

# KOKOMO RESTAURANT

## SHAREABLES

### SIGNATURE MACARONI & CHEESE \$55

creamy three-cheese mornay | cascattelli | 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) \$18

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) \$21

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 \$70

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 \$10

Choice of:

Rice & Peas | Coconut Rice

#### 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