

APPS

Edamame  \$9

Tossed in our Japanese 7 spice topped with queso fresco cheese, green onions, toasted sesame seeds and spicy cheeto dust.

Smoked Tofu Bites  \$9

Smoked tofu breaded in shredded coconut and fried in peanut oil. Served with vegan chipotle aioli.

Pubs Chips & Queso \$9

Beer cheese queso, chorizo by Ruben, and roasted poblanos. Served with our house potato chips.

Pad Thai Fries  \$9

Fresh cut fries topped with Korean BBQ, Thai peanut sauce, sriracha, crushed peanuts and cilantro.

Poutine \$12

Fresh cut fries topped with housemade mushroom gravy, Ballard family white cheddar cheese curds and cilantro.

ADD pulled pork \$3

Street Corn Dip   \$10

Roasted corn, jalapenos, red onions, and roasted garlic aioli served hot. Topped with queso fresco, chopped cilantro and house tortilla chips.

Smoked Pork & Fried Rice \$10

A riff on a Japanese classic called onigiri. We top-fried rice balls with sesame seeds, Korean BBQ, smoked pork, bonita flakes, cheeto dust and green onions.

Pulled Pork Nachos  \$15

House made southwest tortilla chips topped with beer cheese queso, black beans, pickled onions, pickled fresnos, smoked pulled pork, and cilantro with a side of pico de gallo.

Poke Nachos  \$17

Cubed ahi tossed in a spicy chili soy sauce blend served over fried wonton planks with sesame seeds, miso aioli, Korean BBQ, crushed peanuts and green onions with spicy cheeto dust.

Poke Yaki \$13

Our spin on a classic Japanese street food. Roasted corn, poblano peppers, and pickled veggies battered then fried. topped with miso aioli, Korean BBQ, bonita flake and spicy cheeto dust. Served with house poke on the side.

Cheese Board   \$16

Grilled Greek halloumi, red dragon cheddar, white cheddar curds and grilled brie. Served with pickles veggies, toasted garlic bread and a side of berry compote.



SALAD OR BOWL

Salads come with mixed greens and dressing of choice.

Bowls come with white rice, Korean BBQ and miso aioli.

Cobb \$15

Falls Brand bacon, cherry tomatoes, avocado, gorgonzola crumbles, and a sliced hard boiled egg. Topped with grilled chicken thigh.

Steak & Edamame \$16

Steamed Edamame, cherry tomatoes, red onions, shredded carrots, and crushed peanuts. Topped with grilled NY Strip.

Southwest  \$15

Black beans, roasted corn, pico de gallo, pickled red onions and fresnos. Topped with queso fresco and smoked pulled pork.

Ahi Poke \$16

Avocado slices, cucumbers, shredded carrots and toasted sesame seeds. Topped with house poke, green onions and spicy cheeto dust.

House Favorite = 

Spicy = 

Vegetarian = 

Monday - Ladies Night at 6pm
25% off

Tuesday - 10% off when you
wear KOTO gear

Thursday - Guy's Night at 6pm
25% off

Follow us on  OR 
for events!

SANDOS

All sandos come with your choice of fresh cut chips, fresh cut fries or a house salad.

Smoked Coconut Tofu \$9

Lettuce, tomato, pico de gallo, and vegan chipotle aioli with coconut breaded tofu.

Chorizo & Pulled Pork \$14

A link of Rubens' Basque chorizo tucked inside a warm baguette with roasted garlic aioli, and chipotle ranch. Topped with smoked pork, roasted corn brulee, queso fresco and chopped cilantro.

BBQ Shrimp \$14

Grilled shrimp tossed in our Korean BBQ sauce over sesame coleslaw with pickled fresnos, crushed peanuts, and miso garlic aioli on a toasted baguette.

Pulled Pork Grilled Cheese \$13

Sautéed onions and jalapenos topped with smoked pork and queso fresco cheese. Served on toasted sourdough with spicy chili jam.

Chicken Club \$15

Grilled chicken thigh, grilled brie, bacon, lettuce, tomato, onion, and roasted garlic aioli on a toasted baguette.

Koto Steak \$15

Grilled NY strip topped with sautéed jalapenos, onions, cherry tomatoes, and melted pepperjack. Served on a toasted baguette with Japanese steak sauce.

CRISPY CHICKEN SANDOS

All chicken sandos served on ciabatta buns with your choice of fresh cut chips, fresh cut fries or a house salad.

Original \$14

Lettuce, tomato, pickles & garlic aioli.

Buffalo \$14

Lettuce, tomato, onion, blue cheese, tossed in buffalo sauce.

Shanghai \$14

Sesame slaw, pickled veggies, tomato, grilled brie, tossed in Asian chili Jam.

Jerk \$14

Sesame slaw, peach pico, fresnos, habanero jack, tossed in mango habanero sauce.

TACOS OR WRAPS

Smoked Pulled Pork \$10

Shredded lettuce, pico de gallo, pickled fresnos, fresh cilantro, and a side of salsa verde.

Voodoo Chicken \$10

Shredded lettuce, roasted corn brulee, pickled fresnos, cilantro and a side of spicy chili jam.

Korean BBQ Broccoli \$10

House slaw, toasted sesame seeds, green onions and Korean BBQ sauce.

Ahi Poke \$12

House slaw, sliced avocados, toasted sesame seeds, green onions, and miso garlic aioli.

Spicy Shrimp \$12

Shredded lettuce, pico de gallo, pickled fresnos, green onions and chipotle ranch.

BURGERS

All burgers served on ciabatta buns with your choice of fresh cut chips, fresh cut fries or a house salad.

Cheeseburger

Lettuce, tomato, onion, house made pickles, and cheddar cheese.

Ground Beef - \$13 Black Bean - \$11

Loco Moco

Jasmine Rice topped with mushroom gravy and a fried egg finished with a drizzle of sriracha.

Ground Beef - \$14 Black Bean - \$12

SXSW

Poblano beer cheese, pulled pork, chipotle ranch, lettuce, tomato, and house made pickles.

Ground Beef - \$14 Black Bean - \$12

Enter the Dragon

Red dragon cheddar cheese, fried tomato, lettuce, onion and spicy chili jam.

Ground Beef - \$14 Black Bean - \$12

PB & J

Thai Peanut sauce, berry compote, grilled brie, bacon, lettuce, tomato, onion and house pickles.

Ground Beef - \$14 Black Bean - \$12

A gratuity of 20% may be added to Parties of 12 or more

156 Main Ave. N Twin Falls
208-933-2570 | www.koto.beer