll	rolled kanikama and avocado, topped with fresh assorted fishes and shrimp.	10
Crazy Roll	unagi and avocado rolled then topped with spicy snow crab salad and tobiko, delicious!	10
Happy Salmon	kanikama, avocado and fresh lime rolled together, topped with fresh salmon and masago.	10
Caterpillar	stuffed with unagi, cucumber and cream cheese. topped with avocado, tobiko and unagi sauce, yum!	10
Ebi Crunch	crispy tempura shrimp inside topped with ebi, avocado & sweet unagi sauce, great for shrimp lovers!	10
Erika Roll	thin sheet of fresh cucumber carefully wrapped around snow crab salad with masago and shiracha sauce. Served with our garlic ponzu sauce.	10
Volcano Roll	kanikama and avocado rolled and topped with a mound of cooked tilapia, tuna, salmon, blended with spicy aioli sauce, then topped with tobiko, masago and sweet unagi sauce, sweet and spicy!	10
Jazz Roll	spicy tuna roll with crunchies topped with super white, extra tuna, masago and spicy tuna sauce *NEW!	10
Funky Roll	shrimp tempura with cream cheese topped with unagi and avocado. *NEW!	11
Sassy Nana	fresh salmon, asparagus and cream cheese rolled inside. topped with blue fin tuna, super white and coated with our spicy sweet sauce, one of the three “create your own sushi contest” winners! A Kuroshio Favorite!	11
Alaskan Roll	stuffed with spicy snow crab salad and cucumber, topped with fresh salmon & masago.	11
Power Roll	kanikama, avocado and topped with oven broiled sweet unagi fillet. A Kuroshio Favorite!	11

Kuroshio Recommendations

If you like the California Roll... you should try these legendary Kuroshio Rolls...

Similar....



JMF Roll \$12

crab mix stuffed with bacon bits inside, topped with smoked salmon, avocado and unagi sauce

Daring....



La Rhumba \$11

stuffed with spicy tuna and crunchies then topped with slices of super white fish and avocado, coated with a spicy sweet sauce. It's crazy delicious!

Adventurous....



Alaskan Roll \$11

stuffed with spicy snow crab salad and cucumber. topped with fresh salmon and masago.



Fantastic Tuna \$11

super white and blue fin tuna rolled together, then flash fried very crispy, served rare with our special fantastic tuna sauce.



Sassy Nana \$11

fresh salmon, tender asparagus and cream cheese rolled, topped with blue fin tuna and super white fish, coated w/ spicy sweet sauce.



Tabatha Roll \$12

tuna, avocado, kanikama, topped tuna, salmon, cream cheese over toasted spicy aioli and unagi sauce. Allow additional prep time

Kuroshio's Special Rolls (continued)

Fisherman Roll	stuffed with salmon, tuna, tilapia, kanikama, hamachi and super white. lightly panko crusted and fried, served with tangy tonkatsu sauce.	11
The Samurai	filled with fresh salmon, cream cheese, avocado, kanikama and masago, encrusted with gyoza skin and lightly fried, served with our spicy aioli dipping sauce.	11
The Wild West	aka the good, the bad, the ugly, stuffed with snow crab meat, jalapeño, cucumber, and fresh lime, carefully topped with honey and avocado, it's a wild kick in the mouth!	11
La Rhumba	stuffed with spicy tuna and crunchies, then topped with super white tuna and avocado. coated with our spicy sweet sauce. one of the "create your own sushi contest" winners! A Kuroshio Favorite!	11
UGA Bulldog Roll	seared salmon, seared tilapia rolled together then flash fried crispy and served rare with our special sauce blend. GO DAWGS!	11
Fantastic Salmon	stuffed with salmon, kanikama, asparagus and cream cheese. lightly fried, served w/ special sauce.	11
Fantastic Tuna	super white & blue fin tuna rolled then flash fried crispy and served rare w/our special sauce blend.	11
JMF Roll	crab mix stuffed with bacon bits inside, topped with smoked salmon, avocado and unagi sauce. *NEW!	12
Tabatha Roll	stuffed with blue fin tuna, avocado and kanikama topped w/ tuna, salmon, cream cheese & spicy aioli sauce, oven baked/drizzled with sweet unagi sauce, sweet and spicy! (please allow for longer prep time)	12
Hip Hop Roll	yellowtail and scallion, topped w/super white, avocado w/ spicy tuna sauce. *NEW!	12
Salsa Roll	crab mixed, red onion, shrimp tempura, spicy aioli and crunchies rolled in soy paper, yummy! *NEW!	12
Cha Cha Cha	crispy avocado roll topped with spicy hot wok shrimps and scallion, aioli and unagi sauce *NEW!	12
No Name Roll	crab mix and shrimp tempura roll, topped w/ unagi, smoked salmon and avocado with eel sauce. *NEW!	12
KSU Owl Roll	tempura asparagus, tempura kanikama, avocado, seared tilapia, aioli sauce, and crunchies. wrapped in japanese soy paper and topped with spicy sweet sauce, dedicated to the KSU Owls!	12
Valentine Roll	filled with blue fin tuna, fresh salmon, jalapeño, avocado, crunchies, cucumber and spicy aioli sauce, wrapped in japanese soy paper.	12
The Gambo	stuffed with blue fin tuna, cream cheese and avocado, topped with sweet broiled unagi and masago. A Kuroshio Favorite!	12
The Drunken Tiger	filled with spicy crab salad, crunchies and masago, then topped with smoked salmon, avocado, unagi, tiger shrimp and drizzled with unagi sauce. A Kuroshio Favorite!	12
Falcon Roll	crispy fried soft shell crab, cucumber, and japanese mayo rolled inside with slices of avocado and unagi on top garnished with black caviar and red tobiko for the Atlanta Falcons. A Kuroshio Favorite!	12
Special "T"	a carefully sliced cucumber sheet is stuffed with maguro, super white tuna, sake, avocado, and kaiware sprouts, served with a side of garlic ponzu sauce. one of the "create your own sushi contest" winners!	12
Lobster Roll	stuffed with crispy fried lobster tail, fresh cucumber slivers, golden fried tempura asparagus, avocado, red tobiko, and our tangy kimchee mayo sauce all wrapped in japanese soy paper, delicious!	15



Hip Hop Roll \$12
yellowtail and scallions, topped w/super white, avocado w/ spicy tuna sauce



Salsa Roll \$12
crab mix, red onion, shrimp tempura, spicy aioli and crunchies rolled in soy paper.



Special "T" \$12
a carefully sliced sheet of fresh cucumber is stuffed with cuts of maguro, super white tuna, sake, avocado, and kaiware sprouts, served with a side of garlic ponzu sauce.



No Name Roll \$12
crab mix and shrimp tempura roll, topped w/ unagi, smoked salmon and avocado with eel sauce.



KSU Owl Roll \$12
fried asparagus, kanikama, avocado, seared Tilapia, spicy aioli sauce, and crunchies all wrapped in soy paper, topped in spicy sweet sauce. (dedicated to the KSU Owls)



The Gambo Roll \$12
stuffed with blue fin tuna, cream cheese and fresh avocado, then topped with broiled sweet unagi and masago.

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Sashimi Platters

Ahi Poki Sashimi	house special! blue fin tuna marinated w/ sesame, soy and masago. A Kuroshio Favorite!	12
Salmon Poki Sashimi	house special! sesame and soy marinated fresh salmon with red tobiko.	12
Uzu Zukuri Sashimi	super white fish, sliced thin and served in tangy sweet garlic ponzu sauce. (10 pc.)	13
Tekka Don	blue fin tuna sashimi cuts served over sushi rice bowl. A Kuroshio Favorite!	16
Unagi Don	broiled eel sashimi cuts served over sushi rice bowl.	16
Chirashi Sashimi	assorted sashimi cuts served over sushi rice bowl.	16
Maguro Sashimi	blue fin tuna (10 pcs.)	18
Salmon Sashimi	(10 pc.)	18
Salmon & Tuna Sashimi	(10 pc.)	18
Super White & Salmon Sashimi	(10 pc.)	18
Hamachi Sashimi	(10 pc.)	18
Maguro & Hamachi Sashimi	(10 pc.)	18
Seared Sashimi Selection	blue fin tuna, salmon, tilapia and super white (12 pc.)	22
Toro Sashimi	fatty tuna (5 pcs.)	22
Salmon, Tuna & Hamachi Sashimi	(15 pcs.)	26
Super White, Salmon & Tuna Sashimi	(15 pcs.)	26
Super White, Salmon, Tuna & Hamachi Sashimi	(20 pcs.)	35
Regular Assortment	blue fin tuna, fresh salmon, seared tilapia, octopus, hamachi and ika (20 pcs.)	30
Chef's Choice Assortment	35 to 38 pieces of assorted sashimi selected by the sushi chef.	46

Sushi Assortment - Power House

The Earth Mover	includes: fantastic tuna roll, spicy tuna temaki, rock 'n roll maki, california roll w/masago maki, unagi, maguro, sake & masago nigiri, ahi poki sashimi, served with miso soup and salad.	23
The Mega Mover	includes: fantastic salmon roll, salmon skin temaki, rock 'n roll maki, california roll w/ masago maki, unagi, maguro, sake & masago nigiri, salmon poki sashimi, served with miso soup & salad.	23
Konohana Bridge	chef's selection of maki, nigiri & sashimi for parties of 2-3 served with miso soup and salads	55
Hirado Sushi Boat	chef's selection of maki, nigiri & sashimi for parties of 3-4 served with miso soup and salads	75

Kuroshio Recommendations

Sashimi is perfect for a **low carb/high protein** meal, and our **“Power House”** assortments are meals fit for a **KING!!**



Funky Roll \$12

shrimp tempura with cream cheese topped with unagi and avocado.



Salmon & Tuna Sashimi \$18

5 finely portioned sashimi cuts of fresh salmon and 5 sashimi cuts of tasty blue fin tuna, perfect for those looking for a healthy and low-carb meal; high in protein and omega-3!



Mega Mover Assortment \$23

fantastic Salmon roll, salmon skin temaki, rock 'n roll maki, cali w/ masago maki, unagi, maguro, sake and tobiko nigiri, and a generous portion of salmon poki sashimi.



The Konohana Bridge \$55

maki, nigiri and sashimi for parties of 2-3, served with miso soup and salads



Regular Assortment \$30

18 to 20 premium cuts of our blue fin tuna, fresh salmon, seared tilapia, octopus and squid.



The Hirado Sushi Boat \$75

maki, nigiri and sashimi for parties of 3-4



TRADITIONAL JAPANESE CUISINE

Japanese Dinners

Served with miso, side salad & steamed rice. (Substitute steam for fried rice for additional \$2)

Tofu Mixed	pan sautéed tofu with mixed vegetables in house special sauce, topped with wakame and sesame. (veg)	11
Vegetarian Teriyaki	eggplant, asparagus and mushroom pan simmered in teriyaki sauce. (vegetarian)	11
Tempura Dinner	shrimp, tilapia, oyster, crab stick & mixed vegetable tempura.	12
Chicken Katsu Dinner	breaded chicken cutlet, deep fried to a golden perfection. served with tangy tonkatsu sauce.	14
Pork Katsu Dinner	breaded pork cutlet, deep fried to a golden perfection. served with tangy tonkatsu sauce.	14
Chicken Teriyaki	pan simmered in teriyaki sauce with mushrooms and a side of sautéed vegetables.	14
Pork Teriyaki	pan simmered in teriyaki sauce with mushrooms and a side of sautéed vegetables.	14
Beef Teriyaki	pan simmered in teriyaki sauce with mushrooms and a side of sautéed vegetables.	15
Shrimp Teriyaki	pan simmered in teriyaki sauce with mushrooms and a side of sautéed vegetables.	15
Scallops Teriyaki	pan simmered in teriyaki sauce with mushrooms and a side of sautéed vegetables.	15
Shrimp & Scallop Teriyaki	pan simmered in teriyaki sauce with mushrooms and a side of sautéed vegetables.	15
Tuna Teriyaki	pan simmered in teriyaki sauce and mushrooms and a side of sautéed vegetable.	15
Salmon Teriyaki	pan simmered in teriyaki sauce and mushrooms and a side of sautéed vegetables.	15

Kuroshio's Favorite Dinners

Served with miso soup, side salad and steamed rice. (Substitute with fried rice for \$2.00)
All dinners are pan sautéed with minced lemongrass, onion, green pepper and a house special sauce.

Spicy Lemongrass Tofu or Eggplant	A Kuroshio Favorite! (vegetarian)	12
Spicy Lemongrass Chicken		12
Spicy Lemongrass Beef, Tilapia, Salmon or Shrimp		14

Seafood Dinners

Served with miso, side salad and steamed rice. Substitute with fried rice for \$2.00.

Fried Shrimps & Scallops	tempura battered, panko encrusted, deep fried with mixed vegetables and dipping sauce.	14
Grilled Mackerel	fresh mackerel grilled over high heat, served with sautéed vegetables and side sauces.	14
Grilled Tilapia	marinated and grilled over high heat to temperature, served with sautéed vegetables and side sauces.	14
Bacon & Scallop in Plum Wine Soy	scallop wrapped in bacon, broiled, then simmered in a creamy plum wine soy sauce	15
Grilled Shrimps & Scallops	four skewers grilled over high heat, served with sautéed vegetables and side sauces.	16
Grilled Sea Bass	marinated sea bass grilled over high heat, served with sautéed vegetables and side sauces.	16
Grilled Fresh Salmon	marinated and grilled over high heat, served with sautéed vegetables.	16
The Fisherman Choice	grilled lobster tail, shrimp and scallops, served over sautéed vegetables with garlic butter & aioli.	26

Big Bowl Hot Noodle Soups

Nabeyaki Udon	thick udon noodles, chicken, egg drop, inari tofu, spinach & topped w/tempura shrimp.	9
Inaka Yasai Udon	miso flavored udon noodle soup filled with tofu chunk, shitake mushroom, inari tofu & spinach. (veg)	9
Tokyo Pork Ramen	japanese egg noodle soup with mixed vegetables and topped with pan sautéed pork slices.	9
Oyster & Scallop Miso Udon	piping hot miso flavored udon soup with oysters, scallops, mixed veggies and spinach.	11
Hot Wok Shrimp Udon	spicy udon noodle soup slowly cooked and topped with hot wok shrimp. A Kuroshio Favorite!	11
Seafood Ramen	japanese egg noodle soup cooked with sautéed calamari, scallop and shrimp, delicious!	11

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TRADITIONAL JAPANESE CUISINE

Japanese Fried Rice or Stir Fried Noodles

Vegetable Fried Rice	asparagus, shitake mushroom and mixed veggies. (vegetarian)	7
Chicken Fried Rice		8
Beef Fried Rice		9
Shrimp Fried Rice		9
Seafood Fried Rice	shrimp, scallop, calamari rings and mixed vegetable	10
Yaki Soba or Spicy Yaki Udon (Vegetable)	(vegetarian)	8
Yaki Soba or Spicy Yaki Udon (Calamari)		8
Yaki Soba or Spicy Yaki Udon (Chicken)		8
Yaki Soba or Spicy Yaki Udon (Beef)		9
Yaki Soba or Spicy Yaki Udon (Shrimp)		9
Yaki Soba or Spicy Yaki Udon (Scallop)		9
Yaki Soba or Spicy Yaki Udon (Pork)		9

Children’s Specials (12 or under)

Substitute steamed rice with fried rice for additional \$2.00

Yaki Soba (chicken, beef, pork or shrimp)		6
Chicken Teriyaki	served with steamed rice & sweet potato tempura fries	7
Tempura Dinner	served with steamed rice & sweet potato tempura fries	7
Beef or Shrimp Teriyaki	served with steamed rice & sweet potato tempura fries	8

Kuroshio Specialty Sauces

Try our homemade specialty sauces with your meal for only \$1.00!

Unagi Sauce	Tonkatsu Sauce	White Sauce	Garlic Ponzu Sauce	Cucumber Sauce	Eel Sauce	1
Aioli Sauce	Spicy & Sweet	Spring Roll Sauce	Teriyaki Sauce	Fantastic Tuna	Sauce	

Kuroshio's Sweets

Vanilla Ice Cream	3
Azuki Red Bean Ice Cream	4
Green Tea Ice Cream	4
Tempura Ice Cream	vanilla ice cream wrapped in pound cake and fried, topped with strawberry, chocolate & honey! 5
Crispy Banana	tempura fried banana slices served with vanilla ice cream, topped with strawberry, chocolate & honey! 8



Tempura Ice Cream



Crispy Banana

Drinks Menu (Free Refills)

Hot Green Tea	Coke	Pink Lemonade	1.95
Sweet Iced Tea	Diet Coke	Fanta Orange	
Unsweet Iced Tea	Sprite		

Bottled Water

Fiji (still) or Perrier (sparkling mineral)	2.50
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