

KŌST

noun \ coast \

1. *Culinarily rooted in the fresh
and light Californian philosophy of cooking.*

2. *Inspired by elements of Baja and Asian flavours;
imparts unique depth and personality into each dish.*

SMALL SHARE

BURRATA 19

*Treviso, baby gem, preserved lemon,
hazelnut, winter citrus, fennel*

BEEF CARPACCIO 18

*Parmesan, onion, leek, pickled
shimeji mushrooms*

OYSTERS 23

*Tomato basil mignonette,
horseradish*

FRIED CALAMARI 19

Green chili mayo, nori goma, lime

TUNA TATAKI 19

Albacore tuna, ponzu, umeboshi, wasabi, nori goma

SHRIMP COCKTAIL 25

Red yuzu kosho cocktail sauce

BEET SALAD 18

*Roasted beets, pickled beets,
goat yogurt, hazelnut*

PEAR AND WALNUT 18

*Pickled pear, candied walnuts, mizuna,
valdeon blue, arugula pesto*

AVOCADO PINEAPPLE SALAD 18

Pickled pineapple, mint, cucumber, radish, shiso, cashews

MAIN COURSE

TOFU 27

Marinated tofu, red miso tahini, roasted mushrooms, eggplant, cashews, edamame, avocado, tomato

RICOTTA AGNOLOTTI 26

Basil pesto, spinach, pine nut, preserved tomato

6OZ / 12OZ STRIPLOIN 34/58

Cauliflower, pickled onion, truffle jus, grilled baby gem, sherry vinaigrette

AHI TUNA 37

Seaweed beurre blanc, leeks, wakame, nori goma

B.C. ARCTIC CHAR 33

Celeriac purée, kale, hen of the woods, chermoula

FOGO ISLAND COD 34

Vadouwan coconut cream, leek, spinach, seeded tapioca cracker, salmon roe

LARGE SHARE

LAMB SHOULDER 57

Tahini eggplant, mint labneh, spicy pickles, pita, crisp onions

HALF OR WHOLE ROASTED CHICKEN 28/49

Chipotle, smoky braised kale, chimichurri

SMOKED SHORT RIB 34/61

Guajillo glaze, spiced sesame, pickles, boston bibb, crispy onion

30OZ BONE-IN RIB STEAK 100

Charred onion, truffle jus

SIDES

ROAST CAULIFLOWER 13

Mojo de ajo, mint goat cheese, cilantro

SPINACH 13 FRIES 9

Coconut, chili, cilantro Chipotle aioli, citrus salt

FRENCH BEANS 12 SHISHITO PEPPERS 11

*Chipotle and tomato sauce, Shiso, lime
lime, fenugreek*

