

# Starters/salads

- **Miso soup** 34<sub>₹</sub>  
Bean noodles, nori seaweed, scallions, sesame oil and tofu.
- **Tom yum soup** ●  
Beef 48 / Chicken 48 / Tofu 44<sub>₹</sub>  
Kaffir lime, Champignon mushrooms, lemon grass, coriander, and coconut milk.
- **Sweet potato soup** ● 34<sub>₹</sub>  
Sweet potatoes, carrots, purple onions, coconut milk with rice chips.
- **Kura stone** *Special* 59<sub>₹</sub>  
Thin Sliced Beef Fillet with Coriander Sauce, Thai Sauce, with Green Salad.
- **Tataki Tuna** 62<sub>₹</sub>  
Seared red tuna, soft-boiled egg alongside a refreshing vegetable salad, seasonal fruits in aioli sauce, cilantro.
- **Tartare Red Tuna** 64<sub>₹</sub>  
Bruschettas garnished with fresh red tuna, tomato salsa, red radish accompanied by garlic aioli sauce.
- **Tartare salmon** 64<sub>₹</sub>  
Salmon, finely chopped with a mix of vegetables, green onions, cucumber, red radish, accompanied by fennel oil and basil sauce, comes with bruschettas and salmon caviar.
- **Naginiko** 58<sub>₹</sub>  
asparagus and shine hi mushrooms are wrapped in a roasted beef fillet accompanied by house sauce.
- **Crispy Chicken** 39<sub>₹</sub>  
served in 8 wing units accompanied by an Asian sauce alongside a fresh cabbage salad.
- **Fried cauliflower** ● 39<sub>₹</sub>  
served with chili sauce.
- **Beef fillet carpacci** 49<sub>₹</sub>  
seasoned with Israeli olive oil, reduced balsamic, parmesan fresh leaves and toasts.
- **Egg roll** ●  
Vegetables 28 / chicken 34<sub>₹</sub>  
(served 2 units in a sweet and sour sauce)
- **Gyoza**  
Vegetable 35 / Chicken 39 / Beef 39<sub>₹</sub>  
Served 5 units Classic - No Sauce / Kura Style Home Sauce )
- **Kura Kimchi** 19<sub>₹</sub>
- **Edamame** 29<sub>₹</sub>
- **Chips** 35<sub>₹</sub>
- **Potato chips** 35<sub>₹</sub>
- **Mix Chips** 35<sub>₹</sub>

● Vegan ● Spicy



## SALADS •

- **Caesar salad** 54 ₪  
Lettuce, cherry tomatoes, purple onions, croutons and parmesan, accompanied by Japanese Caesar sauce \* salmon (baked/ raw) or chicken, plus 12 ₪.
- **Papaya salad** 54 ₪  
Papaya, cherry tomatoes, coriander and peanuts, accompanied by Thai sauce.
- **Kura salad** 49 ₪  
Arabic lettuce beam mostly red, cherry tomatoes and fried wontons, accompanied by sesame sauce.
- **Wakma salad** 42 ₪  
Wakma seaweed, Julian carrots, cucumber, rice noodles and radish.

## BUNS

Served with French fries or a refreshing vegetable salad

- **Ban shawarma fish** 54 ₪  
Two steamed buns, Mussar Yam / Dennis shawarma with fresh herbs accompanied by tandoori sauce.
- **Bun Salmon** 54 ₪  
Two steamed buns, cream cheese, smoked salmon and inverted egg.
- **Beef Bun** 54 ₪  
Two steamed buns, slow-cooked beef breast in Japanese seasoning accompanied by coriander aioli sauce.
- **Chicken bun** 54 ₪  
two steamed buns, chicken patties, topped with a refreshing cabbage salad with royal mayonnaise sauce.



## SPECIAL ROLLS

- **Snowwhite** New! 54<sub>RU</sub>  
Fresh salmon Fresh tuna, cucumber, avocado and crispy panko chips.
- **Volcano** New! ● 54<sub>RU</sub>  
Baked salmon, cucumber, in a moving salmon shell and hot chili.
- **Maguro Crunch** 64<sub>RU</sub>  
Spicy tuna, avocado, cucumber, in a red tuna shell, crispy tempura avocado and miso sauce.
- **Philadelphia** 52<sub>RU</sub>  
Smoked / Non-smoked Salmon shell, cream cheese, avocado, cucumber and green onion.
- **Masago** 56<sub>RU</sub>  
Fresh salmon, avocado, cucumber and scallions in a tobiko wrap.
- **Lemon Kura** 55<sub>RU</sub>  
lemon, coriander, avocado and cucumber in a c-bass and lemon zest.
- **Bruce Lee** 65<sub>RU</sub>  
Spicy salmon, avocado, cucumber, in a red tuna shell, salmon and sea bass.
- **Koko** 62<sub>RU</sub>  
Baked salmon, avocado, cucumber, in a seared salmon shell, grilled mayonnaise and roasted almonds.
- **Special Futomaki** 64<sub>RU</sub>  
salmon, Tuna, Asparagus, Avocado, Korean Radish.
- **Vegetarian red** ● 49<sub>RU</sub>  
tamago, hemp, cucumber in a beet peel and Japanese mayonnaise.
- **Salmon caviar** 60<sub>RU</sub>  
Spicy salmon, avocado, cucumber, coriander, in a salmon shell, avocado and salmon caviar.
- **Fabulous** 58<sub>RU</sub>  
sweet potato, salmon, cucumber, in a crispy avocado, sweet potato and teriyaki shell.

## COMBINATIONS

- **Napal Baked** 118<sub>RU</sub>  
3 nigiri salmon, maki baked salmon, IO baked salmon, avocado, cucumber, sweet potato. Covered in baked salmon.
- **Baked** 199<sub>RU</sub>  
Nako, hikari, 4:20, Tokyo.
- **Small** 249<sub>RU</sub>  
Maguro Crunch, Koko, Salmon caviar, Vegetarian red and maki avocado.
- **Big** 389<sub>RU</sub>  
Maguro Crunch, Koko, Tokyo, Fabulous, red vegetarian, maki avocado, maki salmon, 3 Sashimi tuna, 3 sashimi salmon.
- **Premium** 479<sub>RU</sub>  
Fabulous, Salmon caviar, Koko, Bruce Lee, Lemon Kura, Maguro Crunch, maki salmon, 2 nigiri salmon, 2 nigiri red tuna, 3 sashimi salmon and 3 sashimi red tuna.



**CLASSIC ROLLS**

- **Spicy Tuna** 42<sub>₹</sub>  
Avocado, Cucumber.
- **Spicy Salmon** 38<sub>₹</sub>  
Cucumber Avocado.
- **Red Tuna** 46<sub>₹</sub>  
Avocado, Cucumber.
- **Fresh Salmon** 42<sub>₹</sub>  
Avocado, Cucumber,  
Green Onion.
- **Classic vegetarian** 38<sub>₹</sub>  
Avocado, Sweet Potato,  
Cucumber.
- **Sea-bass** (baked white fish) 40<sub>₹</sub>  
Avocado, Cucumber,  
green onion.
- **Baked Salmon** 42<sub>₹</sub>  
Sweet potato, avocado.

**NIGIRI**

- 2 Salmon 30<sub>₹</sub>
- 2 Red tune 34<sub>₹</sub>
- 2 Sea-bass 29<sub>₹</sub>
- 2 Caviar Salmon 36<sub>₹</sub>
- 2 Tubiko 36<sub>₹</sub>

**SASHIMI  $\frac{3}{5}$** 

- Fresh salmon 39<sub>₹</sub>/59<sub>₹</sub>
- Red tuna 44<sub>₹</sub>/68<sub>₹</sub>
- Sea-bass 38<sub>₹</sub>/58<sub>₹</sub>
- Sashimi palette 109<sub>₹</sub>  
3 pcs of each type of fresh  
salmon / red tuna / sea bass.

**MAKI**

- Maki Salmon 31<sub>₹</sub>
- Maki Tuna 34<sub>₹</sub>
- Maki Tamago 29<sub>₹</sub>
- Maki Kempio 29<sub>₹</sub>
- Maki Vegetarian 26<sub>₹</sub>  
Cucumber / Sweet Potato / Avocado

**BAKED ROLLS**

- **Nako** 45<sub>₹</sub>  
Baked salmon, sweet potato,  
canned, avocado and sweet  
potato crust.
- **Tokyo** 58<sub>₹</sub>  
Salmon in tempura, tamago  
and fins, in avocado and  
crispy tempura shell

**FRIED ROLLS**

- **4:20** 54<sub>₹</sub>  
Avocado, sweet potato and  
green onion (fried) Deep  
fried salmon, mozzarella,  
avocado and green onion.
- **Hikari** 62<sub>₹</sub>  
Deep-fried salmon,  
mozzarella, avocado  
and scallions.



## WOOK

- **Wook Vegan** 49<sub>₪</sub>  
Accompanied by curry sauce, spinach noodles, tofu, green onion broccoli, mushrooms, sprouts and peanuts.
- **Wook Salamon** 69<sub>₪</sub>  
accomplained by curry sauce, spinach noodles, broccoli, scallions, white cabbage, sprouts and peanuts.
- **Beef Wook- New York** 69<sub>₪</sub>  
Beet noodles, red and white cabbage.  
Green onions, mushrooms  
(Can be changed to egg noodles).
- **Chicken Wook** 64<sub>₪</sub>  
Egg noodles, vegetable mix, red and white cabbage and green onions and mushrooms
- **Kura Fried Rice Chicken** 59<sub>₪</sub>  
Stir-fried chicken strips, carrot, rice, cabbage and green onions.
- **Kura Fried Rice Beef** 62<sub>₪</sub>  
Stir-fried beef strips, cabbage rice, cabbage and green onion.

## PAD THAI

- **Pad Thai chicken** 56<sub>₪</sub>  
Chicken strips, egg rice noodles, green onions, cabbage, carrots, sprouts, peanuts and coriander
- **Pad Thai beef** 59<sub>₪</sub>  
Beef strips. Rice noodles, egg, scallions, cabbage sprouts, peanuts and coriander.
- **Pad Thai Tofu** 52<sub>₪</sub>  
Tofu cubes, rice noodles, egg, scallions, carrots, sprouts, peanuts and coriander.

## GRILL

(Served on a bed of stir-fried vegetables.  
Extra: white rice / Thai rice)

- **Korean style steak** 129<sub>₪</sub>
- **Chicken** 79<sub>₪</sub>
- **Salmon Kura** 89<sub>₪</sub>
- **Sea-bass/Deniss Fillet** 89<sub>₪</sub>
- **Kura Burger** 60<sub>₪</sub>

## KURA KIDS

- **Fish and chips** 49<sub>₪</sub>
- **Fried chicken and chips** 49<sub>₪</sub>  
(Shnizel)
- **Kids noodles** 36<sub>₪</sub>
- **Kids noodles** with chicken 49<sub>₪</sub>
- **Kids burger 30g** 39<sub>₪</sub>  
Served with chips



## DESSERTS - 49₪

- **Oreo roll**
- **Crack Pie**
- **Lemon Pistachio Pie**
- **Souffle**  
Served with a scoop of vanilla ice cream
- **Creme brulee**  
accompanied by berries
- **A cup of cheese and strawberry crumble**
- **Fudge Chocolate**  
Fur Souffle Biscuit cake



## HOT DRINKS

- **Capuccino** 14₪/16₪
- **Amerikano** 12₪/14₪
- **Espresso** long/short 9₪
- **Esspresso** double/long 12₪
- **Ness based on milk** 14₪/16₪
- **Black coffe** 12₪
- **Hot chocolate milk** (Shoko) 16₪

## TEA INFUSION JUG - 20₪ / 24₪

- **Earl Gray**  
A blend of selected black tea for the bergamot mitzvah and lavender flowers touches.
- **Peach Ginger**  
an elegant blend with a peach scent and pieces of ginger root.
- **English Breakfast**  
A mixture of black tea from the state of Assam in India and Ceylon tea.
- **Lemon green tea**  
A combination of steamed green tea leaves and a fragrant walnut with a citrus fruit flavor.
- **Mint Green Tea**  
An elite blend of Gan Tea leaves - green powder and green mint leaves.
- **Berries**  
A mixture of African hibiscus and Eastern European berries.

## SOFT DRINKS

- **Coca Cola/ zero** 14₪
- **Sprite/ zero** 14₪
- **Fuze tea** 14₪
- **Orange (in bottle)** 13₪
- **Grape** 13₪
- **Lemonana** 13₪
- **Lemon gross (blended)** 30₪
- **Lemon gross blended (with Arak)** 48₪
- **XL** 14₪
- **Tonic/ Ginger ale** 14₪
- **Malt** 14₪
- **Soda** 10₪
- **Mineral water** 10₪
- **Cold coffee** 16₪

