

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 Fusión 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

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

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



KOI

NEW YORK

*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.