



Kokomo

DINNER MENU

SPRING 2025

Kokomo Restaurant | 65 Kent Ave Brooklyn, NY 11249 | (347) 572-7598 |

STARTERS

ACKEE AND SALTFISH SHUMAI \$19

escovitch | mango chutney | thai basil | mango scotch bonnet sauce

GRILLED JACKFRUIT SKEWER (V) \$12

cashew cheese | pine-nut gremolata | vadouvan curry sauce

CEVICHE NEGRO MP

salsa macha | pineapple scotch bonnet sauce | pepino | pickled pearl onion | avocado mousse | crispy roti chips

CURRY CRAB GYOZA \$22

colossal crab meat | roasted shallot | vadouvan curry sauce | green onion

CRISPY CHICKEN BAO BUN \$10 PP

escovitch | pickled red fresno pepper | green yuzu koshu aioli

CURRY TOFU TEMPURA BAO (GF, V) \$10 PP

kewpie mayo | thai basil | vadouvan curry

SAUTEED CALLALOO (V) \$22

fried plantain chips | coconut breadcrumbs | chadon beni aioli | scallion oil

SMOKY JERK-INFUSED WINGS \$26

char-glazed gochujang sauce | sesame seeds

RASTA BALLS (VG) \$18

red thai curry sauce | thai basil leaves | roasted pearl onion | black sesame

SPRING HERB & SHAVED VEGETABLE SALAD (V) \$16

jicama | radish | fresh herbs | verjus & herb vinaigrette

add on: avocado +8 | grilled shrimp +14 | salmon filet +16 | curry tofu +12

VADOUVAN CURRY WILD TEMPURA SHRIMP SALAD \$23

spring radish | crisp onion | thai basil | fresh curry leaf | red yuzu koshu aioli

SHAREABLES

SIGNATURE SEAFOOD MACARONI & CHEESE \$55

creamy three-cheese mornay | brioche | broiled lobster tail | grilled shrimp

CRISPY CRAB FRIED RICE \$22

lump crab meat | twice fried jasmine rice | ginger | furikake | sesame | green onion

VADOUVAN TOFU BLACK RICE (V) \$18

carrot | shallot | radish | tamari celery root | mushroom

KOKO PASTA FLATBREAD \$20

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

add your choice of: jerk chicken +10 | shrimp +12 | oxtail +14

YARDIE SHRIMP FLATBREAD \$28

wild shrimp | sauteed callaloo | grilled pineapple | mozzarella cheese | sweet plantain sauce

WAH GWAAN FLATBREAD \$28

grilled shrimp | ackee | tomato confit | scotch bonnet chadon beni aioli

OXTAIL FLATBREAD \$28

tomato confit | fried onions | braised new zealand grass fed oxtail |

ROASTED MUSHROOM TRUFFLE FLATBREAD (V) \$26

black truffle puree | arugula | vegan mozzarella

SEAFOOD | POULTRY | VEGAN

COCONUT CURRY LENTIL STEW (V) \$26

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

OVEN BAKED RED SNAPPER \$70

red thai curry sauce

FRIED RED SNAPPER \$70

ginger tamarind chutney or escovitch style

100% PLANT STEAK \$38

crushed butter bean & artichoke ragu | smoked scotch bonnet spring onion vinaigrette | fermented green strawberry

BIANG BIANG RASTA NOODLES \$22

island cream sauce | oyster mushrooms | mixed peppers

add on: jerk chicken +10 | grilled shrimp +12 | salmon + 16 | braised oxtail +18

XO NOODLES \$35

udon noodles | octopus | ground pork | calamari | spicy xo sauce | sesame chili oil

ROASTED SALMON \$38

pine-nut gremolata | ginger tamarind chutney | crispy salmon skin | coconut rice

OPEN-FIRE ROASTED JERK CHICKEN \$40

charred scallion puree | jicama herb salad | spiced rum cashew | lime ginger vinaigrette | coconut rice

SIGNATURE BURGER \$32

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

NY PORK CHOP \$44

fava bean puree | asparagus | oyster mushroom | scotch bonnet oil

SLOW BRAISED OXTAIL \$40

grass fed oxtail | seasonal vegetables | rice and peas

SIDES

SIGNATURE MACARONI & CHEESE \$20

creamy four-cheese mornay | chives | brioche | cascatelli pasta

FRIED SWEET PLANTAINS \$12

scotch bonnet mango sauce | pickled fresno peppers

HERBED FRIES \$13

sevenfold garlic aioli

BLACK TRUFFLE PARMESAN FRIES \$16

grated parmesan cheese | truffle oil

LOCAL SPRING VEGETABLES \$15

locally sourced seasonal market produce

TRINIDADIAN ROTI SKIN \$7

KOKOMO SIGNATURE STEAMED RICE \$10

CHOICE OF:

RICE AND PEAS

COCONUT JASMIN RICE

DESSERT

VANILLA & BROWN BUTTER BREAD PUDDING \$18

dark rum caramel | blueberry coconut sugar | vanilla creameux |
cookie clay | coconut crumbs