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

Follow us online...
http://www.kuroshiosushi.com
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http://www.myspace.com/kuroshiosushi

Ask a server about joining our Mailing List to receive email updates of upcoming events and much more!

*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.
**Original Appetizers**

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

**Temaki* Menu (Hand Roll)** *conical roll

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

**Yakitori* Menu (1 stick)** *grilled and skewered

<table>
<thead>
<tr>
<th>Chicken</th>
<th>Zucchini</th>
<th>Mushroom</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork</td>
<td>Zucchini</td>
<td>Beef (2.00)</td>
</tr>
<tr>
<td>Shrimp</td>
<td>Beef Negima</td>
<td>Bacon Scallop</td>
</tr>
<tr>
<td>Salmon</td>
<td>Tilapia</td>
<td>Bacon Asparagus</td>
</tr>
<tr>
<td>Sea Bass</td>
<td>Tuna</td>
<td>Super White Fish</td>
</tr>
<tr>
<td>Beef &amp; Asparagus</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Tempura* Menu (2 pieces)** *battered and fried

<table>
<thead>
<tr>
<th>Sweet Potato</th>
<th>Zucchini</th>
<th>Onion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shiitake Mushroom</td>
<td>Eggplant</td>
<td>Asparagus</td>
</tr>
<tr>
<td>Scallop</td>
<td>Oyster</td>
<td>Crab Stick</td>
</tr>
<tr>
<td>Sea Bass</td>
<td>Tuna</td>
<td>Salmon</td>
</tr>
<tr>
<td>Tilapia</td>
<td>Calamari</td>
<td>Super White Fish</td>
</tr>
<tr>
<td>Shrimp</td>
<td></td>
<td></td>
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# Dollar Sushi Nigiri* Menu (1 piece)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saba</td>
<td>marinated mackerel</td>
<td>1.00</td>
</tr>
<tr>
<td>Idako</td>
<td>baby octopus</td>
<td>1.00</td>
</tr>
<tr>
<td>Kanikama</td>
<td>crab stick</td>
<td>1.00</td>
</tr>
<tr>
<td>Hamachi</td>
<td>yellow tail</td>
<td>1.50</td>
</tr>
<tr>
<td>Unagi</td>
<td>BBQ eel</td>
<td>1.50</td>
</tr>
<tr>
<td>Kani</td>
<td>snow crab</td>
<td>1.50</td>
</tr>
<tr>
<td>Maguro</td>
<td>tuna</td>
<td>1.50</td>
</tr>
<tr>
<td>Tilapia</td>
<td>Inari</td>
<td></td>
</tr>
<tr>
<td>Inari Hokki Gai</td>
<td>sweet tofu</td>
<td></td>
</tr>
<tr>
<td>Tamago</td>
<td>Ebi</td>
<td></td>
</tr>
<tr>
<td>Masago</td>
<td>Tobiko</td>
<td></td>
</tr>
<tr>
<td>Ikura</td>
<td>Super White Fish</td>
<td></td>
</tr>
</tbody>
</table>

*fish on rice

# Dollar Sushi Maki* Menu (3 pieces)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>California Roll Maki</td>
<td>Spicy Tilapia Maki</td>
<td>1.00</td>
</tr>
<tr>
<td>Spicy Tuna Maki</td>
<td>Tamago</td>
<td></td>
</tr>
<tr>
<td>Spicy Salmon Maki</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cajun Crawfish</td>
<td>Spicy Chicken Tempura Maki</td>
<td>1.50</td>
</tr>
<tr>
<td>Sweet Potato Tempura Maki</td>
<td>Zucchini Tempura Maki</td>
<td></td>
</tr>
<tr>
<td>Asparagus Tempura Maki</td>
<td>Tuna Tempura Maki</td>
<td></td>
</tr>
<tr>
<td>Tilapia Tempura Maki</td>
<td>White Fish Tempura Maki</td>
<td></td>
</tr>
<tr>
<td>Seared Tuna</td>
<td>Limited Quantity Items:</td>
<td>2.00</td>
</tr>
<tr>
<td>Seared Salmon</td>
<td>Limited Quantity Items:</td>
<td></td>
</tr>
<tr>
<td>Seared Tilapia</td>
<td>Ama Ebi</td>
<td></td>
</tr>
<tr>
<td>Ama Ebi</td>
<td>sweet shrimp</td>
<td></td>
</tr>
<tr>
<td>Seared Salmon</td>
<td>Limited Quantity Items:</td>
<td></td>
</tr>
<tr>
<td>Seared Tilapia</td>
<td>Limited Quantity Items:</td>
<td></td>
</tr>
<tr>
<td>Seaed Tuna</td>
<td>Limited Quantity Items:</td>
<td></td>
</tr>
<tr>
<td>Limited Quantity Items:</td>
<td>* Uni sea urchin</td>
<td></td>
</tr>
<tr>
<td>Limited Quantity Items:</td>
<td>* Madai japanese red snapper</td>
<td></td>
</tr>
<tr>
<td>Limited Quantity Items:</td>
<td>* Hotate Gai japanese scallop</td>
<td></td>
</tr>
<tr>
<td>Limited Quantity Items:</td>
<td>* Toro fatty tuna ($3.50 each)</td>
<td></td>
</tr>
</tbody>
</table>

*traditional roll

# Traditional Maki* Menu (6 pieces)

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

*traditional roll

## 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 sautéed 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

**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!  
9

**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

- **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!

- **Fantastic Tuna**  $11  
  super white and blue fin tuna rolled together, then flash fried very crispy, served rare with our special fantastic tuna sauce.

**Daring....**

- **Alaskan Roll**  $11  
  stuffed with spicy snow crab salad and cucumber, topped with fresh salmon & masago.

- **Sassy Nana**  $11  
  fresh salmon, tender asparagus and cream cheese rolled, topped with blue fin tuna and super white fish, coated with 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

**Adventurous....**

- **Alaskan Roll**  $11  
  stuffed with spicy snow crab salad and cucumber, topped with fresh salmon & masago.

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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.

**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.

**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!

**La Rubba**  stuffed with spicy tuna and crunches, 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!

**UGA Bulldog Roll**  seared salmon, seared tilapia rolled together then flash fried crispy and served rare with our special sauce blend. GO DAWGS!

**Fantastic Salmon**  stuffed with salmon, kanikama, asparagus and cream cheese. lightly fried, served w/ special sauce.

**Fantastic Tuna**  super white & blue fin tuna rolled then flash fried crispy and served rare w/our special sauce blend.

**JMF Roll**  crab mix stuffed with bacon bits inside, topped with smoked salmon, avocado and unagi sauce. *NEW!*

**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)

**Hip Hop Roll**  yellowtail and scallion, topped w/super white, avocado w/ spicy tuna sauce. *NEW!*

**Salsa Roll**  crab mixed, red onion, shrimp tempura, spicy aioli and crunchies rolled in soy paper, yummy! *NEW!*

**Cha Cha Cha**  crispy avocado roll topped with spicy hot wok shrimps and scallion, aioli and unagi sauce *NEW!*

**No Name Roll**  crab mix and shrimp tempura roll, topped w/unagi, smoked salmon and avocado with eel sauce. *NEW!*

**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!

**Valentine Roll**  filled with blue fin tuna, fresh salmon, jalapeño, avocado, crunchies, cucumber and spicy aioli sauce, wrapped in japanese soy paper.

**The Gambo**  stuffed with blue fin tuna, cream cheese and avocado, topped with sweet broiled unagi and masago. A Kuroshio Favorite!

**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!

**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!

**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!

**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!

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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 Poki Sashimi**  blue fin tuna  (10 pc.)  
$18

**Super White & Salmon Sashimi**  (15 pcs.)  
$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 and 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, california roll 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.
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 with mushrooms and a side of sautéed vegetable. 15
- **Salmon Teriyaki** pan simmered in teriyaki sauce with 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, shiitake 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

*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.*
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 | Aioli Sauce | Spicy & Sweet | Spring Roll Sauce | Teriyaki Sauce | Fantastic Tuna Sauce | 1 |

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

Drinks Menu (Free Refills)

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

Bottled Water

- Fiji (still) or Perrier (sparkling mineral) - 2.50