

Starters

Edamame Sea Salt	8
Green Beans Sweet Soy	14
Roasted Shishito Peppers Sweet Soy	13
Koí Chopped Salad Beets, Quínoa, 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

Koí Crispy Rice choice of Spicy Tuna, Yellowtail Tartare, Truffle Avocado, Filet Mignon*	22
Creamy Shrimp Tempura	24
Salmon Carpaccio Black Truffles, Ponzu*	28
Hamachi Fusión Soy Yuzu, Truffle Essence*	25
Vegetable Quínoa 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

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

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 Purée*	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

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

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.



KOI

Vegan Menu

Starters

Edamame Sea Salt	8
Roasted Shishito Peppers Sweet Soy	13
Organic Field Green Salad Miso Dressing	14
Cucumber Sunomono Pickled Cucumber, Sesame Seeds	12
Seaweed Salad Soy Vinaigrette	14

Small Plates

Vegan Crispy Rice Spicy Tuna, Truffle Avocado	22
Kale Noodle Stir Fry Seasonal Vegetables	15
Sautéed Asparagus & Mushrooms Sweet Soy Dashi	16
Brussels Sprouts Sweet Soy	14
Vegetable Tempura	21
Vegan Salmon Soy Kelp Tofu Marinated, Carrot Ginger Coulis	16
Vegan Karaage Tofu Marinated Japanese Style Tofu	20
Agadashi Tofu with Avocado Tempura	16

Rolls

	Hand	Cut
Garden Cut Roll Cucumber, Asparagus, Sprouts, Soy Paper, Topped with Avocado & Gluten Free Miso Sauce	-	19
Aka Vegan Roll Tofu, Avocado, Arugula, Soy Paper, Topped with Beets & Tamaneji Sauce	-	19
Vegan Dragon Roll Shiitake, Sweet Potato, Tofu, Avocado, Soy Paper, Topped with Tempura Flakes, Sweet Soy & Sriracha	-	20
Vegetable Roll Asparagus, Cucumber, Gobo, Sprouts, Avocado	14	17
Ume Roll Plum & Chopped Shiso	11	14
Cucumber Roll	12	15
Avocado Roll	13	16
Vegan Spicy Tuna Roll	15	18



KOI

Desserts

*Assorted Berries	12
*Vanilla & Chocolate Crème Brûlée	16
Caramelized Pear Crepes Vanilla Ice Cream & Candied Pecans	16
Koi Sundae Vanilla & Chocolate Ice Cream, Profiterole, Warm Homemade Brownie, Bananas & Hot Fudge	17
*Flourless Molten Chocolate Cake Vanilla Ice Cream & Homemade Marshmallow	16
Koi Signature Cheesecake White Chocolate & Fresh Berries	16
Nutella Bread Pudding Toasted Almonds, Bananas & Vanilla Ice Cream	16
Mochi Ice Cream Salted Caramel, Strawberry	2pc/10
Sorbet Black Raspberry, Passion Fruit	10

Vegan Desserts

Vegan Koi Sundae Vanilla Ice Cream, Espresso Chocolate Chip Ice Cream, Cookie Crumble, Agave Brushed Fillo Dough Pastries, Brownie, Cream Puff, Coconut Whipped Cream	17
Mochi Ice Cream Mango, Lychee, Coconut	2pc/10

*Gluten Free



KOI

Cocktails

\$20

Koi Squeeze

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

Woman from Toki-O

Toki Japanese 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

Lola Margarita

Mala Vida Tequila, Passion Fruit, Orange Liqueur, Served on the Rocks

Strawberry Fields

aku 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

Lychee Martini

Haku Japanese Vodka, Lychee Puree, Lychee Liqueur, Shaken & Served up

Smoke & Fire

Illegal Mezcal Reposado, Ginger, Lemon, Honey, Firewater Bitters, Served on the Rocks

Hibiki Old Fashion

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