

# TK NOODLE HOUSE KONA

By Chef TK Thepthikone Keosavang

## Desserts

Fried Ice Cream  
coconut panko crusted  
Hawaiian sweet bread  
crusted sweet potato  
coconut Ice cream 7



Tempura  
Cheese Cake  
coconut panko  
cheese cake,  
chocolate- strawberry  
Sauce 7



TK Halo Halo  
Palm fruit, bean, jello,  
pandan scented  
coconut sauce,  
sweet potato Ice  
cream 7



## Bubble Tea Smoothie or Boba Tea (served with Tapioca Pearl) 5



Honeydew



Strawberry



Taro



Mango



Coffee Tea



Coconut



Pineapple



Lychee



Jasmine Green Tea



Thai Tea



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## *Beverages*

Coke, Diet Coke, Sprite, Fanta, Vitamin Water, NOS Energy Drink, Orange juice 3, bottled Water 2, Coconut juice 3, Sugar Cane 2, Soy Milk 2  
Grass Jelly 2, Lychee 2, Tamarind juice 2, Chrysanthemum Tea 2, Mangosteen 2, Pennywort drink 2, Ice green Tea 3

\*\*\* Thai Iced Tea 3, Lemongrass ginger Iced Tea 3, Lipton Iced Tea 3, Thai Iced Coffee 3

hot green tea 3, hot jasmine tea 3

## *Beer*

Singha, Kirin, Longboard, Big Wave, Castaway, Heineken, Heineken Light, Bud light 5



## *Wine*

*Coppola Chardonnay Diamond 8 / 28*

*Josh Cellars Cabernet Sauvignon 9 / 34*

*Ferrari Carano Pinot Grigio 9 / 32*

*Mark West Pinot Noir Calif 7 / 26*



\*\*\*Note : for your convenience a gratuity of 18% will be added to parties of eight or more .The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Please inform us if you have a food allergy. Mahalo !!!!!

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## SAKE AND COCKTAIL MENU

Jose Cuervo Strawberry Margarita \$6

Jose Cuervo Lime Margarita \$6

Cubre Libre Bacardi silver and coke \$6

Cape Cod Seagrams Vodka and Cranberry Juice \$6

Bacardi and coke seagrams vodka \$6

Bacardi and Lychee juice seagrams vodka \$6

Bubble Tea cocktail with Bacardi or Seagrams \$10

Zardetto Prosecco \$6



Crystal clear with a hearty white froth and a fine perlage, Zardetto Prosecco offers fresh, fragrant aromas of peach, citrus and tropical fruits, Delicately soft and harmonious on the palate.

Hakushika Fresh and light \$12 Btl



Made by a brief aging period and pasteurization right before bottling, Fresh and light Namachozo is characterized by a refreshingly cool aroma and mild taste.

Hakuhishika Snow Beauty \$12 Btl

Velvety in texture with a pleasant fragrance of freshly steamed rice, this nigori sake (roughly filtered sake) is a traditional favorite. Creamy with a mild sweetness, this sake is deliciously unique.



Hakushika Hana-Kohaku \$12 Btl

This Unique sake is made with a blend of junmai sake and Japanese plum extract. The plum extract is carefully derived from the succulent Nanko variety plum produced in Wakayama Prefecture, the center of fine Japanese plum cultivation. Mildly sweet with a pleasant citrus-like acidity, Hana-Kohaku is a refreshing sake excellent on itself or paired with special dishes. Excellent for pairing with pork dishes (including pork shabu shabu, hot and sour pork, and sesame flavored yakiniku barbecue) and with desserts (ice cream, sponge cake, and fresh fruit.) Rice wine



Hakushika Junmai Ginjo \$12 Btl

Mild and dry in taste and with a fresh, fruity ginjo flavor and full body, this is a well-balanced sake with substantial character. Excellent for pairing with lobster, chicken and mildly flavored duck and fine beef (Kobe beef and wagyu steak teppanyaki, Shabu Shabu).





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Hakushika Extra Dry \$12 Btl



Extra Dry is a distinctly dry sake with a sharp and refreshing finish.

with the full body typical in the finest junmai sakes, this sake is a pleasant complement to bolder flavors.

# 酒



Hakushika Yamadanishiki Junmai \$12 Btl

Brewed with the best of all sake rice varieties, locally-produced Hyogo Prefecture Yamadanishiki, this sake exudes a character and taste like no other. Junmai Yamadanishiki is carefully crafted to bring out the rice's most delicious aspects ("umami") while creating a delicate balance between a full body and pleasantly mild dryness.



Lemongrass Sake \$18 Btl

Sparkling your imagination with aromas of tropical spice, citrus, and bubble gum, the lush character of this sake will romance your palate with complex layers of flavor. This velvety Nigori sake is a masterful blend of crisp lemongrass and creamy coconut. Contrasting sweet and dry, it will transport your taste buds to the sandy shores of the Andaman Sea.



Pure dusk \$26 Btl

is produced by a historic brewery in Akita, Japan that date back to 1656. The toji (sake master-brewer) that produces pure dusk brings generations of experience to each bottle of shimizu-no-mai sake. Pure water, sourced from the point where three rivers carrying cold mountain water meet, is the foundation of this luxury sake. The final key detail is the highly milled, artisanal rice. These elements, in perfect balance, result in sake with a pure, elegant flavor and aroma.



Sayuri Nigori \$ 22 Btl

Using only selected rice and rice koji, "SAYURI" is brewed up carefully with the natural spring water from Mount Rokko. It has a refreshing aroma, natural sweetness and smooth after taste.



Choya \$7 gls

a modestly-strong liqueur flavored with the ume fruit. Sweet, tart and eminently sippable, it is exactly the kind of Japanese beverage to break out when you wish to try something interesting, flavorful and entirely civilized

TYKU \$8 gls

Crafted from sake rice that is polished

so only 70% of the grain remains,

a process which removes impurities

and refines taste.

