

Kounter **KULTURE**

314-781-4344
MON-FRI 4:30 -9:30
KITCHENKULTURE.CO

CRAB RANGOON \$11

Lump blue crab, chili mango sauce (5)

MOFU SASHIMI \$9

Cold sliced tofu, cherry tomatoes, peanut and cucumber relish, micro greens, black vinegar chili sauce

SUMMER SALAD \$7

Spicy local field greens, cucumber, tomato, radish, carrot ginger dressing and sunflower furikake bread crumb

OMU RAMEN \$12

Stir fried noodles set in a farm egg omelette, mung beans, cabbage, topped with house made bulldog & kewpie

LEMONGRASS POACHED SHRIMP \$12

Slow cooked gulf shrimp over greens with a Thai chili and lime vinaigrette

STEAMED BUNS

Blind Star Pork Loin Tonkatsu: Panko breaded and fried cutlet, sesame cabbage, cucumber pickles, kewpie mayonnaise, bulldog sauce \$7 each

or

Fried Green Tomatoes: Buttermilk brined, spicy radish cole slaw, ramp green goddess \$6 each

or

Togarashi spiced catfish Po' boy with shishito pepper and cherry tomato remoulade \$6 each

BUTTONWOOD FARM KOREAN BBQ CHICKEN AND RICE \$16

Heirloom tomatoes, avocado, spicy cilantro cream and crispy fried wonton noodles

SEARED SCOTTISH SALMON \$17

*Green tea soba noodles, eggplant and mango salsa,
cherry tomatoes, Thai basil*

PEPPER SEARED BEEF SPRING ROLL BOWL \$18

*Missouri dry aged sirloin, rice noodles, cucumber, tomatoes,
sprouts, herb salad, peanuts, sweet chili fish sauce*

SUMMER BI BIM BAP \$15

*Summer Bi Bim Bap with chili braised MOFU
Korean style mixed rice bowl, raw and pickled vegetables banchan,
seasonal kimchi, soft cooked farm egg, gouchujang sauce*

ask about
our { **SIDE OF SEASONAL KIMCHI 8OZ \$5** }