

KOI RESTAURANT AND LOUNGE

LOS ANGELES | MENU

Starters

Edamame Sea Salt	6
Miso Soup Tofu, Seaweed	6
Roasted Shishito Peppers Sweet Soy	12
Koi Chopped Salad Beets, Quinoa, Avocado, Tomato, Pine Nuts, Feta, Grapes	17
Cucumber Sunomono Pickled Cucumber, Sesame Seeds	9
Organic Field Green Salad Miso or Ponzu Dressing	12
Seaweed Salad Soy Vinaigrette	15
Lobster Salad Avocado, Arugula, Tofu-Lime Dressing	39

Shared Plates

Koi Crispy Rice choice of Spicy Tuna, Yellowtail Tartare, Truffle Avocado, Filet Mignon*	18
Creamy Shrimp Tempura	22
Salmon Carpaccio Black Truffles, Ponzu*	25
Hamachi Fusion Soy Yuzu, Truffle Essence*	22
Vegetable Quinoa Croquettes Edamame Crème	22
Spicy Seared Albacore Crispy Onions, Ponzu*	21
Kobe Style Potstickers Scallion Ponzu	23
Spicy Crunchy Yellowtail or Tuna Tartare Crispy Wontons*	18
Lobster Tacos Mango Salsa, Yuzu Guacamole	20
Ribeye Bites Roasted Shishito Peppers, Jalapeño Crème*	20
Sizzling Halibut Sashimi Sesame Oil, Yuzu Pepper, Ginger Ponzu*	22
Tuna Carpaccio Crispy Shiitake Mushrooms, Yuzu & Miso Dressing, Chive Oil*	22
Spicy Yellowtail Ceviche Tomato, Avocado, Cilantro, Roasted Garlic Soy Vinaigrette*	22
Crab Cakes Red Beet Pasta, Lemon Truffle Salad	24

Entrées

Miso Bronzed Black Cod Seasonal Vegetables	35
Sautéed Tiger Prawns Sake, Sweet Sriracha	32
Panko Crusted Salmon Carrot Ginger Coulis*	32
Grilled Chilean Sea Bass Habanero Truffle Sauce	38
Mary's Free-Range Chicken Breast Mushroom Ginger Sauce	32
Braised Short Ribs Plum Wine Reduction	40
Grilled Lamb Chops Ichimi Glaze, Shishito Potato Mash*	42
Peppercorn Filet Mignon Toban Yaki Shishito Potato Mash*	45

Sides

Glazed Green Beans Sweet Soy	12
Grilled Asparagus & Mushrooms Oyster Sauce & Lemon Zest	13
Charred Brussel Sprouts	11

Signature Rolls

	Hand	Cut
Baked Crab Roll	11	13
Spicy Shrimp Tempura Hand Roll	11	-
Sunfire Roll Lobster, Snow Crab, Cucumber & Cilantro with Mango, Avocado & Ichimi	-	26
Aka Roll Spicy Tuna, Avocado, Arugula with Seared Tuna & Tamanegi Soy*	-	24
Kiïro Roll Albacore, Cucumber, Tempura Flakes with Yellowtail, Avocado, Jalapeño Aioli*	-	24
Geleno Roll Spicy Tuna with Spicy Albacore, Jalapeño, Crispy Onions, Spinach Chips*	-	21
"She's So LA" Roll Soft Shell Crab, Spicy Tuna, Crab with Toro & Gold Leaves*	-	29
Sea Bass Tempura Roll Avocado & Roasted Garlic Sauce	14	23
Dragon Roll Shrimp Tempura, Eel, Baked Crab, Avocado & Tempura Flakes	-	24

Sushi & Sashimi

	Hand	Cut	Hand	Cut	
Tuna*	11	21	Sea Urchin*	22	43
Yellowtail*	11	21	Shrimp	11	21
Salmon*	10	19	Amberjack*	11	21
Albacore*	11	21	Tamago	9	17
Snow Crab	11	21	Toro*	22	43
Salmon Egg*	11	21	Scallop*	11	21
Fresh Water Eel	11	21	Halibut*	11	21
Octopus	10	19	Sockeye Salmon*	11	21
Spanish Mackerel*	11	21	Japanese Snapper*	11	21

Hand & Cut Rolls

	Hand	Cut
California Roll	11	14
Yellowtail & Scallion Roll*	12	15
Cucumber Roll	9	12
Albacore Roll*	12	15
Spicy Tuna Roll*	12	15
Tuna Roll*	12	15
Salmon Roll*	11	14
Vegetable Roll	10	13
Eel & Avocado Roll	12	15
Toro & Scallion Roll*	23	26
Rainbow Roll*	-	23
Philadelphia Roll*	-	16
Spicy Jumbo Scallop Roll*	12	15

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Dessert Menu

Assorted Berries	(GF, SOY)	13
Vanilla & Chocolate Crème Brûlée	(GF, SOY)	13
Caramelized Pear Crepes	(NUTS, SOY)	13
Vanilla Ice Cream & Candied Pecans		
Butterscotch Pudding	(NUTS, SOY)	13
Crème Fraiche, Caramelized Pecans & Chamomile Honey Cookies		
Koi Sundae	(NUTS, SOY)	14
Vanilla & Chocolate Ice Cream, Profiterole, Warm Brownie, Bananas & Hot Fudge		
Flourless Molten Chocolate Cake	(GF, SOY)	14
Vanilla Ice Cream & Homemade Marshmallow		
Koi Signature Cheesecake	(SOY)	14
White Chocolate & Fresh Seasonal Berries		
Banana Bread Pudding	(SOY)	13
Brûlée Banana & Vanilla Ice Cream		
Mochi Ice Cream	(SOY)	2pc/ 8
Raspberry White Chocolate, Salted Caramel, Vanilla Chocolate Chip, Green Tea		
Sorbet	(SOY)	7
Passion Fruit, Strawberry		

(GF) GLUTEN FREE, (NUTS) CONTAINS NUTS, (SOY) MAY CONTAIN SOY