

SOUP & SALAD

Miso Soup <i>Tofu, Scallion, Seaweed</i>	5	Salmon Skin Salad <i>Cucumber, seaweed salad, ponzu sauce</i>	12
Spinach Wonton Soup <i>Homemade pork wonton, fried onion, spinach</i>	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>	4.5	Seaweed Salad	10
Lemongrass Hot & Sour Soup <i>Vegetarian / Seafood: shrimp, scallop, fish cake</i>	6 / 9	Avocado Salad	11
Green Salad <i>Lettuce, mesclun, cucumber, carrot, radicchio, ginger dressing</i>	8	* 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	13
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>	12

KITCHEN APPETIZERS

Pan-Fried Gyoza <i>Pork or Vegetable</i>	10	Blue Crab Fajita <i>Maryland blue crab, onion, cajun, cream cheese</i>	14
Steamed Shrimp Shumai	10	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>	13
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, carrot, zucchini, fried onion, pine nut</i>	13	Classic Tempura <i>Chicken or shrimp and vegetables</i>	14
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>	19
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, shallot, cucumber, Jalapeño, citrus dressing</i>	16	* King Salmon Firecracker (4) <i>King salmon tartare, house-made guacamole, rice cracker on wasabi seaweed crackers</i>	20
* Truffle Scallop <i>Pan seared scallop, lobster salad, bedded with tuna, guacamole, truffle dressing</i>	18	* Tuna or Salmon Pizza <i>Toasted 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>	18	* 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>	22	* Tri Color Three Way	38
* Maki B	24	<i>9pcs sashimi & 3pcs sushi of tuna, salmon, yellowtail and Tri color roll w. spicy cajun sauce.</i>	
Maki C (All Cooked)	33	* Sushi Sashimi Platter	38
<i>American Dream, shrimp tempura roll & California</i>		<i>9pcs of sashimi, 5pcs of sushi, tuna avocado roll</i>	
* House Sushi	34	* Sushi Sashimi Platter For Two	67
<i>8pcs assorted sushi w. spicy crunchy salmon roll</i>		<i>16pcs of sashimi, 10pcs of sushi, one American dream roll</i>	
* House Sashimi <i>15pcs assorted sashimi</i>	36	* Chef Omakase	
* Kaisen Chirashi	33	<i>Chef's daily inspiration. Limited servings based on fish availability. Please ask server for omakase menu.</i>	
<i>14pcs of assorted sashimi over bed of sushi rice</i>			

SUSHI OR SASHIMI

All condiments, ginger, wasabi \$1 upcharge
Served by piece; substitute with Brown Rice \$0.25/pc upcharge

TUNA		SALMON	
* Chutoro (<i>Medium Fat Tuna</i>)	MP	* Salmon (<i>Sake</i>)	5
* Bluefin Otoro (<i>Fatty Tuna</i>)	MP	* Wild King Salmon	6
* Tuna (<i>Maguro</i>)	6	Smoked Salmon (<i>Kunsei Sake</i>)	6
* White Tuna (<i>Shiro Maguro</i>)	4.5		
* Seared Tuna	5		
WHITEFISH		SHELLFISH	
* Japanese Snapper (<i>Tai</i>)	6.5	* Scallop (<i>Hotategai</i>)	7
* Mackerel (<i>Saba</i>)	4.5	* Squid (<i>Ika</i>)	5
* Spanish Mackerel (<i>Sawara</i>)	4.5	* Red Clam (<i>Hokkikai</i>)	4.5
* Fluke (<i>Hirame</i>)	5.5	* 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>) <i>Maine, California, Hokkaido</i>	MP
YELLOWTAIL		COOKED	
* Yellowtail (<i>Hamachi</i>)	6	Egg Omelette (<i>Tamago</i>)	3
* Baby Yellowtail (<i>Kampachi</i>)	7	Eel (<i>Unagi</i>)	5
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	* Dynamite <i>Spicy crunchy salmon, topped w. spicy tuna</i>	17
California	8	* Fire Island <i>Shrimp tempura, topped w. spicy tuna, wasabi tobiko & mayo</i>	17
* Tuna or Salmon	8	Eel Avocado or Cucumber	9
* Yellowtail Scallion	8	Spider <i>Soft Shell Crab, cucumber, eel sauce</i>	15
* Spicy Tuna	9	Shrimp Tempura <i>Two shrimps, cucumber, eel sauce</i>	13
* Spicy Crunchy Salmon	9	Boston <i>Shrimp, cucumber, spring mix & mayo</i>	9
Salmon Skin <i>Crispy skin, cucumber, eel sauce</i>	9	* Alaska <i>Salmon, cucumber, avocado</i>	9
Peanut Avocado	7	Philadelphia <i>Smoked salmon, avocado, cream cheese, scallion</i>	9
AAC <i>Avocado, Asparagus, Cucumber</i>	7	King Crab Avocado <i>wrapped w. soy paper</i>	MP
Vegetable <i>Kanpyo, cucumber, avocado, yamabogo, oshinko</i>	8.5	* Spicy Crunchy Scallop	13
Sweet Potato Tempura	7	* Tokyo <i>Spicy shrimp, spicy kani, crunch</i>	9
Chicken Tempura <i>Cucumber, eel sauce</i>	10	Spicy Onion Tempura	7

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• SIGNATURE ROLLS • (I:INSIDE O:OUTSIDE)

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

* Lobster Rainbow	21	* Armonk	18
I: Steamed lobster claw meat, cucumber, mango, sesame soybean paper.		I: Seared pepper tuna, avocado.	
O: Salmon, avocado, rice cracker, balsamic reduction, yuzu kimchi mayo.		O: Spicy crunch salmon, spicy miso sauce.	
* Greenwich	19	* Valentine	18
I: Tuna, cucumber, avocado.		I: Spicy crunch tuna, sesame soybean paper.	
O: Salmon, yellowtail, fresh lime, salmon caviar, toast cayenne mayo.		O: Tuna.	
American Dream	18	* North Castle	24
I: Rock shrimp tempura, seaweed nori.		I: Shrimp tempura, avocado.	
O: Crabmeat & lobster salad, tangy mango sauce.		O: Seared filet mignon, spicy tuna, spicy mayo, eel sauce, signature steak sauce.	
* Bedford	18	* KOKU King	18
Tuna, salmon, yellowtail, asparagus, rice seasoning, tobiko, spicy mayo, sesame soybean paper, olive wasabi mayo.		I: Deep fried roll, king crab lump meat, shrimp, crab meat, avocado.	
* Mango Madness	18	O: Spicy yellowtail, spicy tuna, spicy miso sauce, eel sauce.	
I: Salmon, avocado, sesame soybean paper.		Snowflake	23
O: Fresh lobster claw meat, mango, spicy tuna, sweet chili sauce, spicy mayo.		Grilled sea bass, lobster salad, avocado, sesame soybean paper, espelette orange mayo, eel sauce.	
* Pacific	18	* New Christmas	21
I: Yellowtail, jalapeño, lobster salad, sesame soybean paper.		I: Shrimp tempura, mango, sesame soybean paper.	
O: Tuna, salmon, black tobiko, passion fruit puree, yuzu kimchi mayo.		O: Spicy crunch tuna, avocado, tobiko, eel sauce, sweet chili sauce, signature mango sauce.	
* Magic	18	* Bumblebee	18
I: Spicy crunch tuna, seaweed nori.		I: Wild king salmon, avocado, cucumber, sesame soybean paper.	
O: Salmon, yellowtail, eel, avocado, tobiko, crunch, eel sauce.		O: Fresh mango layer, rice crackers, balsamic reduction, passion fruit puree.	
* New Year	20		
I: King crab lump meat, shrimp tempura, avocado, spicy eel sauce.			
O: Seared pepper tuna, olive wasabi mayo, sweet chili sauce.			
* Tropical	19		
I: Shrimp tempura, spicy yellowtail.			
O: Seared pepper tuna, avocado, eel sauce, sweet chili sauce.			
* TNT(Seasonal)	22		
I: Tuna, mango, avocado.			
O: Toro, rice crackers, scallion, truffle dressing.			
* Westchester	18		
I: Salmon, avocado, sesame soybean paper.			
O: Tricolor flying fish caviars.			
* Lobster Don (Riceless)	20		
I: Spicy tuna, avocado, sesame soybean paper.			
O: Steamed Canadian lobster, sweet chili sauce,			

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 / 26 / 28
Choice of mixed vegetable, chicken or shrimp <i>Fried potato, bell pepper, onion, basil, fried tofu,</i> <i>KOKU signature mild curry</i>	
Organic Basil Chicken	26
<i>Sautéed chicken, shiitake mushroom, asparagus,</i> <i>carrot, snow peas, basil</i>	
* Surf & Turf	38
<i>4oz. filet mignon, Grilled half fresh Canadian lobster,</i> <i>truffle mushroom sauce</i>	
Chilean Seabass	38
<i>Saikyo Miso Style: Served w. broccoli & asparagus</i>	
* Sesame Tuna Steak	38
<i>Sushi graded sesame crushed tuna steak, seaweed truffle</i> <i>risotto, soy lime sauce</i>	
* Grilled Angus Tenderloin	36
<i>Grilled potato, tomato, spinach, toban yaki sauce</i>	
* Basil Sautéed Filet Mignon	36
<i>Diced angus filet mignon, onion, red and green bell</i> <i>pepper, basil</i>	

BENTO BOX \$25 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	26
* Angus Steak (Rib Eye)	33
Salmon	28
Shrimp	28

SIDES

Broccoli or Mixed Vegetable 🍷	11
<i>Wok Garlic or Steamed</i>	
Truffle Seaweed Risotto	11

TEMPURA & KATSU White or Brown Rice

Vegetable	19
Shrimp & Vegetable	24
Organic Chicken & Vegetable	23
Chicken Katsu	20
<i>Breaded fry chicken cutlet</i>	

JAPANESE FRIED RICE

Vegetable Fried Rice 🍷	13
Chicken Steak Shrimp Fried Rice 🍷	16
Seafood Pineapple & Vegetable Fried Rice 🍷	18

HIBACHI STYLE White or Brown Rice

Organic Chicken & Vegetable 🍷	26
Salmon & Vegetable 🍷	28
* Angus Steak & Vegetable 🍷	33
Healthy Organic Vegetable 🍷	19
Shrimp & Vegetable 🍷	28
* Angus Filet Mignon & Vegetable 🍷	36

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
<i>Shrimps, scallops, fish cakes</i>	
Tempura Udon Soup	17
<i>Vegetable udon soup, side of shrimp & vegetable appetizer</i>	
Nabeyaki Udon Soup	19
<i>Shrimp tempura 2pcs, chicken, egg, fish cake & vegetable</i>	
Seafood Udon Soup	19
<i>Shrimps, scallops, fish cakes</i>	

KOKU Ramen	19
<i>"Tonkotsu" pork based stock, pork jowl, cilantro</i> <i>bean spout, fried egg, seaweed nori</i>	

🍷 Can be prepare gluten free upon request

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