

Soups

Miso Tofu & Seaweed	5
Spicy Lobster Miso	9

Salads

Organic Field Greens Miso or Ponzu Dressing	9
Cucumber Sunomono	7
Seaweed Medley Cucumber, Sweet Vinegar	13
Creamy Spicy Calamari Salad	15
Warm Baby Spinach & Mushrooms Ponzu Dressing	14
Salmon & Yellowtail Sashimi Salad Field Greens, Cucumber, Sesame Dressing*	20
Lobster Avocado Shiitake Mushrooms, Tofu-Lime Dressing	32

Koi Signature Dishes

Koi Crispy Rice topped with Spicy Tuna* or Yellowtail Tartare*	16
Koi Crispy Rice topped with Kobe Beef & Sawa Wasabi*	20
Seared Tuna Jalapeño & Garlic Chips*	14
Creamy Rock Shrimp Tempura	18
Tuna Tartare on Crispy Wontons*	14
Salmon Carpaccio Black Truffles, Citrus Sauce*	22
Hamachi Fusion Soy Yuzu, Truffle Essence*	20
Kobe Beef Carpaccio Fried Shiitake Mushrooms, Yuzu Vinaigrette*	24
Foie Gras on Seared Tuna with Truffles*	27
Spicy Seared Albacore with Crispy Red Onions, Ponzu Sauce*	15
Wild Young Yellowtail Carpaccio Diced Chilis, White Ponzu Reduction*	18
Kobe Style Potstickers Ponzu Dipping Sauce	20
Lobster Tacos Mango Salsa, Yuzu Guacamole	18
Spicy Crunchy Yellowtail Tartare*	14
Short Rib & Foie Gras Dumplings Mushroom~Mirin Broth	18
Koi Bento Box Sampler of Koi Signature Dishes*	26

Koi Signature Rolls

		Hand Cut
Baked Crab Roll	9	12
Baked Scallops on California Roll	-	16
Spicy Rock Shrimp Tempura Hand Roll	9	-
Dragon Roll	-	22
Baked Lobster Roll with Creamy Sauce	-	22
Hamachi Roll Yellowtail & Cucumber topped with Yellowtail, Jalapeño & Yuzu Mayo*		22
Kobe Surf & Turf Roll with Garlic Soy*	-	26

Hot Dishes

Miso Bronzed Black Cod Medley of Vegetables		28
Sautéed Tiger Prawns Sweet and Spicy Glaze		25
Sesame Encrusted Lobster Tail Bok Choy, Yuzu Butter		38
Steamed Chilean Sea Bass Ginger, Ichimi, & Shiitake Mushrooms		29
Togarashi Crusted Salmon Fingerling Potatoes, Tatsoi Spinach Yuzu Emulsion		25
Ahi Tuna Tataki Soy Miso Mustard Sauce*		27
Tofu & Vegetables Sweet & Spicy Ginger Sauce		20
Citrus Soy Glaze Jidori Chicken Breast Grilled Asparagus		24
Roasted Duck Breast Apple Brown Butter Sauce, Roasted Shishito Peppers		26
Grilled Lamb Chops Shishito Mashed Potatoes, Ichimi Glaze*		36
Wasabi Braised Short Ribs Root Vegetables, Tempura Onion Rings		30
Grilled Skirt Steak Crispy Red Onions, Sesame Sauce*		28
Kobe Style Sirloin Shishito Mashed Potatoes, Truffle Sauce*		44
Kobe Style Filet Mignon "Toban-Yaki" Asparagus & Mushrooms*		48

Sides

Glazed String Beans	9	Edamame	6
Roasted Shishito Peppers	6	Sautéed Asparagus & Mushrooms	10
Grilled Japanese Eggplant	9	Shishito Mashed Potatoes	8

Sushi & Sashimi

Tuna*	7	16	Mackerel*	6	12
Yellowtail*	7	16	Sea Eel	7	16
Salmon*	7	16	Sea Urchin*	9	20
Albacore*	7	16	Shrimp	7	16
Snow Crab	10	22	Smelt Egg*	6	12
Salmon Egg*	8	18	Squid*	6	12
Fresh Water Eel	7	16	Sweet Shrimp*	8	16
Halibut*	7	16	Tamago	5	10
Jumbo Clam*	8	18	Toro*	20	40
Octopus*	7	14	Bay Scallops*	8	-

Hand & Cut Rolls

	Hand	Cut
Bay Scallops Roll*	8	10
California Roll	7	10
Yellowtail & Scallion Roll*	7	10
Cucumber Roll	5	6
Salmon Skin Roll	5	8
Shrimp Tempura Roll	8	11
Spicy Tuna Roll*	8	11
Tuna Roll*	7	9
Salmon Roll*	7	9
Vegetable Roll	5	6
Eel & Avocado Roll	7	11
Crunchy Red Spider Roll*	-	20
Rainbow Roll*	-	18
Sunset Roll	-	18

Tempura

Seafood: Shrimp, Bay Scallops, & White Fish	22
Vegetable: Asparagus, Green Beans, Yams, Onion, Shiitake, Eggplant, Zucchini & Carrots	18
Soft Shell Crab Spicy Cream & Ponzu Sauce	15

* Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

