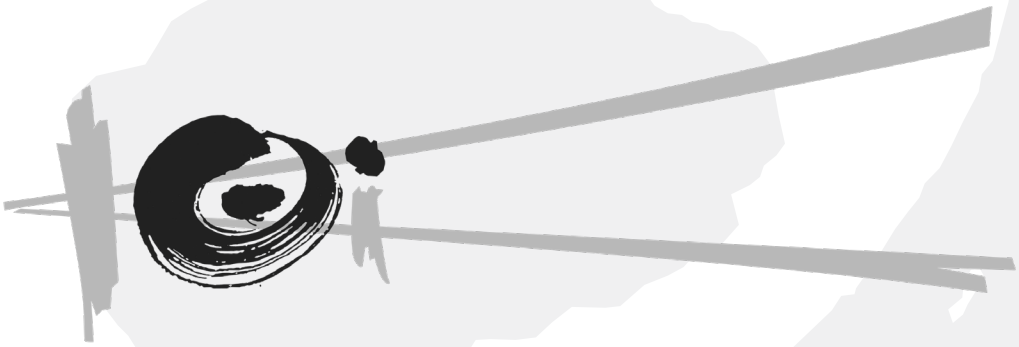


KOI RESTAURANT AND LOUNGE®

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

*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 & 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

**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

Cocktails

Koi New Fashion
Hibiki Japanese Whisky, Maple Syrup, Cherry Heering, Bitters

Spicy and Dirty
Jalapeño Infused ALB Vodka, Olive Brine

Smoked Boulevardier
Toki Japanese Whisky, Plum Wine, Campari, Sakura Smoke

Golden Hour
Jalapeño Infused ALB Vodka, Passion Fruit Purée, Muddled Ginger

Sake-Rita
Mijenta Reposado, Tamagawa Yamahai Sake, Yuzu, Agave

Matcha Aura
Matcha Sake, Otokoyama, St Germain, Mint

Lychee Martini
ALB Vodka, Lychee Purée, Cranberry

El Diablo
Infused Jalapeño Tequila or Montelobos Mezcal, Cucumber

Espresso Koi-tini
ALB Vodka or Riazul Blanco, Espresso,Vanilla Essence, Kahlua

Koi Virgin Cocktails

Obsidian Dove

Non-Alcoholic Smoked Agave, Grapefruit Juice, Yuzu Juice, Soda

Oh! So Lychee

Lychee Purée, Cranberry, Vanilla Extract

Bitter And Bloom

Non-Alcoholic Italian Bitter, Grapefruit Juice, Rosemary Syrup, French Bloom Sparking Rosé

French 0.0

Damrak Non-Alcoholic Gin*, Yuzu, Rose Essence

Non-Alcoholic Wines

Miguel Torres Serena Sauvignon Blanc 2025 n/a

Waterbrook Chardonnay n.v*

Pierre Chavin Rosé n.v*

Waterbrook Cabernet n.v*

French Bloom Sparkling Rosé (375ml) n/a

*Less than 0.5% alcohol

Vintages and Availability are Subject to Change Without Notice

Wine By The Glass

White

Sauvignon Blanc, Silver Oak, Napa, California 2025

Sancerre, Jean Marie Berthier, Loire, France 2024

Pinot Grigio, Villa Sandi, Veneto, Italy 2023

Chardonnay, Gust, Sonoma 2025

Albarino, Terras Gauda O'Rosal, Spain 2024

Riesling, Pierre Sparr, Alsace, France 2023

Red

Blend, Ch. Clarke, Edmond de Rothschild, Bordeaux 2012

Pinot Noir, Banshee, Sonoma County 2024

Cabernet, Brendel by Heitz, North Coast 2022

Malbec, Colome, Salta, Argentina 2023

Merlot, Cline, Sonoma County 2023

Chianti, Castello Del Trebbio, Tuscany, Italy 2023

Nero D'avola, Tasca Regaleali, Sicily 2021

Rosé & Sparkling Rosé

Peyrassol, Cuvée des Commandeurs, France 2025

Sparkling Rosé, Bouvet, Loire, France n.v

Champagne & Sparkling

Champagne, Piper Heidseick Cuvée 1785 Brut n.v

Crémant Brut, Lucien Albrecht, France n.v

Vintages and Availability are Subject to Change Without Notice

Sake (Glass or Carafe)

Junmai Tokubetsu ~ Otokoyama

Ginjo ~ Sohomare "Indigo"

Daiginjo ~Akitabare

Nigori (Unfiltered) ~ Sho Chiku Bai

Hot Sake ~ Ozeki

Umeshu ~ Plum Wine

Matcha Omoi ~ Green Tea Sake

Yuzu Omoi ~ Japanese Lemon Sake

Kamoizumi ~ Kome Kome Shu

Koi Flight (choice of three Sake varieties)

Beers

Coedo Shiro (Hefeweisen) ~11.02oz

Coedo Beniaka (Amber Ale) ~11.02oz

Sapporo (Lager) ~ 12oz

Sapporo Light (Lager) ~ 12oz

Asahi Super Dry (Lager) ~ 12oz

Stella (Lager) ~12oz

Beck's (Non-Alcoholic) ~12oz

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