

# STARTERS AND shared plates

Jar O' Pickled Vegetables \$4 GF

Steamed Edamame | Matcha Sea Salt \$8 GF

Maitland Kimchi Trio | Holly & Andy's Fermented Features x3 \$7 GF

Steamed Pork Buns | Carrot | Cilantro | Cucumber | Chili Mayo | Radish \$9

Steam-Fried Bok Choy | Tamari | Black Sesame | Chili Flake \$3 GF

Flash Fried Chicken Wings | Nuoc Cham | Cilantro \$10

Shrimp Summer Roll | Peanut Sauce \$9 GF

Spicy Pole Beans | Sambal "Ranch" | Sesame \$6 GF

Shaolin Seaweed Salad | Crispy Lotus Root \$5.5 Minus Lotus = GF

Soy Marinated Cucumber | Sriracha | Scallion \$3

Hamachi Sashimi | Chili Oil | Pickled Ginger | Radish | Sesame \$14 GF

Octopus Hot Dog | *K's Kitch'n Sriracha* + Mayo | Daikon Slaw | Pickled Cucumber \$10

Tuna Tartare | Ponzu | Tobiko | Green Onion | Sesame | Hijiki | Wasabi | Crisp Wonton \$15 Minus Wonton = GF

Lettuce Wraps | Crispy Chicken | Scallion | Cilantro | Cucumber | Special Sauce | Asian Pear Nuoc Cham \$9

Kokeshi Fresh-y Salad | Greens | Hearts of Palm | Radish | Green Beans | Ssam Vinaigrette \$9

Fancy Schmancy Picnic | Chicken Wings | *Sriracha-Rancha* Dipping Sauce | 2006 Dom Perignon Grand Cru Champagne \$299.00



## Noodles & Soup

### Slow Roasted Pork Belly

Kokeshi Broth | Tokyo Wavy Noodle | Pickled Daikon | Soft Egg | Cilantro | Naruto | Bacon Fat Panko \$13

### Colonel Sanders

Fried Chicken | Spicy Pork Broth | Tokyo Wavy Noodle | Wakame | Thai Basil | Vermont Butter \$14.5

### Land of Smiles

Chicken | Coconut | Thai Broth | Rice Noodles | Green Beans | Snow Peas | Zucchini | Bok Choy | Cilantro \$13

### Chilled Summer Ramen

Wavy Noodles | Summer Vegetables | Soy Broth | Furikake | Chili Oil \$12.5

### Vietnamese Noodles

Chili Broth | Ground Pork | Rice Noodle | Shaved Carrot | Bean Sprouts | Lime | Cilantro \$13

### Farmer's Harvest

Vegetable Miso Broth | Udon Noodles | Summer Corn | Scallion | Sprouts | Bok Choy | Daikon | Carrot | Lime \$13

### Chilled Curry Noodles

Shrimp | Wheat Noodles | Green Beans | Scallion | Cilantro | Thai Basil | Lime \$13

### Flaked Faroe Island Salmon Udon

Octopus | Corn | Bean Sprouts | Scallions | Lime | Cilantro \$18

### Udon-Don Noodles

Ground Pork | Scallion | Wok Roasted Peanuts | Chili Thread \$12



## Other STUFF

### Kokeshi Rice Bowl

Spicy Cucumber | Maitland Kimchi | Sticky Rice *Korean Short Rib* \$17 · *Seared Faroe Island Salmon* \$16 · *Crispy Tofu* \$14

### Thai **GREEN** Curry

Coconut | Green Beans | Bok Choy | Baby Corn | Sticky Rice *Chicken or Tofu* \$16 GF

### Num Pang 'Cambodian Street Sandwich'

Cucumber | Cilantro | Cabbage | Sprouts | Spiral Carrot | Chili Mayonnaise | *Shrimp* \$12 or *Shoyu Egg* \$10

### Ahi Tuna Poke

Sticky Rice | Ponzu | Radish | Avocado | Wasabi Pea | Jalapeno | Palm | Furikake | Yuzu Mayo | Crispy Lotus \$18 Minus Lotus = GF

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