

APPETIZERS

GOLDEN POUCH

Flaky, flower shaped pastry stuffed with ground chicken, potatoes, onion, carrots and green peas, deep fried and served with sweet chili sauce. | 11

FRESH ROLLS (GF)

Lettuce, carrots, cucumbers, avocado, rice noodles and Asian herbs wrapped in soft rice skin, served with sweet chili sauce and peanut sauce. Vegetable | 10 • Tofu | 11 • Shrimp | 12

LETTUCE CUPS (GF, V)

Build your own wrap with butter lettuce, roasted peanuts, dried shredded coconut, ginger, lime, red onion, fresh chilies and our signature sauce. Tofu | 10 • Chicken | 10 • Shrimp | 13

CRAB & CHEESE WONTON

Crispy wontons filled with Dungeness crab, Philadelphia Cream Cheese, and scallions served with sweet chili sauce. | 11

DUNGENESS CRAB CAKE THAI STYLE

Dungeness crab meat mixed with celery, cilantro, onion, and bread crumbs served with pineapple sauce. | 13

ISSAN SAUSAGE

Grilled Northeastern style sausage mixed with fermented ground pork and jasmine rice, served with fresh ginger, Thai chilies and green lettuce. | 11

SPRING ROLLS (V)

Crispy fried rolls filled with glass noodles, cabbage, carrots, kabocha squash, celery, and taro served with house sweet chili sauce. | 10

CHICKEN SATAY (GF)

Chicken tenders marinated in a mixture of herbs and spices, grilled to perfection and served with cucumber sauce and our traditional Thai peanut sauce. | 13

THAI DUMPLINGS

Chicken, pork, water chestnuts in a wonton wrap, steamed to perfection. | 11

KUNI'S GRILLED PORK (GF)

Grilled pork marinated with Kuni's secret spices and served with tamarind sauce. | 12

CURRY PUFFS (V)

Delicious, delicate puff pastry filled with potatoes, onion, carrots and green peas deep fried and served with sweet chili sauce. | 12

KUNI'S SIGNATURE (GF)

CHIANG MAI NOODLES

Egg noodles in Chiang Mai-style curry soup, topped with crispy egg noodles. Served with pickled mustard greens, red onion and fresh lime. Chicken, Pork, Tofu | 16.25 • Beef | 17.25 • Shrimp | 18.75

PEANUT SAUCE DELIGHT

Steamed zucchini, broccoli, carrots, cabbage and spinach topped with our special house peanut sauce. Crispy Chicken, Crispy Tofu | 17.50 • Coconut Prawns | 21

CHIANG MAI PORK CURRY

Slow-cooked pork in Hinlay powder and red curry paste, ginger and shallots. Served with broccoli, carrot and zucchini. | 19

BLACK PEPPER LAMB RACK*

Lamb rack marinated with black pepper, seared to perfection, served with curry rice, carrots and broccoli and served with our signature spicy sauce. | 24

VOLCANO BEEF*

Grilled marinated beef sirloin with stir-fried bell peppers, onion, mangoes, pineapples and asparagus. Served flaming. | 21

HAND-CUT RIB-EYE STEAK*

Grilled rib-eye steak marinated Thai style with potatoes, green beans, carrots and served with spicy tamarind sauce. | 23

TAMARIND PRAWN

Coconut prawns, broccoli, carrots, zucchini, spinach and cabbage topped with tamarind sauce and crispy shallot. | 21

THREE-FLAVOR WILD SALMON OR COD

Pan-fried salmon or cod topped with Kuni's three-flavored sauce and served with asparagus, zucchini and bell peppers. Cod | 19 • Salmon | 23

PANANG CURRY WILD SALMON OR COD

Salmon or cod topped with Panang curry, served with asparagus and bell peppers. Cod | 19 • Salmon | 23

CRAB FRIED RICE

Dungeness crab meat with egg on the top of wok-fried rice blended with egg, onion, tomatoes and green peas, served with cucumber and tomatoes on the side. | 22

DESSERTS

BLACK RICE PUDDING | 4.5

MANGO AND 3 COLOR STICKY RICE | 9

COCONUT ICE CREAM | 4

FRIED BANANA WITH COCONUT ICE CREAM | 6

ROTI | 5

Flat bread topped with condensed milk and hot fudge

FRIED ICE CREAM | 6.5

Vanilla Bean Ice Cream wrapped with Sticky Rice

THAI CUSTARD WITH STICKY RICE | 7

BAKLAVA WITH COCONUT ICE CREAM | 7

SIDES + MORE

JASMINE RICE | 2

BROWN RICE | 3

STICKY RICE | 3

STEAMED VEGETABLES | 3

STEAMED NOODLES | 3

PEANUT SAUCE (4 OZ) | 3 (8 OZ) | 5

ADD/EXTRA VEGETABLES | 2

ADD/EXTRA MEAT | 3

SIDE OF CRISPY CHICKEN | 7

GF = GLUTEN FREE

V = VEGETARIAN OPTION

We will do our best to prepare your meal safely; however, we cannot guarantee your food has not come into contact with any other allergies you may have.

* WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition.

KUNI'S
THAI • CUISINE



TOGO MENU

Call (509) 290-5993

101 E Hastings Rd. Ste B

Spokane, WA 99218

TUES-THURS 11AM-2PM & 4:30PM-8PM

FRI 11AM-2PM & 4:30PM-9PM

SAT 11AM-9PM

SUN 11AM-8PM

SALADS (GF)

KUNI'S HOUSE SALAD (V)

Organic greens, carrots, radishes, tomatoes, red onion, cucumbers, boiled egg and crispy tofu, served with house dressing. | 12

SPICY GRILLED BEEF SALAD

Grilled beef sirloin, organic greens, tomatoes, cucumbers, radishes, red onion, lemongrass, mint, cilantro and ground roasted rice tossed with spicy tamarind juice. | 16

NORTHEASTERN LARB SALAD

Choice of chicken, pork or beef mixed with red onion, mint, radishes, lemongrass, cilantro and ground roasted rice tossed with spicy tamarind juice. | 15

GRAPE FRUIT SALAD

Grapefruit, grilled shrimp, tomatoes, red onion, coconut flakes, ground peanuts and mint tossed with spicy coconut milk. | 13

GRILLED SHRIMP SALAD

Grilled shrimp, organic mixed greens, tomatoes, cucumbers, red onion, radishes, lemongrass, mint and cilantro tossed with spicy lime juice and Thai roasted chili paste. | 16

GLASS NOODLE SALAD

Glass noodles, ground chicken, shrimp, radishes, onion, mint and cilantro tossed with spicy lime juice and Thai roasted chili paste. | 15

SPICY PAPAYA SALAD

Shredded green papaya, carrots, green beans, tomatoes, garlic and peanuts finished in spicy tamarind sauce. | 13

SOUPS

LEMONGRASS CLAM CHOWDER SOUP (GF)

Kuni's clam chowder combines potatoes, crispy bacon, lemongrass and oregano with pinch of paprika. | 9

SHRIMP WONTON SOUP

House-made shrimp wontons, spinach and bean sprouts in vegetable broth. | 9

TOM KHA SOUP (GF)

Coconut nut soup with mushrooms, onion, tomatoes, lemongrass, galangal, kaffir leaves and lime juice in coconut milk. Tofu or Chicken | 8 • Shrimp | 9

TOM YUM SOUP (GF)

Spicy and sour soup with mushrooms, onion, tomatoes, lemongrass, galangal, kaffir leaves, fresh Thai roasted chili paste and lime juice in vegetable broth. Tofu or Chicken | 8 • Shrimp | 9

GLASS NOODLE SOUP (GF)

Glass noodle, cabbage and carrot in vegetable broth topped with green onion and fried garlic. Tofu or Chicken | 8 • Shrimp | 9

FRIED RICE (GF)

Your Choice of Meat:

Chicken, Pork, Tofu | 16.25 • Beef | 17.25 • Shrimp | 18.75

THAI FRIED RICE

Wok-fried rice blended with egg, onion, tomatoes, Chinese kale, broccoli, carrots, green peas served with cucumber and tomatoes on the side.

SPICY BASIL FRIED RICE

Wok-fried rice blended with egg, bell peppers, onion, tomatoes, Thai basil, Thai chilies, Sriracha sauce served with cucumber and tomatoes on the side.

PINEAPPLE FRIED RICE

Wok-fried rice blended with egg, pineapple, tomatoes, carrots, green peas, cashew nut, dried cranberry and curry powder served with cucumbers and tomatoes on the side.

STIR-FRIES (GF)

Your Choice of Meat:

Chicken, Pork, Tofu | 16.25 • Beef | 17.25 • Shrimp | 18.75

Served with Steamed Jasmine Rice

Substitute Brown Rice or Sticky Rice or Rice Noodle or Steamed Vegetable | 1

SPICY GREEN BEANS

Green beans, bell peppers, thai basil and kaffir lime leaves in red curry paste.

HOT THAI BASIL

Minced green beans, onion, bell peppers and Thai holy basil (when available) or Thai basil.

GARLIC AND BLACK PEPPER

Your choice of meat marinated with garlic and black pepper served with cabbage, carrots and broccoli.

EGGPLANT WITH BASIL

Chinese eggplant, onion, zucchini, bell peppers, carrots, Thai basil and fresh Thai chilies.

VEGETABLE LOVER

Zucchini, broccoli, cabbage, carrots, mushrooms, bell peppers and onion.

SWEET AND SOUR

Crispy chicken (substitutes available), cucumber, pineapple, bell peppers, carrots, onion and tomatoes in a sweet and sour sauce.

CASHEW NUTS

Zucchini, onion, carrots, water chestnut, bell peppers and cashew nuts with roasted chili paste.

GINGER AND VEGGIES

Ginger, bell peppers, mushrooms, celery, carrots and onion.

CURRIES (GF)

Your Choice of Meat:

Chicken, Pork, Tofu | 16.25 • Beef | 17.25 • Shrimp | 18.75

Served with Steamed Rice

Substitute Brown Rice or Sticky Rice or Rice Noodle or Steamed Vegetable | 1

MASSAMAN CURRY

Potatoes, carrots, onion and fried shallots.

RED CURRY

Eggplant, bamboo shoots, bell peppers and Thai basil.

GREEN CURRY

Eggplant, bamboo shoots, bell peppers and Thai basil.

YELLOW CURRY

Potatoes, carrots, onion, bell peppers and fried shallots.

PANANG CURRY

Asparagus, green beans, carrots and bell peppers.

PINEAPPLE CURRY

Pineapple, bell peppers, carrots, tomatoes and kaffir leaves.

NOODLES

Your Choice of Meat:

Chicken, Pork, Tofu | 16.25 • Beef | 17.25 • Shrimp | 18.75

PAD THAI (GF)

Your choice of rice noodles or glass noodles, egg, bean sprouts, Chinese chive in a Pad Thai sauce served with green apples and ground peanuts.

DRUNKEN NOODLES

Stir fried wide rice noodles with egg, onion, bamboo shoots, broccoli, carrots, bell peppers and Thai basil.

PAD SEE-IEW

Stir-fried wide rice noodles with egg, Chinese kale, broccoli, carrots in a sweet soy sauce.

GLASS NOODLES (GF)

Stir fried glass noodles with egg, carrots, onion, cabbage, green peas and tomatoes.

SPICY CASHEW NOODLES

Stir fried wide rice noodle, egg, cashew nut and bean sprouts in house sauce and Sriracha sauce on Romaine lettuce.