

Kokomo

NYC RESTAURANT WEEK 2026

JULY 21 - AUGUST 17 | 3 COURSE DINNER THURSDAY & FRIDAY

\$60 per person

STARTERS

CURRY CRAB GYOZA

colossal crab meat | roasted shallot | vadouan curry sauce | green onions

SAUTÉED CALLALOO (V)

fried plantain | coconut bread crumbs | hadon ben | scallion oil

CRISPY CHICKEN BAQ BUN

carrot | pickled radish | fresno pepper | cilantro | yuzu aioli

MAINS

ROASTED SALMON

pine nut gremolata | braised yuca | ginger tamarind chutney

COCONUT CURRY LENTIL STEW

vadouan curry sauce | butter beans | coconut rice | mushroom | roti

BIANG BIANG RASTA NOODLES

island cream sauce | oyster mushrooms | mixed peppers

Add Chicken +\$5 Add Shrimp +\$8

DESSERT

CORNBREAD FRENCH TOAST

RUM & RAISIN BREAD PUDDING

Chef Special Vegan Dessert

COCKTAILS \$15

GUARAPITA

rum | passionfruit | peach | lemon

BLOUSE & SKIRT

gin | watermelon | martini bianco | agave

GOOD VIBEZ

tequila | passionfruit liqueur | egg white |
angostura bitters