

KOKOMO RESTAURANT

SHAREABLES

SIGNATURE MACARONI & CHEESE \$55

creamy three-cheese mornay | cascatelli | brioche | parmigiano cheese | chives
black truffle shavings | broiled lobster tail | wild caught shrimp

Crispy Chicken Bao Bun \$10pp

carrot | pickled radish | Fresno pepper | cilantro
green koshu yuzu aioli

Jerk Kakuni Bao \$9 pp

12 hour cured jerk pork belly | gem lettuce
kewpie

Ackee & Saltfish Shumai \$16

Escovitch | mango chutney | Thai basil | scotch
sauce

Koko Pasta Flatbread \$20

penne pasta | Island spiced kokomo sauce
mozzarella cheese | mixed peppers | cilantro

choice of:

Chicken | Shrimp | Oxtail

Yardie Shrimp Flatbread \$27

wild shrimp | sautéed callaloo | grilled pineapple
mozzarella cheese | plantain sauce

Wah Gwaan Flatbread \$27

ackee | grilled shrimp | confit tomato | Scotch Bonnet |
chandon beni aioli

Oxtail Flatbread \$27

confit tomato | fried onions | braised New Zealand
grass fed Oxtail | Italian cheese blend

Roasted Mushroom Truffle Flatbread (V) \$26

black truffle | arugula | vegan cheese

VEGAN

Celery Root Soup (V) \$12

cashew cream | cashew cheese crostini | viola

Sweet Plantain (GF, V) \$12

scotch bonnet mango sauce | pickled Fresno
peppers

Curry Tofu Tempura Bao (GF, V) \$9 x pp

Kewpie mayonnaise | Thai basil | Vadouvan

Grilled Jackfruit Skewer (V) \$12

cashew cheese | pine-nut Gremolata | Vadouvan
curry sauce

Sautéed Callaloo (V) \$22

fried plantain | coconut breadcrumbs | vegan
chandon beni aioli | scallion oil

100% Vegan Steak (V) \$30

white balsamic peppers | caviar lentils | roasted
pear bonnet sauce | roasted vegetables mushroom

Vegan XO Noodles (V) \$28

umami shii mushroom | flaked shrimp
dried seaweed | canopy | sesame chili oil

Coconut Curry Lentil Stew (V) \$22

Vadouvan curry sauce | butter beans coconut rice |
brown mushroom | roti

Vadouvan Tofu Black Rice (V) \$18

carrot | shallot | radish | tamari celery root |
pomegranate | mushrooms | pear-ginger vinaigrette

STARTERS

Smoky Jerk-Infused Wings \$22

Char-glazed:

Market-Driven Sauce

Crisp Winter Salad \$14

brassicas | cress greens |

Dressing

| radish | shaved carrots sourdough crumbs

Add-on:

Half Avocado 6 | 5oz-Grilled Shrimp 22

6oz-Salmon 20 | 8oz-Grilled Vadouvan Tofu 10

Curry Rock Shrimp Tempura (GF) \$23

Vadouvan tempura | winter radish | tendrils | crisp
onion | Napa cabbage | Thai basil | fresh curry leaf |
red koshu aioli

Tarragon Beurre Blanc Cockles \$30

shaved carrot | sourdough | pickled Fresno radish |
chard onion | scotch bonnet oil | nasturtium

Seafood Cake \$20

crab | shrimp | lobster | poppy seed | yuzu aioli |
sesame chili oil

Rasta Balls \$18

red Thai curry sauce | Thai basil leaves | roasted
pearl onion | black sesame | herbs

Citrus Cured Salmon \$18

sweet Escovitch apple | pomegranate | carrot |
ginger vinaigrette | tropical mango | croutons

Seafood Spring Roll \$22

crab legs | shrimp | lobster | bonnet pepper tea |
cream cheese | pickled Fresno | yuzu

Curry Crab Gyoza \$22

colossal crab lump meat | shallot | gyoza skirt green
onion

SEAFOOD | POULTRY | MEAT

Kokomo's Whole Red Snapper \$60

choice of:

Baked Open Fire | Crispy Deep Fried

Ginger Tamarind Chutney | Red Thai Curry Sauce | Escovitch Style

Open-Fire Roasted Half Chicken \$40

carrot puree | parsley Gremolata | apple fennel
walnut salad | ginger vinaigrette

12oz Seared Ribeye \$80

Caribbean herb peppercorn cream sauce
charred leeks | pear bonnet sauce | micro pear
garnish

Koko's Island Pappardelle Pasta \$22

island cream sauce | brown mushrooms mixed

XO Kokomo Noodles \$35

udon noodles | shrimp | young octopus | xo
sauce | sesame chili oil

Roasted Salmon \$38

pine-nut Gremolata | ginger tamarin chutney |
crispy salmon skin

NY Pork Chop \$42

jerk marinated pork chop | caramelized celeriac |
brown mushroom | mushroom jus

Kokomo Burger \$30

arugula | shallots | fig jam | brie cheese | yuzu
aioli | herbed fries

Braised Oxtail \$40

grass fed oxtail | caramelized butter bean puree |
winter vegetables

SIDES

Signature Macaroni & Cheese \$ 20

creamy four-cheese mornay | chives | brioche

noodles also available:

Plain | Buttered | Olive Oil

Herbed Fries \$13

garlic aioli

Black Truffle Parmesan Fries \$16

truffle sauce | grated parmesan cheese
garlic aioli

Kokomo Signature Steamed Rice

Choice of:

Rice & Peas \$10 | Coconut Rice \$7

Crispy Crab Rice \$22

lump crab meat | twice fried jasmine rice | ginger |
Furikake | green onion

Local Winter Vegetables \$15

caramelized celeriac | seared mushrooms | garlic
chips | caper berry | Kalamata | pomegranate

These items can be cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness