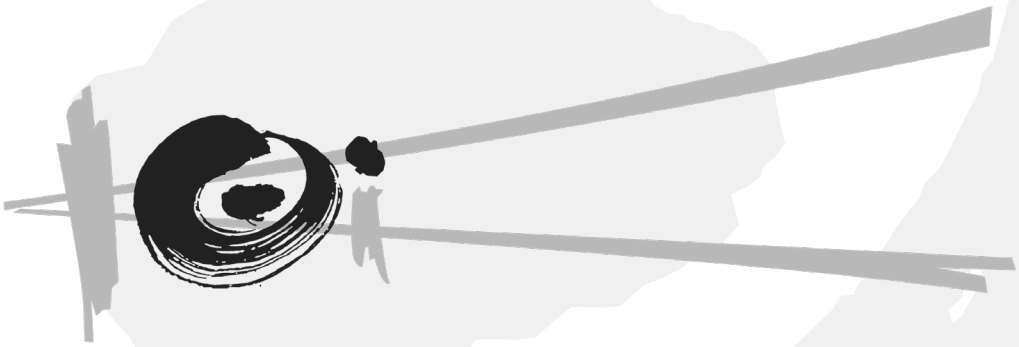

# KOI RESTAURANT AND LOUNGE®

## NEW YORK

# 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 15

**Seaweed Salad** Soy Vinaigrette* 20

**Baby Spinach & Mushroom Salad** Ponzu Dressing 21

**Crispy Calamari Salad** Frisée, Arugula, Aji Amarillo, Miso Dressing 24

**Lobster Salad** Avocado, Arugula, Shiitake, Tofu-Lime Dressing 52

# Shared Plates

**Koi Crispy Rice** choice of Spicy Tuna*, Yellowtail Tartare*, Truffle Avocado or Filet Mignon* 23/25

**Seared Tuna** Jalapeño, Seaweed Salad, 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* 26

**Hamachi Fusion** Wasabi Yuzu, Seaweed Salad, Truffle Essence* 32

**Kobe Style Potstickers** Scallion Ponzu 29

**Edamame Dumplings** Mushroom Mirin Broth or Sake Butter 27

**Sushi Tacos** (2) Tuna & (2) Salmon, Shiso Pesto Rice, Nori Shells* 29

**Chef's Tempura Selection** Seafood or Vegetables 36/28

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*If you have a food allergy or dietary restriction, please inform your server before ordering.
*Our kitchen is not a gluten/dairy/nut free facility, and we cannot guarantee zero exposure to potential allergens.

# Entrées

**Miso Bronzed Black Cod** Seasonal Vegetables* 46

**Lobster Tail** Sake Truffle Butter, Yuzu Panko 58

**Pan Seared Salmon** Seasonal Vegetables* 43

**Roasted Chilean Sea Bass** Gingered Spinach 45

**Tofu & Vegetables** Sweet & Spicy Ginger Sauce 32

**Roasted Duck Breast** Apricot Ginger Vinaigrette, Roasted Shishito Peppers* 47

**Organic Chicken Breast** Orange Jus, Soba Noodle Stir-Fry 39

**Wagyu Style Skirt Steak** Shiso Chimichurri, Ginger Shiitake Fried Rice* 47

**Grilled Lamb Chops** Ichimi Glaze, Shishito Potato Purée* 57

**Peppercorn Filet Mignon Toban Yaki** Shishito Potato Purée* 56

# Signature Rolls

| | Hand | Cut |
|---|---|---|
| **Baked Crab Roll** | 16 | 18 |
| **Spicy Shrimp Tempura Hand Roll** | 15 | - |
| **Dragon Roll** Shrimp Tempura, Eel, Baked Crab & Tempura Flakes | - | 28 |
| **Northern Lights Roll** Salmon Sashimi on a Snow Crab & Avocado with Black Truffle* | - | 33 |
| **Sweet Chili Shrimp Roll** Shrimp Sashimi on a Shrimp Tempura & Avocado | - | 32 |
| **Double Tuna Roll** Tuna Sashimi on Spicy Tuna with Cucumber, Wasabi Tobiko & Wasabi Aioli* | - | 32 |
| **Sunfire Roll** Lobster, Snow Crab, Cucumber & Cilantro with Mango, Avocado & Ichimi | - | 34 |
| **Hamachi Yuzu Roll** Yellowtail Sashimi on Yellowtail, Scallion, Crispy Onions, Yuzu Kosho & Jalapeño* | - | 30 |
| **Aka Roll** Seared Tuna on Shrimp Tempura, Spicy Tuna, Avocado, Arugula & Tamanegi Soy* | - | 32 |

# Sides

**Glazed Green Beans** Sweet Soy 15

**Shishito Potato Purée** Truffle 15

**Sautéed Asparagus & Mushrooms** Oyster Sauce & Lemon Zest 15

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# Sushi & Sashimi

| | | | | | |
|---|---|---|---|---|---|
| Tuna* | 14 | 26 | Red Snapper* | 14 | 26 |
| Yellowtail* | 15 | 27 | Salmon Egg* | 18 | 32 |
| Salmon* | 14 | 26 | Shrimp | 13 | 25 |
| Albacore* | 13 | 25 | Smelt Egg* | 11 | 22 |
| Snow Crab | 17 | 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 |
| Fluke* | 13 | 24 | Sweet Shrimp* | 19 | 32 |

# Hand & Cut Rolls

| | Hand | Cut |
|---|---|---|
| California Roll | 13 | 16 |
| Yellowtail & Scallion Roll* | 14 | 17 |
| Cucumber Roll | 10 | 12 |
| Salmon Skin Roll | 11 | 14 |
| Shrimp Tempura Roll | 12 | 15 |
| Spicy Tuna Roll* | 14 | 17 |
| Tuna Roll* | 13 | 16 |
| Salmon Roll* | 13 | 16 |
| Vegetable Roll | 12 | 15 |
| Eel & Avocado Roll | 12 | 15 |
| Sunset Roll | - | 23 |
| Philadelphia Roll* | 14 | 17 |
| Toro Scallion Roll* | 25 | 30 |
| Rainbow Roll* | - | 29 |

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KOI
NEW YORK

# Vegan Menu

## Starters

| | |
|---|---|
| **Edamame** Sea Salt | 8 |
| **Roasted Shishito Peppers** Sweet Soy | 16 |
| **Organic Field Green Salad** Miso, Ponzu or Carrot Ginger Vinaigrette | 17 |
| **Cucumber Sunomono** Pickled Cucumber, Sesame Seeds | 15 |
| **Baby Spinach & Mushroom Salad** Ponzu Dressing | 21 |

## Koi Signatures

| | |
|---|---|
| **Koi Crispy Rice** Truffle Avocado | 23 |
| **Vegan Scallops** Ginger Soy Daikon, Cauliflower Purée, Sweet Soy Glaze | 22 |
| **Chef's Tempura Selection** Vegetables | 28 |
| **Garden Cut Roll** Cucumber, Asparagus, Gobo, Soy Paper, Avocado, Miso | 23 |
| **Vegan Aka Roll** Tofu, Avocado, Arugula, Beets, Fried Potato & Spicy Mayo | 24 |
| **Vegan Dragon Roll** Shiitake, Sweet Potato, Tofu, Avocado, Soy Paper | 23 |

## Entrées

| | |
|---|---|
| **Vegan Steak** Roasted Vegetables, Fingerling Potatoes, Sesame Soy Glaze | 30 |
| **Grilled Tofu & Vegetable** Ginger Soy Glaze | 32 |
| **Glazed Green Beans** Sweet Soy | 15 |
| **Miso Grilled Eggplant** White Miso Sauce | 15 |
| **Kale Noodle Stir Fry** Seasonal Vegetables | 16 |

## Hand & Cut Rolls

| | Hand | Cut |
|---|---|---|
| **Cucumber Roll** | 10 | 12 |
| **Avocado Roll** | 11 | 13 |
| **Sweet Potato Roll** | - | 14 |
| **Vegetable Roll** | 12 | 15 |

## Sides

| | |
|---|---|
| **Sautéed Asparagus & Mushrooms** | 15 |
| **Medley Vegetable** | 15 |
| **Vegetable Fried Rice** | 15 |
| **Charred Brussels Sprouts** Sweet Soy | 15 |

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# Dessert Menu

**Smash Sundae (Perfect for two) *** 19
Van & Choc I.C., Brownie, Profiterole, Crumble, Banana, Caramel, Filo
(Vegan option available +1)

**Strawberry Brûlée Bread Pudding *** 16
Brioche, Brûlée Condensed Milk, Whipped Caramel, Strawberry Ice Cream

*Flourless Molten Chocolate Cake *** 16
Vanilla Ice Cream, Marshmallow

Koi Signature White Chocolate Cheesecake *** 18
Vanilla Chantilly Cream, Valrhona White Chocolate, Raspberry Coulis

Milk Chocolate Banana Spring Rolls *** 16
Banana Crème Anglaise, Chocolate Ice Cream

*Assorted Mochis **: (Choice of Four) 16
Matcha, Lychee (V), Espresso, Salted Caramel, Ube

*House Made Ice Cream and Sorbets *** (Choice of Three) 15
Chocolate, Vanilla Bean | Passionfruit, Coconut, White Peach Ume
Extra Scoop $5

The Empress Plate *** 60
Chef's Selection

Chocolate Peanut Butter Martini 23

Rozes Tawny Port NV 19

Cockburn's Tawny Port 20 year 21

Nikka from the Barrel 35

Hibiki Harmony 35

Hakushu 12 year 45
Yamazaki 12 year 50

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

# Cocktails

## Koi New Fashion

Hibiki Japanese Whiskey, Organic Maple Syrup, Bitters, Cherry Heering

## Sake-Rita

Soto Junmai, Riazul Blanco, Yuzu Juice, Agave

## Golden Smoke

Montelobos Mezcal, Yuzu Juice, Maple Syrup, Egg White

## Aki Daiquiri

Bacardi Rum, Coruba Rum, Fig Purée, Lime

## Samurai

Toki Japanese Whiskey, Muddled Ginger, Yuzu Sake

## Matcha Aura

Matcha Sake, Roku Gin, Mint, St Germain, Citrus

## Umeshu Flame

Ancho Reyes Chili Liquor, Umeshu, Lime, Wasabi Salt

## Pearadise

Absolut Vanilla, Organic Pear Purée, Maple Syrup, Lemon

## Lychee Martini

Skyy Vodka, Lychee Purée, Cranberry

## El Diablo

In House Infused Jalapeno Tequila or Montelobos Mezcal, Cucumber, Lime

# Koi Virgin Drinks

### Hibiscus Virgin Mojito
Hibiscus Tea, Yuzu Juice, Mint, Agave, Lime Yuzu Soda

### Pineapple Fizz
Muddled Fresh Ginger, Pineapple, Ginger Beer

### Cucumber Lemonade
Cucumber Purée, Lime, Simple Syrup

### Oh! So Lychee
Lychee Purée, Cranberry, Vanilla Extract

### Velvet Velour
Blackberry Purée, Agave, Gingerale, Mint

# Wine By The Glass

## White

Sancerre, Jean Marie Berthier, France 2023

Sauvignon Blanc, Loveblock, Marlborough New Zealand 2023

Pinot Grigio, Villa Sandi, Italy 2023

Chardonnay, Justin, Central Coast 2023

Riesling, Charles Söhler et Fils, Alsace 2021

## Red

Pinot Noir, Cline, California 2021

Chianti, Cecchi, Italy 2023

Cabernet, Brendel, Napa 2021

Malbec, La Conquista, France 2020

Merlot, La Muse, Val de Loire, France 2023

## Rosé & Sparkling Rosé

Rosé, Studio By Miraval, Provence France 2024

Sparkling Rosé, Crémant de Loire, France NV

## Sparkling & Champagne

Sparkling, Poema Cava, Spain NV

Champagne, Moët & Chandon Imperial , France NV

Champagne, Piper-Hiedsiek, France NV

Champagne, Lallier Brut R.021, France NV

Champagne, Veuve Cliquot, Yellow Label Brut, France NV

Vintages and Availability are Subject to Change Without Notice

# Sake & Beer

## Carafes

Junmai Tokubetsu - Otokoyama

Ginjo - Sohomare "Indigo"

Daiginjo -Akitabare

Nigori (Unfiltered) - Sho Chiku Bai

Hot Sake - Ozeki

## By the Glass

Junmai Tokubetsu - Otokoyama

Ginjo - Sohomare "Indigo"

Daiginjo -Akitabare

Nigori (Unfiltered) - Sho Chiku Bai

Umeshu - Choya Plum Wine

Matcha Omoi - Green Tea Sake

Yuzu Omoi - Japanese Lemon Sake

Mio - Sparkling Sake

Koi Sake Flight (Choice of Three Different Kind)

## Beers

Coedo Shiro (Wheat) -11.02oz

Sapporo (Lager) - 12oz

Stella (Lager) -12oz

Coedo Beniaka (Ale) -11.02oz

Asahi Super Dry (Lager) - 12oz

Beck's (Non-Alcoholic) -12oz

Availability Subject to Change Without Notice