

SOUP & SALAD

Miso Soup <i>Tofu, Scallion, Seaweed</i>	4.5	Salmon Skin Salad <i>Cucumber, seaweed salad, ponzu sauce</i>	12
Spinach Wonton Soup <i>Homemade pork wonton, fried onion, spinach</i>	4.5	Warm Wild Mushroom & Spinach Salad <i>Shiitake, white mushroom, baby spinach, truffle mushroom sauce</i>	11
Mushroom Clear Soup <i>Mushroom, scallion, fried onion</i>	4	Seaweed Salad	9
Lemongrass Hot & Sour Soup <i>Vegetarian / Seafood: shrimp, scallop, fish cake</i>	6 / 9	Avocado Salad	10
Green Salad <i>Lettuce, mesclun, cucumber, carrot, radicchio, ginger dressing</i>	7	* Sashimi Salad <i>Tuna, salmon, yellowtail, mesclun, truffle dressing</i>	14
Spicy Seafood Salad <i>Octopus, shrimp, spring mix, cajun aioli, yuzu dressing</i>	12	Fried Calamari Salad	12
Roasted Duck Salad <i>Honey hoisin sauce</i>	16	* Tuna Avocado Salad <i>Spring mix, diced tuna, rice caviar, tobiko, scallion, yuzu dressing</i>	15
		Kani Salad <i>Tossed with cucumber, tobiko, crunch, spicy mayo</i>	11

KITCHEN APPETIZERS

Pan-Fried Gyoza <i>Pork or Vegetable</i>	9	Blue Crab Fajita <i>Maryland blue crab, onion, cajun, cream cheese</i>	14
Steamed Shrimp Shumai	9	Agedashi Tofu	9
Spicy Edamame <i>Shichimi pepper, mayo, parmesan cheese, lime</i>	10	Grilled Spanish Octopus <i>Steamed seasonal vegetable, piquillo pepper paste, Japanese sudachi citrus dressing</i>	19
Edamame	8	Shishito Pepper <i>Tossed w. soya ginger, ramen crackers</i>	12
Japanese Spring Roll (3) <i>Vegetarian</i>	7.5	Kobe Meatball <i>Glazed in yaki soy balsamic sauce, wasabi mayo</i>	13
Endive Chicken Wrap <i>Sautéed chicken, chopped jicama, onion, bell pepper, fried onion, pine nut</i>	12	Classic Tempura <i>Chicken or shrimp and vegetables</i>	13
Beef Negimaki (6) <i>Scallion wrapped w. angus strip steak</i>	16	Fried Soft Shell Crab <i>Sweet chili sauce*(contains egg white)</i>	15
Fired Calamari	11	Rock Shrimp <i>Creamy spicy mango sauce</i>	15
Roasted Duck <i>Roasted duck, cucumber noodle</i>	18	Signature Black Cod <i>Saikyo miso style</i>	18
Brasied Spare Ribs (3) <i>Glazed in Tamarind sweet chili</i>	15	Chicken Yakitori Skewers (2)	10

SUSHI APPETIZERS

* Seafood Ceviche <i>Salmon, octopus, shrimp, medley tomato, red onion, cucumber, Jalapeño, parsley, citrus dressing</i>	16	* Scallop Carpaccio <i>Hokkaido sea scallop, salmon roe, fresh lime zest, micro greens, lime jalapeño vinaigrette.</i>	18
* Truffle Scallop <i>Pan seared scallop, lobster salad, bedded with tuna, guacamole, truffle dressing</i>	18	* Tuna or Salmon Pizza <i>Tosted tortilla, guacamole, spicy sour cream, chives, rice caviar, tobiko, balsamic vinegar</i>	18
* Five Way Sashimi <i>Daily chef choice, served w. five daily special sauce</i>	17	* Spicy Tuna or Spicy Salmon Tartare <i>Served w. tortilla chip and homemade guacamole</i>	16
* Kumamoto Oyster (6)	MP	* Crispy Rice w. Spicy Tuna or Spicy Salmon (4) <i>Crispy rice, balsamic miso dressing</i>	16
* Lobster Taco (4) <i>Fresh lobster tail, avocado, salsa dressing, corn taco</i>	24	* Filet Mignon Tataki <i>Seared filet mignon, spring mix, honey mustard, orange yuzu, balsamic reduction</i>	19
* Yellowtail w. Jalapeno <i>Signature yuzu dressing</i>	19	* Cajun King Salmon <i>Torched cajun king salmon tataki, cucumber noodle, wasabi yuzu, cajun aioli</i>	20
* Truffle White Tuna	16		

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SUSHI BAR ENTREES

All condiments, ginger, wasabi \$1 upcharge

* Maki A	<i>Tuna roll, salmon roll & California roll</i>	20
* Maki B	<i>Spicy tuna roll, spicy crunchy salmon roll & spicy crabmeat roll</i>	22
Maki C (All Cooked)	<i>American Dream, shrimp tempura roll & California</i>	32
* House Sushi	<i>8pcs assorted sushi w. spicy crunchy salmon roll</i>	32
* House Sashimi	<i>15pcs assorted sashimi</i>	34
* Kaisen Chirashi	<i>14pcs of assorted sashimi over bed of sushi rice</i>	32

* Tri Color Three Way	<i>9pcs sashimi & 3pcs sushi of tuna, salmon, yellowtail and Tri color roll w. spicy cajun sauce.</i>	37
* Sushi Sashimi Platter	<i>9pcs of sashimi, 5pcs of sushi, tuna avocado roll</i>	36
* Sushi Sashimi Platter For Two	<i>16pcs of sashimi, 10pcs of sushi, one American dream roll</i>	64
* Chef Omakase	<i>Chef's daily inspiration. Limited servings based on fish availability. Please ask server for omakase menu.</i>	

SUSHI OR SASHIMI

All condiments, ginger, wasabi \$1 upcharge

Served by piece; substitute with Brown Rice \$0.25/pc upcharge

TUNA

* Chutoro (<i>Medium Fat Tuna</i>)	MP
* Bluefin Otoro (<i>Fatty Tuna</i>)	MP
* Tuna (<i>Maguro</i>)	6
* White Tuna (<i>Shiro Maguro</i>)	4.5
* Seared Tuna	5

WHITEFISH

* Japanese Snapper (<i>Tai</i>)	6.5
* Mackerel (<i>Saba</i>)	4.5
* Spanish Mackerel (<i>Sawara</i>)	4.5
* Fluke (<i>Hirame</i>)	5.5

YELLOWTAIL

* Yellowtail (<i>Hamachi</i>)	6
* Baby Yellowtail (<i>Kampachi</i>)	7

ROE

* Flying Fish Roe (<i>Tobiko</i>)	5
* Salmon Roe (<i>Ikura</i>)	7.5

ROLL OR HAND ROLL

Substitute with Brown Rice \$1 upcharge

All condiments, ginger, wasabi \$1 upcharge

Butter Crab	<i>Spicy crabmeat, crunch, yuzu dressing</i>	11
California		7.5
* Tuna or Salmon		7.5
* Yellowtail Scallion		7.5
* Spicy Tuna		8.5
* Spicy Crunchy Salmon		8.5
Salmon Skin	<i>Crispy skin, cucumber, eel sauce</i>	8.5
Peanut Avocado		7
AAC	<i>Avocado, Asparagus, Cucumber</i>	7
Vegetable	<i>Kanpyo, cucumber, avocado, yamabogo, oshinko</i>	8.5
Sweet Potato Tempura		7
Chicken Tempura	<i>Spring mix, cucumber, eel sauce</i>	10

SALMON

* Salmon (<i>Sake</i>)	5
* Wild King Salmon	6
Smoked Salmon (<i>Kunsei Sake</i>)	6

SHELLFISH

* Scallop (<i>Hotategai</i>)	7
* Squid (<i>Ika</i>)	4.5
* Red Clam (<i>Hokkikai</i>)	4.5
* Sweet Shrimp (<i>Botan Ebi</i>)	7
Shrimp (<i>Ebi</i>)	4.5
Octopus (<i>Tako</i>)	4.5
King Crab (<i>Tarabagani</i>)	MP
Crab Stick (<i>Kani</i>)	3.5
* Sea Urchin (<i>Uni</i>)	MP

COOKED

Egg Omelette (<i>Tamago</i>)	3
Eel (<i>Unagi</i>)	5

* Dynamite	<i>Spicy crunchy salmon, topped w. spicy tuna</i>	17
* Fire Island	<i>Shrimp tempura, topped w. spicy tuna, wasabi tobiko & mayo</i>	17
Eel Avocado or Cucumber		9
Spider	<i>Soft Shell Crab, cucumber, eel sauce</i>	15
Shrimp Tempura	<i>Two shrimps, cucumber, eel sauce</i>	12
Boston	<i>Shrimp, cucumber, spring mix & mayo</i>	8.5
* Alaska	<i>Salmon, cucumber, avocado</i>	8.5
Philadelphia	<i>Smoked salmon, avocado, cream cheese, chives</i>	8.5
King Crab Avocado	<i>wrapped w. soy paper</i>	MP
* Spicy Crunchy Scallop		12.5
* Tokyo	<i>Spicy shrimp & crab meat w. tobiko & crunch</i>	8.5
Spicy Onion Tempura		7

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SIGNATURE ROLLS

All condiments, ginger, wasabi \$1 upcharge
Substitute with Brown Rice \$1 upcharge

<p>* Lobster Rainbow 21 <i>I: Steamed lobster claw meat, cucumber, mango, cajun soybean paper.</i> <i>O: Salmon, avocado, rice cracker, balsamic reduction, yuzu kimchi mayo.</i></p> <p>* Greenwich 19 <i>I: Tuna, cucumber, avocado.</i> <i>O: Salmon, yellowtail, fresh lime, salmon caviar, toast cayenne mayo.</i></p> <p>American Dream 17 <i>I: Rock shrimp tempura, seaweed nori.</i> <i>O: Crabmeat & lobster salad, spicy creamy sauce.</i></p> <p>* Bedford 18 <i>Tuna, salmon, yellowtail, asparagus, rice seasoning, tobiko, spicy mayo, cajun soybean paper, olive wasabi mayo.</i></p> <p>* Mango Madness 18 <i>I: Salmon, avocado, soybean paper.</i> <i>O: Fresh lobster claw meat, mango, spicy tuna, sweet chili sauce, spicy mayo.</i></p> <p>* Pacific 18 <i>I: Yellowtail, jalapeño, lobster salad, soybean paper.</i> <i>O: Tuna, salmon, black tobiko, passion fruit puree, yuzu kimchi mayo.</i></p> <p>* Magic 18 <i>I: Spicy crunch tuna, seaweed nori.</i> <i>O: Salmon, yellowtail, eel, avocado, tobiko, crunch, eel sauce.</i></p> <p>* New Year 20 <i>I: King crab lump meat, shrimp tempura, avocado, spicy eel sauce.</i> <i>O: Seared pepper tuna, olive wasabi mayo, sweet chili sauce.</i></p> <p>* Tropical 19 <i>I: Shrimp tempura, spicy yellowtail.</i> <i>O: Seared pepper tuna, avocado, eel sauce, sweet chili sauce.</i></p> <p>* TNT (Seasonal) 22 <i>I: Tuna, mango, avocado.</i> <i>O: Toro, rice crackers, scallion, truffle dressing.</i></p> <p>* Westchester 18 <i>I: Salmon, avocado, soybean paper.</i> <i>O: Tricolor flying fish caviars.</i></p> <p>* Lobster Don (Riceless) 20 <i>I: Spicy tuna, avocado, soybean paper.</i> <i>O: Steamed Canadian lobster, sweet chili sauce,</i></p>	<p>* Armonk 18 <i>I: Seared pepper tuna, avocado.</i> <i>O: Spicy crunch salmon, spicy miso sauce.</i></p> <p>* Valentine 18 <i>I: Spicy crunch tuna, soybean paper.</i> <i>O: Tuna.</i></p> <p>* North Castle 23 <i>I: Shrimp tempura, avocado.</i> <i>O: Seared filet mignon, spicy tuna, spicy mayo, eel sauce, signature steak sauce.</i></p> <p>* KOKU King 18 <i>I: Deep fried roll, king crab lump meat, shrimp, crab meat, avocado.</i> <i>O: Spicy yellowtail, spicy tuna, spicy miso sauce, eel sauce.</i></p> <p>Snowflake 22 <i>Grilled sea bass, lobster salad, avocado, cajun soybean paper, espelette orange mayo, eel sauce.</i></p> <p>* New Christmas 21 <i>I: Shrimp tempura, mango, cajun soybean paper.</i> <i>O: Spicy crunch tuna, avocado, tobiko, eel sauce, sweet chili sauce, signature mango sauce.</i></p> <p>* Bumblebee 18 <i>I: Wild king salmon, avocado, cucumber, cajun soybean paper.</i> <i>O: Fresh mango layer, rice crackers, balsamic reduction, passion fruit puree.</i></p>
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NARUTO STYLE \$13.5

Wrapped with English cucumber and avocado inside

Tuna	Spicy Salmon
Spicy Tuna	Yellowtail
Salmon	Spicy Yellowtail

Please ask about our

Weekly Seafood Specials

from the World Famous TOKYO TSUKIJI MARKET

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MAIN ENTREES White or Brown Rice

KOKU Curry 19 / 25 / 27

Choice of mixed vegetable, chicken or shrimp
Fried potato, bell pepper, onion, basil, fried tofu,
KOKU signature mild curry

Organic Basil Chicken 25

Sautéed chicken, shiitake mushroom, asparagus,
carrot, sweet peas, basil

* **Surf & Turf** 37

4oz. filet mignon, Grilled half fresh Canadian lobster,
truffle mushroom sauce

Chilean Seabass 37

Saikyo Miso Style: Served w. broccoli & asparagus

* **Sesame Tuna Steak** 37

Sushi graded sesame crushed tuna steak, seaweed truffle
risotto, soy lime sauce

* **Grilled Angus Tenderloin** 35

Grilled potato, tomato, spinach, toban yaki sauce

* **Basil Sautéed Filet Mignon** 35

Diced angus filet mignon, onion, red and green bell
pepper, basil

TEMPURA & KATSU White or Brown Rice

Vegetable 19

Shrimp & Vegetable 23

Organic Chicken & Vegetable 22

Chicken Katsu 20

Breaded fry chicken cutlet

JAPANESE FRIED RICE

Vegetable Fried Rice ③ 13

Chicken | Steak | Shrimp Fried Rice ③ 16

Seafood Pineapple & Vegetable Fried Rice ③ 17

HIBACHI STYLE White or Brown Rice

Organic Chicken & Vegetable ③ 25

Ocean Trout & Vegetable Sushi graded ③ 27

* **Angus Steak & Vegetable** ③ 32

Healthy Organic Vegetable ③ 19

Shrimp & Vegetable ③ 27

* **Angus Filet Mignon & Vegetable** ③ 35

BENTO BOX \$ White or Brown Rice

A. Chicken Teriyaki, Shrimp & Vegetable Tempura
– with Spring Roll

B. Salmon Teriyaki & Chicken Yakitori
– with Spring Roll

C. Kobe Meatball, California Roll & Rock Shrimp

TERIYAKI White or Brown Rice

Organic Chicken 25

* **Angus Steak (Rib Eye)** 32

Ocean Trout Sushi graded 27

Shrimp 27

SIDES

Broccoli or Mixed Vegetable ③ 11

Wok Garlic or Steamed

Seaweed Risotto 11

UDON NOODLE & JAPANESE RAMEN

Udon is not gluten free: made from wheat flour

Vegetable Sauteed Udon 15

Chicken | Steak | Shrimp Sauteed Udon 18

Seafood Sauteed Udon 19

Tempura Udon Soup 16

Vegetable udon soup, shrimp & vegetable appetizer

Nabeyaki Udon Soup 16

Shrimp tempura 2pcs, chicken, egg,

fish cake & vegetable

Seafood Udon Soup 18

KOKU Ramen 19

"Tonkotsu" pork based stock, pork jowl, cilantro
bean spout, fried egg, seaweed nori

③ Can be prepare gluten free upon request

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