

Starters

"Edamame" (V)	28
Seafood "Miso" Soup Clams, Crab & Bay Scallops	45
"Miso" Soup Tofu & Seaweed	28
"Kabocha" Soup Nori Powder (D) (V)	40
Creamy Spicy Calamari Salad (N)	73
Lobster Avocado Salad "Shiitake" Mushrooms, "Tofu" ~ Lime Dressing	165
Organic Field Greens, "Miso," Orange Carrot "Miso" or "Ponzu" Dressing (V)	49
Seaweed Medley Cucumber, Sweet Vinegar (V)	62
Warm Baby Spinach & Mushrooms "Ponzu" Dressing (V)	68

Koi Signature Starters

"Toro" Tartare & Caviar with "Sudachi" Soy	159
Tuna Tartare on Crispy Wontons	79
Spicy Crunchy Yellowtail Tartare	98
Salmon Carpaccio Black Truffles, "Ponzu" Dressing	110
"Hotate" Carpaccio "Daikon", Lotus root, "Umeboshi" Dressing	62
Lobster Tacos Mango Salsa, "Yuzu" Guacamole	155
"Hamachi" Fusion Soy "Yuzu" Truffle Essence	80
Seared Tuna with Jalapeno & Garlic Chips	80
Koi Crispy Rice topped with Spicy Tuna or Yellowtail	86
Creamy Rock Shrimp Tempura	115
Sautéed Sea Scallops & Foie Grass Green Pea Puree, Truffle Soy (D)	110
Wagyu Beef Carpaccio "Yuzu" Vinaigrette	120
Wagyu Beef "Tataki", Summer Truffles, "Ponzu" Dressing	140

Sushi & Sashimi

	Sushi	Sashimi		Sushi	Sashimi
	(2 pcs)	(5 pcs)		(2 pcs)	(5 pcs)
"Toro"	88	185	Shrimp	40	62
Tuna	50	78	Jumbo Shrimp	62	85
Yellowtail	48	88	Snow Crab	62	85
Seabream	44	78	Scallop	58	95
Salmon	45	78	Sea Urchin	115	175
Mackerel	45	78	Flying Fish Roe	33	58
Sea Bass	45	78	Salmon Roe	49	88
Fresh Water Eel	50	85			

Hand & Cut Rolls

	Hand	Cut		Hand	Cut
Bay Scallop	62	74	Eel & Avocado	62	74
California	62	74	Rainbow	-	86
Yellowtail & Scallion	62	74	Sunset	-	86
Salmon Skin (D)	50	62	Shrimp Tempura	62	74
Spicy Tuna	50	62	Soft Shell Crab	-	85
Tuna	50	62	Cucumber (V)	26	33
Salmon	50	62	Vegetable (V)	45	49
Salmon & Avocado	54	68			

Koi Signature Rolls

	Hand	Cut
Baked Crab Roll	62	73
Koi Dragon Roll Shrimp Tempura, Eel, Baked Crab	-	115
Rock N' Roll Soft Shell Crab, Spicy Tuna, Baked Crab topped with "Toro" & Gold Leaves	-	159
Baked Scallops on California Roll	-	120
Sautéed Shrimp on California Roll	-	145
Spicy Rock Shrimp Tempura Hand Roll	50	-
Jumbo Tiger Prawn Roll Salmon, Philadelphia Cheese, Avocado, Guacamole (D)	-	89
"Futo-Maki" Yellowtail, Seabream, "Unagi", "Masago", Avocado, Panko Breadcrumbs, Cream Cheese (D)	-	95

Dishes indicated with (A) Alcohol (D) Dairy (N) Nuts (V) Vegetarian. All prices are in AED and inclusive of all taxes

Tempuras

	Half	Full
Soft Shell Crab	45	85
Seafood: Shrimp or White Fish		85
Lobster	155	299
Vegetable: Asparagus, Green Beans, Onion, "Shiitake", Eggplant, Zucchini & Carrot (V)		68

Main Dishes

Sautéed Tiger Prawns Sweet & Spicy Glaze (A) (D)	159
Pan Seared Salmon with "Yuzu" Honey Flavored Cherry Tomato Compote, Baby Spinach	145
Steamed Sea Bass "Kobu" Soy	155
"Miso" Bronzed Black Cod Medley of Vegetables (A)	190
Grilled Sea Bass Honey Balsamic Glaze, "Shiso-Pea" Coulis	185
Spicy Grilled Chicken with "Daikon", "Tosazu" Onion, Asparagus & Mushrooms, Spicy "Teriyaki" Sauce (D)	160
Grilled Lamb Chops "Ichimi" Glaze, "Shishito" Mashed Potatoes (D)	190
Braised Wagyu Short Ribs "Wasabi" Risotto with "Sansho" Jus (D)	159
Peppercorn Filet Mignon, "Shishito" Mashed Potatoes (D)	230
"Kobe" Style Filet Mignon "Toban-Yaki" Asparagus & Mushrooms	330
"Robata Master Kobe", "Yuzu Oroshi", "Ponzu", Mustard Soy	445
Tofu & Vegetables, Homemade "Teriyaki" Sauce, Sesame Seeds (V)	92

Sides

Sautéed Asparagus & Mushrooms	39	Glazed String Beans (D) (V)	35
Grilled Japanese Eggplant (V)	39	Japanese Sweet Potatoes with Maple Butter (D) (V)	50
"Shishito" Mashed Potatoes (D) (V)	35	"Takikomi" Rice (V)	35

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