

YOKO & KOTA

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

DUMPLINGS

PORK WONTONS - \$9
CHILI OIL, BLACK VINEGAR,
CRISPY SHALLOT

CRYSTAL SHRIMP DUMPLINGS - \$9
NUOC CHAM & CILANTRO

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

MUSHROOM CURRY BUNS - \$8
CURRY MAYO, PICKLED
RADISH & CARROTS

SIDES

CHILLED DAN DAN BROCCOLI - \$8

HOT NOODLES - \$13

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

SPICY BEEF SOUP - \$18
UDON NOODLES, FRESNO,
SHORT RIB, BROCCOLI,
SCALLION, AND HERBS



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)

FOLLOW US
ON INSTAGRAM!
@YOKOANDKOTA

MON - THURS 4 PM - 10 PM
FRI - SUN 12 PM - 10 PM