

# *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*

## **WHITE PEACH AND PEPPER SALAD \$8**

*Bitter greens, sesame brittle, and creamy miso vinaigrette*

## **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*

## **THAI GREEN CURRY \$15**

*Summer vegetables, crispy MOFU, ramen noodles,  
cherry tomato and herb salad with palm sugar-lime vinaigrette*

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