

# 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

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

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

Tamari Marinated Cucumber | Sriracha | Scallion \$3 GF

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

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

### 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

### 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

### Crispy Chicken Sandwich

Napa Slaw | House Pickles | Spicy Mayo | Root Vegetable Chips \$11

### 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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18% Gratuity added to parties of eight or more

Before placing your order please inform your server if you or one of your homies has any food allergies. Consuming raw or undercooked foods may increase the risk of foodborne illness