



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

Koí 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

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

*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 & Tamanegj Soy*	-	32

Sides

Glazed Green Beans Sweet Soy	15
Shishito Potato Purée Truffle	15
Sautéed Asparagus & Mushrooms Oyster Sauce & Lemon Zest	15

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

*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.

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

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

*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.



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

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



Dessert Menu

**Caramelized Pear Crepes	17
Vanilla Ice Cream & Candied Pecans	
Smash Sundae (Perfect for two) *	19
Vanilla & Chocolate Ice Cream, Brownie, Banana, Profiterole, Crumble, Caramel (Vegan option available +1)	
**Apple Bread Pudding	16
Brioche, Caramelized Banana Ice Cream, Pineapple Chip	
*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)	15
Coconut (V), Mango (V), Passionfruit (V), Matcha, Espresso, Salted Caramel, Ube	
*House Made Ice Cream & Sorbets *** (Choice of Three)	15
Chocolate, Vanilla Bean, Caramelized Banana Passionfruit, Coconut, Fig Extra Scoop \$5	
The Empress Plate ***	60
Chef's Selection	
Chocolate Peanut Butter Martini ***	23
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

Spring/Summer Cocktails

Koi New Fashion

Hibiki Japanese Whisky, Maple Syrup, Cherry Heering, Bitters

Smoked Boulevardier

Toki Japanese Whisky, Plum Wine, Campari, Sakura Smoke

Natsu Spritz

Aperol, Campari, Rosemary Syrup, Grapefruit, Sparkling Sake

Kyoto Sunset

El Tequileño Reposado, Blood Orange Purée, Maple Syrup, Bitters

Sake-Rita

El Tequileño Reposado, Tamayama Yamahai Sake, Yuzu, Agave

Iced Matcha (wink, wink...)

Roku Japanese Gin, Matcha Sake, Yuzu, Orange Bitters

Ichigo Sour

Hojicha Infused Bulldog Gin, Ginger, Strawberry Purée, Lime, Egg White

Lychee Martini

Skyy Vodka, Lychee Purée, Cranberry

El Diablo

In House Infused Jalapeño Tequila or Montelobos Mezcal, Cucumber

Espresso Koi-tini

Skyy Vanilla or El Tequileño Blanco, Espresso, Kahlua

*Consuming raw or undercooked eggs may increase your risk of foodborne illness

Koi Virgin Drinks

Hibiscus Virgin Mojito

Hibiscus Tea, Yuzu Juice, Mint, Agave, Lime Yuzu Soda

Pineapple Fizz

Muddled Fresh Ginger, Pineapple, French Bloom Non-Alcoholic Sparkling Rosé

Cucumber Lemonade

Cucumber Purée, Lime, Simple Syrup

Oh! So Lychee

Lychee Purée, Cranberry, Vanilla Extract

Strawberry Fields

Strawberry Purée, Agave, Gingerale, Mint

Wine By The Glass White

Sancerre, Jean Marie Berthier, France 2024

Sauvignon Blanc, Loveblock, Marlborough New Zealand 2024

Pinot Grigio, Villa Sandi, Italy 2023

Chardonnay, Gust, Sonoma 2024

Chablis, Domaine Vocoret, France 2023

Riesling, Charles Söhler et Fils, Alsace 2021

Red

Pinot Noir, Banshee, Sonoma County 2024

Nero D'avola, Tasca Regaleali, Sicily 2021

Cabernet, Brendel by Heitz, Sonoma County 2021

Malbec, An 1152 Cahors, Gérard Bertrand, France 2020

Merlot, Cline, Sonoma County 2023

Rosé & Sparkling Rosé

Rosé, Studio By Miraval, Provence France 2024

Rosé, Belle Glos, Sonoma 2023

Prosecco Rosé, Ruggeri Brut 2023

Sparkling Rosé, French Bloom (Non-Alcoholic)

Sparkling & Champagne

Crémant Brut, Lucien Albrecht, France NV

Champagne, Moët & Chandon Imperial, France NV

Champagne, Lallier Brut R.021, France NV

Champagne, Veuve Cliquot, Yellow Label Brut, France NV

Vintages and Availability 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 - Plum Wine
Matcha Omoi - Green Tea Sake
Yuzu Omoi - Japanese Lemon Sake
Kamoizumi - Kome Kome Shu

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