KUROFUNÉ

JAPANESE RESTAURANT

45 Years of Japanese Dining on Long Island

FALL LONG ISLAND RESTAURANT WEEK

NOVEMBER 1 – 8, 2026

$40

THREE-COURSE PRIX FIXE DINNER

Choose one appetizer, one entrée, and one dessert.

FIRST COURSE — APPETIZERS

PORK GYOZA
Pan-fried Japanese pork dumplings served with dipping sauce.

EDAMAME
Steamed young soybeans, lightly salted.

CHICKEN YAKITORI
Grilled chicken skewers glazed with a savory Japanese sauce.

SPICY CRISPY RICE (+$4) ★
Crispy sushi rice topped with spicy tuna and spicy salmon.

SECOND COURSE — ENTRÉES

All entrées are served with a house salad and miso soup.

CHICKEN TERIYAKI DINNER
Grilled chicken glazed with our house-made teriyaki sauce, served with rice and vegetables.

SUSHI & ROLL COMBINATION ★†
5 pieces of chef-selected nigiri sushi and one California roll.

SHRIMP TEMPURA DINNER †
Lightly battered and fried shrimp and vegetables served with steamed rice and tempura dipping sauce.

SASHIMI DINNER ★†
8 pieces of chef-selected fresh sashimi served with steamed rice.

THIRD COURSE — DESSERTS

ICE CREAM
A refreshing scoop of creamy ice cream.

MOCHI ICE CREAM
Sweet, chewy Japanese rice dough filled with delicious ice cream.

GREEN TEA CHEESECAKE
Rich and creamy matcha cheesecake with a delicate green tea flavor.

RESTAURANT WEEK SPECIAL

ALL COLD SAKE 15% OFF

DURING RESTAURANT WEEK

★ Contains raw ingredients. † Contains shellfish. | Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FOOD ALLERGY NOTICE: *Please inform your server of any food allergies before ordering.*

PRIX FIXE MENU IS SERVED AS LISTED. NO SUBSTITUTIONS OR MODIFICATIONS.

Dine-in only. Tax and gratuity not included. Beverages are additional.