

Starters

Edamame Sea Salt	8
Miso Soup Tofu, Seaweed	9
Roasted Shishito Peppers Sweet Soy	16
Organic Field Green Salad Miso, Ponzu Or Carrot Ginger Vinaigrette	17
Cucumber Sunomono Pickled Cucumber, Sesame Seeds	13
Seaweed Salad Soy Vinaigrette*	20
Baby Spinach & Mushrooms Salad Ponzu Dressing	21
Crispy Calamari Salad Frisée, Aji Amarillo, Miso Dressing	24
Lobster Salad Avocado, Mizuna, Shiitake, Tofu-Lime Dressing	52

Shared Plates

Koi Crispy Rice choice of Spicy Tuna*, Yellowtail Tartare*, or Truffle Avocado	23/25
Seared Tuna Jalapeno, Garlic Chips*	27
Creamy Shrimp Tempura or Creamy Sea Bass	28
Tuna Tartare Wasabi Aioli on Crispy Wontons*	24
Salmon Carpaccio Black Truffles, Ponzu*	35
Lobster Tacos Mango Salsa, Yuzu Guacamole	33
Spicy Seared Albacore Crispy Onions, Ponzu*	25
Hamachi Fusion Soy Yuzu, Truffle Essence*	32
Kobe Style Potstickers Scallion Ponzu	29
Edamame Dumplings Enoki Mushrooms, Mirin Broth or Sake Butter	27
Sushi Tacos (2) Tuna & (2) Salmon, Shiso Pesto Rice, Nori Shells*	29
Chef's Tempura Selection Seafood or Vegetable	36/28

Entrées

Lobster Tail Sake Truffle Butter, Yuzu Panko	58
Roasted Duck Breast Ginger Vinaigrette, Roasted Shishito Pepper*	47
Miso Black Cod Seasonal Vegetables*	44
Pan Seared Salmon Seasonal Vegetables*	42
Roasted Chilean Sea Bass Gingered Spinach	45
Tofu & Vegetables Sweet & Spicy Ginger Sauce	32
Organic Chicken Breast Orange Jus, Soba Noodle Stir-Fry	39
Grilled Skirt Steak Shiso Chimichuri Sauce, Shitake Fried Rice*	43
Grilled Lamb Chops Ichimi Glaze, Shishito Potato Purée*	56
Peppercorn Filet Mignon Toban Yaki Shishito Potato Purée*	55

Signature Rolls

	Hand	Cut
Baked Crab Roll	16	17
Spicy Shrimp Tempura Hand Roll	15	-
Dragon Roll Shrimp Tempura, Eel, Baked Crab & Tempura Flakes	-	26
Northern Lights Salmon Sashimi on a Snow Crab, Avocado & Cucumber Roll with Black Truffle*	-	32
Sweet Chili Shrimp Shrimp Sashimi on a Shrimp Tempura & Avocado Roll	-	32
Double Tuna Tuna Sashimi on Spicy Tuna Roll, Cucumber, Wasabi Tobiko & Wasabi Aioli*	-	30
Sunfire Roll Lobster, Snow Crab, Cucumber & Cilantro with Mango, Avocado & Ichimi	-	34

Sides

Glazed Green Beans Sweet Soy	14
Shishito Potato Purée Truffle	14
Sautéed Asparagus & Mushrooms Soy Dashi	14

Sushi & Sashimi

Tuna*	14	26	Red Snapper*	14	26
Yellowtail*	14	26	Shrimp	13	25
Salmon*	13	25	Smelt Egg*	11	22
Albacore*	13	25	Salmon Egg*	18	32
Snow Crab	15	30	Scallop*	14	26
Fresh Water Eel	13	25	Sea Urchin*	18/pc	18/pc
Tamago (2pc)	13	13	Mackerel*	14	26
Octopus*	13	24	Toro*	17/pc	17/pc

Hand & Cut Rolls

	Hand	Cut
California Roll	12	15
Yellowtail & Scallion Roll *	12	15
Cucumber Roll	10	12
Salmon Skin Roll	10	14
Shrimp Tempura Roll	12	15
Spicy Tuna Roll*	12	14
Tuna Roll*	12	15
Salmon Roll*	12	15
Vegetable Roll	10	12
Eel & Avocado Roll	12	15
Sunset Roll	-	23
Philadelphia Roll*	12	15
Toro Scallion Roll*	25	30
Rainbow Roll*	-	29



KOI

NEW YORK

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

Koi New York Vegan Menu

Edamame Sea Salt	8
Roasted Shishito Peppers Sweet Soy	16
Organic Field Green Salad Miso, Carrot Ginger Vinaigrette	17
Cucumber Sunomono Pickled Cucumber, Sesame Seeds	13
Baby Spinach Mushroom Salad Lemon Vinaigrette	21

Koi Signature Rolls

	Hand	Cut
Garden Cut Roll	-	23
Cucumber, Asparagus, Gobo, Soy Paper Topped with Avocado & Miso Dressing		
Vegan Aka Roll	-	24
Tofu, Avocado, Arugula, Soy Paper, Topped with Beets, Fried Potato & Vegan Spicy Mayo		
Vegan Dragon Roll	-	22
Shiitake, Sweet Potato, Tofu, Avocado, Soy Paper		
Cucumber Roll	10	12
Avocado Roll	10	12

Entrée & Sides

Grilled Tofu & Vegetables Ginger Soy Glaze	32
Chef's Tempura Selection Vegetable	28
Sautéed Asparagus & Mushrooms	14
Glazed Green Beans Sweet Soy	14
Vegetable Fried Rice	14
Medley Vegetable	14

Koi Desserts

*Flourless Molten Chocolate Cake*** Vanilla Ice Cream	14
Koi Signature Cheesecake*** Vanilla Chantilly Cream, Blackberry Coulis	14
Milk Chocolate Banana Spring Rolls*** Banana Anglaise, Chocolate Ice Cream	14
Rosemary Bread Pudding *** Cranberry, Blueberry, Rosemary, Salt, Vanilla Ice Cream	14
*Assorted Mochi*** (Choice of Four) Matcha Green Tea, Lychee, Passion Fruit, Strawberry, Mango	13

Japanese Whiskeys & Ports

Toki	16
Kikori (Rice Whiskey)	16
Hakushu 12 Years	35
Shibui Grain Select	27
Rozes Tawny Port	17
Cockburn's 20 Years Tawny Port	21

(*) Gluten Free (**) Contains Nuts (***) Contains Soy

Koi Cocktails

\$18

El Diablo

Jalapeno Tequila, Cucumber, Lime

Lychee Martini

Vodka, Lychee Purée, Cranberry

Sun Toki

Japanese Whiskey, Spicy Blood Orange Purée, Crushed Pepper

Eternal Snow

Unfiltered Sake, Apple Cider, St Germain, Ginger Beer

Ginger Pineapple Fizz

Vodka, Muddled Fresh Ginger, Pineapple Purée, Sparkling

Shiso-Jito

Rum, Yuzu Sake, Limes, Shiso Leaf

Samurai

Japanese Whiskey, Muddled Ginger, Lemon

Koi-Gria

Dark Rum, Blood Orange, Peach, Malbec

Sake & Beer Carafes

Junmai - Shusen	41
Daiginjo - Wakatake	56
Nigori (Unfiltered)- Sho Chiku Bai	44
Hot Sake - Ozeki	20

By the Glass

Junmai - Shusen	19
Daiginjo - Wakatake	22
Nigori (Unfiltered)- Sho Chiku Bai	18
Umeshu - Plum Wine	15

Beers

Sapporo's - 16oz	13
Kirin Light- 12oz	11
Stella Artois - 12 oz	11
Beck's (Non Alcoholic)	11

Wine By The Glass

White

Sauvignon Blanc, Craggy Range, Martinborough, New Zealand 2019	18
Pinot Grigio, Scarbolo, Friuli, Italy 2018	16
Riesling, Proidl, Senftenberg, Germany 2020	16
Chardonnay, Wish, Hopland, California 2019	18
Sancerre, Jean Marie Berthier, France 2020	20

Red

Pinot Noir, Smoke Tree, Sonoma County 2018	17
Cabernet Sauvignon, Benziger Family, Sonoma 2016	16
Merlot, Saint Emilion, Chateau Pontet-Fumet, Bordeaux, France	18
Brunello di Montalcino, Poggiotodo, Italy 2016	19

Rosé & Sparkling Rosé

Whispering Angel, Provence, France 2018	17
Comte de Laube, Le Rosé, NV	18

Sparkling & Champagne

Poema, Brut Sparkling NV	17
Nicolas Feuillate."Réserve Prestige" Brut NV	23
Moët & Chandon "Brut Imperial" NV	27

Sake by the Bottle

Junmai

A robust rice flavor generally light, complex and fragrant

Akitabare "Northern Skies"	720ml	68
Poised, Cleanly Balance		
Yawaraka	720ml	54
Mild, Soft & Gently evocative		
Otokoyama	720ml	82
Light & Smooth		
Masumi Okuden "Mirror of Truth"	720ml	72
Mild, Perfect Balance		

Ginjo

Fruity and floral nuances, and tend to be light and refreshing on the palate.

Dewasansan	720ml	83
Mellow, with a refreshing green apple tartness		
Meibo	500ml	65
Light & Fruity aroma, hints of ripe apple		
Sohomare "Indigo"	720ml	71
Rich, expressive flavor, genteel clarity and balance		

Availability Subject to Change Without Notice

Sake by the Bottle

Daiginjo

This is a brewery's ultimate statement and achievement. For these sakes, the rice kernel may be polished down to as little as 30% of its original size.

Wakatake "Demon Slayer" Sweet and Smooth	720ml	135
Dassai 45 Soft and Clean Finish	720ml	95
Iki Na Onna Clean and Balanced	720ml	100
Ken Clean and Bold	720ml	180

Specialty

All possess a distinctly different flavor profile from traditional sakes.

Kamoizumi "Nigori" Unfiltered, mildly sweet and robust	500ml	68
--	-------	----

Availability Subject to Change Without Notice

Whites

Sauvignon Blanc

Craggy Range

Martinborough, New Zealand 2019 64

Jean Marie Berthier, Sancerre

Sancerre, France 2020 89

Charles Krug, Estate

Napa Valley 2020 56

Farella

Coombsville, Napa Valley 79

La Doucette, Pouilly-Fumé

Nievre, France 2019 129

Chardonnay

Wish

Hopland, California 2019 60

Patz and Hall

Sonoma Coast 2017 68

Gérard Tremblay, Chablis

Chablis, France 85

Domaine Michel Goubard & Fils

Mont-Avril 2017, France 2017 82

Louis Jadot, Pouilly-Fuissé

Burgundy, France 2020 100

Chassagne Montrachet Louis Jadot

Burgundy, France 2019 129

Far Niente

Napa Valley 2019 175

Vintages and Availability are Subject to Change Without Notice

Whites

Pinot Grigio & Zibibbo

Scarbolo Friuli, Italy 2018	63
Erath Pinot Grigio Oregon 2019	72
Jasmin Mount Etna Rosso, Sicily 2018	55

Additional Whites

Froidl, Riesling Senftenberg, Germany	60
Fuchs, Grüner Veltliner Austria, 2018	59

Vintages and Availability are Subject to Change Without Notice

Reds Pinot Noir

Smoke Tree

Sonoma County

66

Le Sabbie Dell' Etna

Etna Rosso, Sicily 2017

65

Résonance

Willamette Valley 2019

149

Nuits-Saint-Georges

Burgundy, France 2019

200

Merlot & Chateau Neuf Du Pape

Chateau Pontet-Fumet Grand Cru

Saint Emilion, Bordeaux, France 2015

88

Stags' Leap

Napa Valley 2018

92

Chateau Maucoil (Decanted)

Chateau Neuf Du Pape, Rhone 2017

100

Francis Coppola

California 2018

81

Sterling

Napa Valley 2016

82

Duckhorn

Napa Valley 2019

120

Vintages and Availability are Subject to Change Without Notice

Reds Cabernet Sauvignon

Benzinger Family Sonoma 2016	60
JB Neufeld Yakima Valley Washington State 2018	91
Antica Napa Valley 2017	150
Artemis, Stag's Leap Napa Valley 2019	180
Silver Oak Alexander Valley 2017	250

Additional Reds

Poggitondo, Brunello Di Montalcino (Decanted) Tuscany 2016	95
Beaujolais Gamay Jean-Etienne Chermette Le Vissoux, France	59

Vintages and Availability are Subject to Change Without Notice

Champagne

Nicolas Feuillate, "Réserve Prestige" Brut	105
France NV	
Moët & Chandon "Brut Impérial"	110
NV Brut	
Taittinger, A Reims Prestige Rosé	160
France NV	
Piper-Hiedsiek	100
France NV	
Veuve Clicquot "Yellow Label"	135
France NV	
Louis Roederer Cristal	500
France 2007	
Armand de Brignac, Gold Brut	580
France NV	

Rosé

Whispering Angel, Chateau D'Esclan	68
Provence, France 2018	
Poema Brut, Sparkling	63
Spain NV	
Comte de Laube Sparkling Rosé	61
France, NV	

Vintages and Availability are Subject to Change Without Notice