

All Day
First Class
Brunch Menu



Kōnōkō creates dishes that are prepared fresh to order, and are brought to the table steadily and continuously throughout your dining experience. **There are no menu substitutions for brunch.** To accommodate all guests, all tables are limited to a 120 minute table time service.

LIKKLE PLATES

Jerk Wings \$17

Seven bone-in wings marinated in our house jerk sauce and grilled to perfection

Salmon Bites \$17

Fresh salmon fried bite size to perfection and glazed in our secret sweet sauce

Ackee & Saffish Tostones \$15

Jamaica's Famous Breakfast dish!

Ackee is an exotic tropical fruit complemented with codfish(Saffish), Served with tostones (green plantain).

AUTHENTIC JAMAICAN DISHES

Served with Jamaican rice n peas (beans) or white rice. Includes house salad spring mix

Yardie Jerk Chicken \$22

Bone-in dark meat chicken marinated and simmered in authentic jerk seasoning and sauce.

The G.O.A.T. \$33

Slowly cooked bone-in goat meat marinated and cooked in authentic curry seasonings and spices

Famous Braised Oxtail \$36

Slowly braised bone-in beef simmered in our famous brown Jamaican gravy and fall of di bone!

CAPTAIN CURATIONS

Served with Jamaican rice n peas (beans), white rice or mashed potatoes. Includes vegetable of the day.

*Excludes Pasta and Grits dishes.

Jammin Jerk Lamb Chops MP

Three thick-cut lamb, aged and marinated in jerk seasoning and sauce, grilled to perfection. *Non-returnable

Chef Jazz's Red Snapper MP

Caribbean whole Red Snapper fried, then glazed with, Chef Jazz's speciality sauces: Escovitch, spicy, pickled-onion vinegar sauce or Rundown, coconut creamy, tomato, onions, garlic sauce

Kōnōkō Seafood Pasta MP

Rigatoni noodle in our cream sauce with sautéed scallops, shrimp, lobster tail, jumbo lump crabmeat and sautéed vegetables. *No substitutions | *Non-returnable

House Salmon \$36

Fresh salmon pan seared to perfection & topped with our famous coconut cream sauce

Pan Seared Branzino MP

Fresh Branzino filet pan seared in our signature herbs, finished in Chef Jazz's speciality sauces: Escovitch, spicy, pickled-onion vinegar sauce or Rundown, coconut creamy tomato, onions, garlic sauce

Braised Oxtail & Grits \$33

Traditional grits with a Jamaican twist in our famous Oxtail gravy. Topped with fall of di bone Braised Oxtail.

+ Add Crabmeat: +15

BRUNCH SPECIALTIES

Jerk Chicken N' Waffles

House-made Belgian waffle topped with authentic dark meat Jerk chicken. Finished with fresh berries.

\$26

Jerk Lamb N' Waffles

House-made Belgian waffle topped with two thick-cut Jerked lamb. Finished with fresh berries.

\$36

Jammin' Shrimp & Grits

Traditional grits with a Jamaican twist in our famous coconut cream sauce. Topped with succulent shrimp.

\$30

+ Add Crabmeat: +15

SIDES

The Works Belgian Waffle \$10

Baked Mac N' Cheese \$8

Callaloo (Jamaican collard greens) \$8

Fried Plantains \$6

Mashed Potatoes \$6

Coco Bread \$4

Extra Sauces \$5.50 & UP

Rice n peas \$6

DESSERTS

Not so Boozy Cheesecake \$14
Classic cheesecake with Rhum extract and caramel drizzle

Raspberry Cheesecake \$14

Chocolate Trilogy \$12

Red Velvet Cake \$12

*The Flight Crew "Singing" Birthday Package is complimentary with the purchase of a dessert

DRINKS

Coke Products *Free refills* \$4

Jamaican Sodas \$5

Coffee & Herbal Teas \$3

ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE

No substitutions to side items.

To support our Front-line-Service Staff there is a minimum 18% gratuity added to all checks and a minimum 20% for parties of 8 or more. No split or separate checks for parties larger than 6.

Restaurant recommendations