

WELCOME TO KURA BYRON BAY

KURA is a traditional Japanese storehouse used to store and protect valuable items

KURA BYRON BAY is a traditional Japanese IZAKAYA. An IZAKAYA is famous for being a bar/restaurant, offering high quality food and beverages

Enjoy our Healthy Food in a relaxing and friendly atmosphere today!

10% Surcharge applies on Sundays.

15% Surcharge applies on Public holidays.

Payment Processing

Debit Card \$0.40, Other Credit Card 1.9%

B.Y.O Wine Only & Corkage \$3 Per Person

KURA BYRON BAY

8/4 Bay Lane, Byron Bay, NSW, 2481

(02)6685-6136

www.kurabyronbay.com



IZAKAYA GALLERY KURA



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KURA BYRON BAY

WHITE WINE

The Lone Quince/Sauvignon Blanc Semillon/Margaret River	\$10	\$42
Casa Defra/Pinot Grigio/Venezia,Italy	\$10	\$42
Yume Wine/Japanese Plum & White Wine	\$10	\$45
Chapman Grove/Reserve Chardonnay/Margaret River	\$12	\$55

RED WINE

Te Hera Estate Kiritea/Pinot Noir/Martiborough,NZ	\$12	\$50
Trevor Jones/Epernay Limited Release Shiraz/Barossa Valley	\$12	\$50
Casaloste 2013/Chianti Classico/Organic	\$14	\$55
Stone Croft/Serine Syrah/Hawke's Bay,NZ		\$60

ROSE

Domaine Montrose /Rose/Languedoc,France	\$10	\$45
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SOFT DRINKS

San Pellegrino 500ml	\$5.00
Organic Cola 330ml	\$5.00
Organic Ginger Beer 330ml	\$5.00
Noah's Orange Juice 260ml	\$5.00
Ramune (JapaneseSprite) 200ml	\$4.50
Organic Coconut Water 520ml	\$6.00

BEER

Asahi Super Dry	\$7.00
Sapporo Premium	\$7.00
Kirin IchibanShibori	\$9.00
Suntory Premium Malts (Draft)	\$12.00

FRUITS WINE

Umeshu (Additive Free Plum Wine 10%) 80ml	\$10.00
Green Tea Plum Wine 80ml	\$12.00
Yuzu Wine (Yuzu Citrus) 80ml	\$12.00

SAKE

Sake Bottle(170ml/300ml)

Hakushika (Junmai)	\$10.00/\$15.00
Well balanced & most Popular ,House Sake	
SenchuHassaku (Junmai)	\$17.00/\$27.00
Dry & Aromatic (Kochi)	
Dassai 45 (Junmai Daiginjo)	\$20.00/\$35.00
Creamy & Semi-dry (Yamaguchi)	

SAKE

Bottle 720ml

Dassai Sparkring Sake50	\$45.00
Fruity, Gorgeouse, Sparkling Sake 360ml	
DAKU (Nigori Junmai)	\$50.00
Sweet & Fruity,Cloudy Sake (Kyoto)	
Suijin 水神 (Junmai Ginjo)	\$70.00
Full Body & Super Dry (Iwate)	
Kubota (Junmai Daiginjo)	\$75.00
Clean, Velvety & Divine (Niigata)	
Gazanryu Kisaragi (Junmai Daiginjo)	\$100.00
Gogeros, Velvety & Clean (Yamagata)	
Dassai 39 (Junmai Daiginjo)	\$120.00
Fruity,Smooth & Mellow taste	

COCKTAIL

HighBall	\$15.00
Japanese Whisky & Soda	
Ginger HighBall	\$15.00
Japanese Whisky, Ginger Beer & Fresh Lemon	
Whisky & Coke	\$15.00
Japanese Whisky,Coke & Fresh Lemon	
Oolong Tea High	\$15.00
Japanese Spirits (Sho-chu) & Oolong Tea	
Moscow Mule	\$15.00
Vodka, Ginger Beer, Lime & Mints	
Sake Martini	\$15.00
Sake & Vermouth	
Samurai Mojito	\$17.00
Sake, Rum, Sugar Syrop, Lime, Mints & Soda	
Old Fashions	\$18.00
Japanese Whisky & Angostura bitters with Orenge peel	

WHISKY

Yamazaki	\$17.00
Hibiki	\$18.00
Yamazaki 12year	\$25.00



SASHIMI (6Pieces)

Salmon (GF)	\$15.00
King Fish (GF)	\$16.00
Tuna (GF)	\$17.00
Assorted Sashimi(GF)(9Pieces)	\$20.00
Sushi Combination(GF)	\$29.00

Assorted Sashimi(8Pieces), 5Nigiri & Hosomaki

SUSHI ROLL (8Pieces)

Crunchy Rolls	\$16.50
Rainbow Rolls (GF)	\$20.00
Seared Rolls (GF)	\$23.00

Vegetable Tempura & Avocado Rolls with Crunchy Outside

Avocado Rolls with Assorted Fresh Seafood on Top

Avocado Rolls with Seared Salmon & Scallop on Top

ASK Our Friendly Staff to make your Favorite Sushi Roll!

CHARCOAL-GRILLED

Shiitake(V)(GF)	\$10.00
Miso Eggplant(V)(GF)	\$10.00
Halloumi Cheese(GF)	\$10.00
Yakitori(GF)	\$10.00
Seared Tuna (GF)	\$18.50
Squid (GF)	\$23.00
5Assorted Grills(GF)	\$25.00

Pork Belly, Yakitori, Shiitake, Nasumiso, Halloumi



TEPPANYAKI

TAKOYAKI (6balls)	\$15.00
Vege Okonomiyaki	\$18.00
Pork Okonomiyaki	\$19.00

MAIN DISHES

Beef Cheek Donburi (Gyudon)(GF)	\$23.00
Teriyaki Chicken (GF)	\$25.00
Pork Cutlet (Tonkatsu)	\$26.00
Teriyaki Salmon (GF)	\$27.00
Sesami Tuna Steak (GF)	\$28.00
Wagyu Sirloin Steak (GF)	\$45.00

Slow cooked Beef Cheek with Rice

Grilled Teriyaki Chicken & Veges with Rice

Deep Fried Bangalow Pork Cutlet with Original Miso sauce & Rice

Grilled Fresh Salmon with Veges & Rice

Sizzling 200grms Sesami Tuna Steak with Oroshi Ponzu & Rice

Sizzling 200grms Wagyu Sirloin with Original Miso Sauce, Chips, Veges & Rice

KURA COURSE MEAL (Daily Selection Of Chef's Special) \$66

House Sake 150ml, Miso Soup & Rice, Tapas Mix, Sushi Combo (5Pieces Sashimi, 2Nigiris, Hosomaki), Main Dish

DESSERT

Green Tea Ice Cream(2Scoops)	\$8.00
Sesami Ice Cream (2Scoops)	\$8.00



TAPAS

<u>Miso soup (GF)</u>	<u>\$3.00</u>
<u>Rice (V)(GF)</u>	<u>\$3.50</u>
<u>Edamame (V)(GF)</u>	<u>\$4.00</u>
<u>Spicy Edamame (V)(GF)</u>	<u>\$5.00</u>
<u>Kim-Chi (V)(GF)</u>	<u>\$6.50</u>
<u>Dashimaki Tamago (GF)</u>	<u>\$15.00</u>

Japanese Omlette

SALADS

<u>Green Salad(V)(GF)</u>	<u>\$13.00</u>
<u>Seaweed Salad (V)(GF)</u>	<u>\$15.00</u>
<u>Wagyu Beef Tataki (GF)</u>	<u>\$25.00</u>

Seared Wagyu Sirloin with Ponzu, Shallot Vinaigrette, Fried Leeks & Fried Girlies

VEGAN OPTION

Vegan Ramen(V)\$20.00

Organic Soymilk, Sesami Miso & Vege Broth Soup with No Egg Noodle

Vegan Soba Salad (V)(GF)\$20.00

Soba Salad, Fried Tofu, Eggplants, Dutch Carrot, Broccolini with Tahini Sauce

Teriyaki Tofu (V)(GF)\$22.00

3Deep Fried Teriyaki Tofu, Eggplants, With Rice

TEMPURA

<u>Halloumi Cheese (5Pieces)</u>	<u>\$15.00</u>
<u>Prawn Tempura (4Prawns)</u>	<u>\$25.00</u>



RAMEN

<u>Gyokai Syo-yu Ramen</u>	<u>\$18.50</u>
<small>Rosted Pork Belly with Soy Based Chicken & Dashi Broth</small>	
<u>Yuzu Shio Ramen</u>	<u>\$19.00</u>
<small>Sous Vide Chicken Brest & Soly Chicken Broth with Yuzu Flavour</small>	
<u>Tonkotsu Ramen Black</u>	<u>\$19.50</u>
<small>Creamy Pork Born Broth & Garlic Black oil with Rosted Pork Sholder loin</small>	
<u>Miso Ramen</u>	<u>\$20.00</u>
<small>Original Miso & Chicken Broth with Rosted Pork Sholder loin</small>	
<u>Spicy Miso Ramen</u>	<u>\$20.00</u>
<small>Rosted Pork Belly , Spicy Takana, Ra-oil , Original Miso & Chicken Stock</small>	
<u>Gyokai Tonkotsu Ramen</u>	<u>\$20.00</u>

Creamy Pork Born Broth & Fish Flame Broth & Rosted Pork Sholder loin

Toppings: Roasted Pork Belly \$3.5, Pork Sholder Loin \$3, Chicken Brest \$2.5
Spicy Takana\$2.5, Bamboo Shoots \$2, Tamago \$2

GYOZA (4Pieces)

<u>Vegetable (V)(Deep Fried)</u>	<u>\$13.00</u>
<u>Chicken & Pork (Grilled)</u>	<u>\$14.00</u>
<u>Prawn (Grilled)</u>	<u>\$15.00</u>

DEEP FRIED

<u>Agedashi Tofu (GF)</u>	<u>\$10.00</u>
<u>Dengaku Eggplants (V) (GF)</u>	<u>\$12.00</u>
<small>Deep Fried Eggplants with Miso source</small>	
<u>Crispy Wings(GF) (6Pieces)</u>	<u>\$15.00</u>
<u>Karaage (GF)</u>	<u>\$16.00</u>