

YOKO & KOTA

NOODLES, DUMPLINGS, AND MORE
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

FRIED PORK GYOZA - \$8
GINGER SCALLION SAUCE

B. HOT NOODLES - \$12

RICE NOODLES,
CABBAGE, CUCUMBERS,
HERBS, CRISPY SHALLOT

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

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

C. SIDES

CHILLED DAN DAN BROCCOLI - \$6



D. CAMBODIAN NOODLE SALAD \$13

COLD RICE NOODLES, PICKLES, JALAPEÑOS, &

HERBS, SERVED WITH A SPRING ROLL VEGGIE ROLL

[CHOICE OF PROTEIN - GINGER CHICKEN, BEEF, RED PORK, OR TOFU]

[CHOICE OF SAUCE - CITRUS CHILI PEANUT SAUCE OR VEGAN NUOC CHAM]

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ON INSTAGRAM!
@YOKOANDKOTA

MON - THURS 4 PM - 10 PM
FRI - SUN 12 PM - 10 PM
ORDER: THEROOST.MENU