



# Kounter KULTURE

## **CRAB RANGOON (5 PIECES) \$12**

*Lump blue crab, chili mango sambal*

## **TOM KHA \$7**

*Coconut milk, wild mushroom, Thai chili, galangal, cilantro*

## **CITRUS SALAD \$9**

*Blood orange, ginger pickled beets, bitter greens, super seed clusters, rice wine 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*

## **CANTONESE STYLE STEAMED FISH \$16**

*Rutabaga, winter radish, Scratch Brewery young ginger, white soy, rice, and scallion sauce*

## **GYUDON \$17**

*Braised MO beef, sweet shoyu, dashi broth,  
smoked onions, slow cooked egg, steamed rice*

## **BIBIMBAP \$16**

*Korean style mixed rice bowl, kimchi, assorted banchan,  
slow cooked egg, gouchujang*

## **CHOOSE EITHER:**

*Korean chili braised MOFU tofu or Geisert Farms roasted pork butt*