



COS Vegan Restaurant Week 2026 (Nov 2 to Nov 7)

- Appetizer-

Vegan Appetizer Sample 17.95

*A must try our new appetizer. Veggie Egg rolls(2), Samosa (4),
Kabocha Squash(4),Crispy tofu(2)*

Vegan Bang Bang tofu(6) 9.95

*A must try our new creative appetizer. Deep fried tofu panko.
Topped with our vegan version bang bang sauce*

-Entrée-

Pasta in Panang Curry Sauce17.95

*A delicious Rigatoni pasta cooked perfectly in infused lime leaves panang curry
sauce. With medley potato, broccoli, Thai basil, tomatoes. Topped with Tofu panko
and Dairy free cheeses*

Miso Ginger Eggplant tofu 17.95 (GF option)

*Choice of white rice or brown rice. Topped with stir fried ginger, onion, carrot,
eggplant and Topped with tofu panko.*

Kyoto tofu teriyaki bowl 17.95

*Vegan noodle mixed with dry noodle sauce. Fried Tofu(2), Veggie Egg rolls (2) ,
broccoli and mixed cabbage.*

-Dessert-

Black rice pudding 6.95(VG &GF)

*It consists of GlutinousBlack and white rice and cooked in coconut milk sugar a hint of salt.
with, taro and shred coconut*

Bua Loi 6.97 (VG &GF)

*Bua Loi is a Thai dessert. It consists of Glutinous
rice flour mixed with taro then rolled into small balls,
and cooked in coconut milk sugar a hint of salt.*



Bang Bang Tofu



Pasta in Panang Curry Sauce



Miso Ginger Tofu



Kyoto tofu teriyaki bowl



Bua Loi



Rice Pudding