

Kounter **KULTURE**

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

CRISPY SHRIMP AND PORK GYOZA (5 PIECES) \$8

Tsume glaze, cabbage slaw

EGG DROP SOUP \$6

Rice wine, chicken stock, Blind Star Farm egg, toasted sesame

AUTUMN APPLE SALAD \$8

*Napa cabbage, apple, dashi spiced cashews, sake poached golden raisin, creamy sesame vinaigrette
add roasted buttonwood chicken \$3*

OMU RAMEN \$12

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

STEAMED BUNS

Slow roasted Blind Star pork, smoked onions, fermented chili-mustard sauce, daikon carrot jalapeño slaw \$7 each

or

MOFU Tofu served with sesame cabbage, pickles, kewpie mayonnaise, bulldog sauce \$6 each

or

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

KHAO SOI CHICKEN CURRY \$16

Boiled and fried egg noodles, raw shallots, pickled greens, lime, cilantro, burnt chili oil

SHRIMP AND GRITS \$17

Coconut milk Missouri grits, seared lemongrass shrimp, chili roasted squash, peanut and pepper relish

KATSUDON \$16

*Crispy pork cutlet, farm egg, smoked onions,
sweet potato and rice salad, bulldog bbq sauce*

THAI GREEN CURRY \$15

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