

Starters

Edamame Sea Salt	8
Green Beans Sweet Soy	14
Roasted Shishito Peppers Sweet Soy	13
Koi Chopped Salad Beets, Quinoa, Avocado, Tomato, Pine Nuts, Feta, Grapes	20
Cucumber Sunomono Pickled Cucumber, Sesame Seeds	12
Organic Field Green Salad Miso or Ponzu Dressing	14
Seaweed Salad Soy Vinaigrette	14
Lobster Salad Avocado, Arugula, Tofu-Lime Dressing	51

Shared Plates

Koi Crispy Rice choice of Spicy Tuna, Yellowtail Tartare, Truffle Avocado, Filet Mignon*	22
Creamy Shrimp Tempura	24
Salmon Carpaccio Black Truffles, Ponzu*	28
Hamachi Fusion Soy Yuzu, Truffle Essence*	25
Vegetable Quinoa Croquettes Edamame Crème	22
Spicy Seared Albacore Crispy Onions, Ponzu*	23
Kobe Style Potstickers Soy Vinaigrette	26
Spicy Crunchy Yellowtail or Tuna Tartare Crispy Wontons*	20
Lobster Tacos Mango Salsa, Yuzu Guacamole	25
Ribeye Bites Roasted Shishito Peppers, Jalapeño Crème*	25
Sizzling Halibut Sashimi Sesame Oil, Yuzu Pepper, Ginger Ponzu*	26
Tuna Carpaccio Crispy Shiitake Mushrooms, Yuzu & Miso Dressing*	25
Spicy Yellowtail Ceviche Tomato, Avocado, Cilantro, Roasted Garlic Soy Vinaigrette*	24
Crab Cakes Red Beet Pasta	28

Entrées

Miso Bronzed Black Cod Seasonal Vegetables	43
Sautéed Tiger Prawns Sake, Sweet Sriracha, Soy	38
Panko Crusted Salmon Carrot Ginger Coulis*	38
Grilled Chilean Sea Bass Habanero Truffle Sauce	46
Mary's Free-Range Chicken Breast Mushroom Ginger Sauce	36
Braised Short Ribs Plum Wine Reduction	49
Grilled Lamb Chops Ichimi Glaze, Shishito Potato Mash*	47
Peppercorn Filet Mignon Toban Yaki Shishito Potato Mash*	53

Signature Rolls

	Hand	Cut
Baked Crab Roll	14	18
Spicy Shrimp Tempura Hand Roll	13	-
Sunfire Roll Lobster, Snow Crab Mix, Cucumber & Cilantro with Mango, Avocado & Ichimi	-	29
Aka Roll Spicy Tuna, Avocado, Arugula with Seared Tuna & Tamanegi Soy*	-	27
Kiïro Roll Albacore, Cucumber, Tempura Flakes with Yellowtail, Avocado & Jalapeño Aioli*	-	27
Orenji Roll Salmon, Avocado, Cucumber topped with Lemon, Salmon & Sweet & Spicy Sauce*	-	27
Geleno Roll Spicy Tuna with Spicy Albacore, Jalapeño, Crispy Onions & Spinach Chips*	-	25
"She's So LA" Roll Soft Shell Crab, Spicy Tuna, Crab with Toro & Gold Leaves*	-	32
Sea Bass Tempura Roll Avocado, Roasted Garlic Sauce & Cucumber	-	23
Dragon Roll Shrimp Tempura, Eel, Baked Crab, Avocado & Tempura Flakes	-	27

Sides

Grilled Asparagus & Mushrooms Oyster Sauce & Lemon Zest	16
Charred Brussel Sprouts	14

Sushi & Sashimi

Tuna*	13	26	Shrimp	13	26
Yellowtail*	13	26	Amberjack*	13	26
Salmon*	13	26	Tamago	10	20
Albacore*	12	25	Toro*	25	49
Snow Crab	16	32	Scallop*	13	26
Salmon Egg*	13	26	Halibut*	13	26
Fresh Water Eel	12	25	Sockeye Salmon*	13	26
Octopus	12	25	Japanese Snapper*	13	26
Spanish Mackerel*	13	25	Sea Urchin*	25	49

Hand & Cut Rolls

	Hand	Cut
California Roll	14	17
Yellowtail & Scallion Roll*	13	14
Albacore Roll*	15	18
Spicy Tuna Roll*	15	18
Tuna Roll*	15	18
Salmon Roll*	15	18
Toro & Scallion Roll*	26	27
Spicy Jumbo Scallop Roll*	15	18
Philadelphia Roll *	-	21
Rainbow Roll*	-	29
Sunset Roll Eel, Cucumber, Topped with Avocado & Eel Sauce	-	21
Avocado Roll	13	16
Garden Roll Cucumber, Asparagus, Alpha Sprouts, Avocado & Miso Sauce	-	19

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Koi Desserts

*Assorted Berries

*Vanilla & Chocolate Crème Brûlée

Caramelized Pear Crepes

Vanilla Ice Cream & Candied Pecans

Koi Sundae

Vanilla & Chocolate Ice Cream, Profiterole,
Warm Homemade Brownie, Bananas & Hot Fudge

*Flourless Molten Chocolate Cake

Vanilla Ice Cream & Homemade Marshmallow

Koi Signature Cheesecake

White Chocolate & Fresh Berries

Nutella Bread Pudding

Toasted Almonds, Bananas & Vanilla Ice Cream

Mochi Ice Cream

Salted Caramel, Strawberry, Mango, Lychee, Coconut

Sorbet

Strawberry, Passion Fruit

*Gluten Free

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Koi Cocktails

\$18

Koi Squeeze

Roku Japanese Gin, Soursop Juice, Lemon, Strawberry, Shaken & Served on the Rocks

Woman from Toki-O

Toki Whiskey, Matcha Orgeat, Banana Liqueur, Lime, Shaken & Served on the Rocks

Silent Assassin

El Tesoro Reposado Tequila, Pineapple, Lime, Mango with Tajin Rim
Shaken & Served on the Rocks

The Lola

Silvergrin Vodka, Kumquats, Lemon, Shaken & Served Up

Strawberry Fields

Haku Japanese Vodka, Muddled Strawberries & Basil, Agave, Lime, Shaken & Served Up

Rockin Cucumber

Haku Japanese Vodka, Sake, Cucumber, Mint, Yuzu, Shaken & Served Up

Blackberry Smash

Mala Vida Tequila, Aperol, Fresh Blackberries, Lime, Agave, Served on the Rocks

Smoke & Fire

Mezcal Tequila, Ginger, Lemon, Honey, Firewater Bitters, Served on the Rocks

Hibiki Old Fashion \$30

Hibiki Harmony, Angostura Bitter, Maple Syrup, Served on the Rocks