

YOKO & KOTA

NOODLES, DUMPLINGS, AND CHINESE BBQ
BY ERIK BRUNER-YANG
LOCATED AT THE ROOST DC

A. DUMPLINGS

PORK WONTONS \$8
CHILI OIL, BLACK VINEGAR,
CRISPY SHALLOT

CRYSTAL SHRIMP DUMPLINGS \$8
NUOC CHAM & CILANTRO

PEKING DUCK BUNS \$11
HOISIN SAUCE, SPICY
CUCUMBER RELISH

MUSHROOM CURRY BUNS \$7
CURRY MAYO, PICKLED
RADISH & CARROTS

B. NOODLES.....\$12

RICE NOODLES,
CABBAGE, CUCUMBERS,
HERBS, CRISPY SHALLOT

CHOICE OF SAUCE:
- COCONUT BLACK BEAN SAUCE
- PEANUT & CITRUS CHILI OIL
- TOMATO SESAME

ADD MEAT:
- 5 SPICE BRAISED BEEF \$3
- EXTRA VEGETABLES \$2
- GINGER-BRAISED CHICKEN \$3
(CONTAINS SHELLFISH & FISH)



C. WEEKLY CHINESE BBQ \$18

CHILI CRISP, GINGER SCALLION OVER RICE,
DAN DAN BROCCOLI SALAD WITH SESAME DRESSING

ORDER: THEROOSTSEDC.COM

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@YOKOANDKOTA

MON - THURS 4 PM - 9 PM
FRIDAY 4 PM - 10 PM
SATURDAY 10:30 AM - 10 PM
SUNDAY 10:30 AM - 8 PM

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions