



Kahii x Kuro

Lunch Menu

TUES - FRI / 11.30AM - 2 PM

CHICKEN KATSU SANDO 18

Chicken Katsu, Cabbage,
Cucumber Pickle, Egg Salad

BEEF CURRY 22

Rice, Curry Sauce (beef, onion, curry spice),
Omelette

ADD Chicken Katsu **10**

ADD Wagyu Steak **18**

GREEN TEA SOBA NOODLES 16

Fennel, Apple Pickles, Avocado, Tomato,
Cauliflower, Micro Herbs, Nori Soy Vinaigrette

ADD Chicken Breast / Salmon Sashimi **6**

kahii

SPARKLING

NV	Boll & Cie 'Blanc de Blancs' Extra Brut Reims - Champagne	29 140
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WHITES

2018	Lightfoot & Sons Chardonnay - Gippsland, Victoria	24 120
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2022	Bernard Fouquet Aubusieres Vouvray Silex Sec - Vouvray, Loire Valley	21 95
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REDS

2023	Clarence House 'Estate' Pinot Noir - Coal River Valley, Tasmania	24 120
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2019	Laughing Jack 'Greenock' Shiraz - Barossa Valley, South Australia	25 130
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Evening Food Menu

5.30 - 9.30 PM TUES TO SAT

SNACKS

Sydney Rock Oysters with Tasmanian Tonic
4 pieces - 25 | 8 pieces - 48 | 12 pieces - 70

Gobo Chips, Shichimi Mayo - 10

White Anchovy, Toast, Cucumber, Green Olives - 2pc 18

TO SHARE

Zucchini Tempura, Comte Cheese - 15

Slow Cooked Octopus/ Hummus/ Chorizo/ Tortilla Chips- 26

Today's Raw Fish- 28

Kuro Fried Chicken, Ume, Micro Coriander
Small 12 / Large 24 (limited servings)

Wagyu Beef Tataki, Egg Yolk Jam, Black Garlic - 28

SWEET

Yoghurt Ice Cream / Melon/ Grape / Tonic Jelly/ Mochi - 18

COFFEE COCKTAILS

Classic cocktails are also available, please ask!



FIG COFFEE CHERRY

24

A cocktail that reminds you that coffee is part of a fruit! Enjoy the perfect harmony of sweet and tangy coffee cherry aromas, balanced with the creamy sweetness of fig leaf with hints of coconut and vanilla.

Junmai Daiginjo Sake / Fig Leaf Syrup / Malic Acid
Tonic Water / Cold Brew Coffee Cherry Tea



BETWEEN THE SIPS

26

Can't sleep after drinking coffee?

Don't worry! Inspired by Between the Sheets, this cocktail uses decaf coffee to offer a late-night experience without the caffeine.

Hennessy VS Cognac / Sandalwood Infused
Bacardi Rum / Giffard Triple Sec / Lemon Juice
Elder Flower Syrup / Decaf Coffee



TIRAMISU RUBINO

26

A raspberry flavoured tiramisu cocktail accented with a touch of blue brie cheese.

Try a unique coffee cocktail experience!

Jameson Whisky / Savoirdi Biscuits / Mr Black
Cold Brewed Coffee / Raspberry
Blue Brie Cheese / Mascarpone Cheese



MAMÉ

27

Mame means beans in Japanese, and this cocktail is crafted with all kinds of beans. Savor and enjoy each bean's unique flavour.

Coffee Beans / Cacao Beans / Azuki Beans
Soy Beans / Vanilla Beans / Tonka Beans

We kindly ask for a minimum order of 1 drink per person

TEA COCKTAILS

Classic cocktails are also available, please ask!



ROASTED HIGHBALL 24

A hojicha shochu highball with roasted notes of barley perfectly matched with shiso. Great way to start.

Barley Shochu / Hojicha Distilled Water
Tonic Water / Shiso Leaf



GOLDEN BLOSSOM 75 26

Be delighted in the aromatic elegance of osmanthus tea in this French 75 twist. Floral, honeyed notes create a refined and refreshing sip.

Osmanthus Gin / Pear Skin Lillet / Lemon Juice
Orange Blossom Honey / Sparkling Wine



MARIAGES ROSE 29

A twist on the Jack Rose. Made with apple brandy, fresh seasonal pomegranate juice and the famous Mariage Frères' signature tea 'Marco Polo'

Mariage Frères Marco Polo Infused Calvados
Lime Juice / Fresh Pomegranate Juice / Rose Petal



TOMA-TEA-NI 28

A totally unique savory cocktail where the umami of gyokuro green tea blends perfectly with clear tomato. Come taste a tea cocktail like no other!

Gyokuro Haku Vodka / Umami Tomato Water
Bonito/ White Port / Pickled Tomato

We kindly ask for a minimum order of 1 drink per person