

—18% Gratuity will be applied for Parties of 6+ —

—All tables: maximum of 4 split checks —

# Lunch Specials

(11:00AM -2:00PM)

ALL served with Rice and Salad (Miso included with Dine-In Only)

**Chicken Teriyaki 15**

**Chicken Katsu 15**

**Citrus Herb Teriyaki Salmon 16**

**VVO Japchae (Vegan/Vegetarian) 14**

**Roll + Tempura Lunch Special 17**

\*Chef Special Roll + Veggie Tempura Mix

**Roll + Teriyaki Lunch Special 18**

\*Chef Special Roll + Chicken Teriyaki

**Vegetarian Roll + Tempura Lunch Special 17**

Chef Choice Vegetarian Roll + Veggie Tempura Mix

**Sushi Combo 18**

\*Chef Special Roll + \* Chef Choice 3pc Sashimi or 3pc Nigiri

\*CHEF SPECIAL ROLL: ASK SERVER (Changes Daily)

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# Appetizers

Edamame (Salted) 6

Spicy Garlic Edamame 9

Wakame (Seaweed Salad) 6

Cucumber Salad 6

Gyoza (8pc- Chicken or Pork) 10

Miso & Mushroom Risotto w/ Pan Seared Scallops 13

Crispy Pan Seared Skin Snapper w/ Seasonal Slaw 14

Hamachi Kama w/ Tataki Ponzu 14

Unagi & Glazed Eggplant w/ Seasonal Slaw 13

House Made Ajitama Scotch Egg 9

Spicy Miso Roasted Garlic Clams 12

Grilled Octopus w/ Stewed Daikon 15

\*Raw Oyster w/ House Sauce (3pc/6pc/12pc) MKT

Grilled Oyster w/ Uni & Crab Compound Butter  
(3pc/6pc/12pc) MKT

Glazed Japanese Sweet Potato 9

Pan Fried King Mushroom 9

Karaage 12

Marinated Chicken Thigh Skewers 9

Agedashi Tofu 9

Daily Tempura 9

Mixed Tempura 13

Shrimp Tempura (6pc) 13

Garlic Crispy Rice 6

# Ramen

**Koi Tonkatsu Ramen 13**

House Tonkatsu Base topped w/ Seasonal Green, Green Onion, Mushroom, Corn, Chashu, Ajitama, and Seaweed

**Chicken Shoyu Ramen 13**

House Chicken Shoyu Base topped w/ Seasonal Green, Green Onion, Mushroom, Corn, Lollipop Drumstick, Ajitama, and Seaweed

Extra Ajitama/Egg - \$1.50  
Extra Seasonal Green - \$1.00 Extra Corn - \$1.00  
Extra Mushroom - \$1.00  
Extra Chashu - \$2.50  
Extra Lollipop Drumstick - \$2.50

# Entrées

\*\*\*ALL Served w/ Rice, Salad, and Miso Soup\*\*\*

**Salmon Teriyaki Dinner 19**

**Grilled Chicken Teriyaki Dinner 18**

**Chicken Katsu Dinner 18**

**Roll & Chicken Teriyaki Dinner 25**

Roll Options: Salmon Roll, Albacore Roll, Unagi Roll

**Sushi Combo Dinner 28**

Roll Options: Salmon Roll, Albacore Roll, Unagi Roll

Choose: 5pc Sashimi OR 5pc Nigiri

**Koi Dinner Combo 22**

CHOOSE FIRST ITEM:

\* 5pc Sashimi

Chicken Teriyaki

Salmon Teriyaki

Agedashi Tofu

CHOOSE SECOND ITEM:

3pc Shrimp Tempura

5pc Veggie Tempura

5pc Gyoza (Chicken or Pork)

California

\*Spicy Tuna

# Classic Rolls

**Avo Maki 6**

**\*Spicy Tuna 11**

**Kappa Maki 6**

**\*Deep Fried Spicy Tuna 12.5**

**Shrimp Tempura Roll 9**

**\*Philadelphia 12**

**California 8**

**\*Tekka Maki 7**

**Deep Fried California 9.5**

**\*Sake Maki 7**

**\*NegiHama 9**

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# Sushi Rolls

**\*Tuna 18**

Sesame Spicy Tuna, House Seasoned Crab, Shrimp Tempura, Topped w/ Tuna, Avocado, Spicy Garlic Aioli, Unagi Sauce, Roe, Green Onions, Sesame Seeds

**\*Salmon 16**

Shrimp Tempura, Cilantro-lemon Crab Mix, Seasoned Cucumber, Topped w/ Salmon, Avocado, Roe, Spicy Aioli, Sweet Chili Sauce, Green Onions, Sesame Seeds

**\*Hamachi 19**

House Seasoned Spicy Tuna, Avocado, Cucumbers, Topped w/ Hamachi, Roe, Sweet Chili Sauce, Spicy Garlic Aioli, Green Onions, White Onions

**\*Albacore 17**

House Seasoned Crab Mix, Tempura Shrimp, Roasted Sweet Potato, Topped w/ Albacore, Avocado, Roe, Garlic Aioli, Unagi Sauce

**\*Spicy Philly 15**

Shrimp Tempura, Cream Cheese, Cucumber, Avocado, Topped w/ Spicy Salmon, Green Onions, Sesame Seed, Roe

**\*Juju Roll 18**

Tempura Unagi, Cucumber, House Seasoned Spicy Crab, Topped w/ Avocado, Salmon, Albacore, Unagi Sauce, Furikake, & Green Onions

**\*Koi Rainbow 18**

Shrimp Tempura, House Seasoned Crab, Cucumber, Topped w/ Avocado, Albacore, Tuna, Hamachi, Salmon, Sesame Seeds

**\*Midtown Salmon 17**

Salmon Tempura, House Seasoned Spicy Crab, Cucumber, Topped w/ Avocado, Salmon, Roe, Spicy Aioli, Unagi Sauce, Green Onions & Sesame Seeds

**Avo & Crunchies 13**

Shrimp Tempura, House Seasoned Crab Mix, Cucumber, Topped w/ Avocado & Tempura Crunchies, Unagi Sauce, Spicy Aioli

**Unagi 16**

House Seasoned Spicy Crab, Shrimp Tempura, Cucumbers, Topped w/ Unagi, Avocado, Spicy Aioli, Unagi Sauce, Sesame Seeds

**\*Sushi Fry 17**

Tuna, Salmon, House Seasoned Crab, Avocado, Roasted Seedless Jalapeno, Cream Cheese, Wrapped in soy paper, Panko Battered, Roe, Spicy Garlic Aioli, Unagi Sauce, Green Onions, Sesame Seeds, Lightly Fried

**\*Tunacore 16**

Sesame Spicy Tuna, Shrimp Tempura, Seedless Roasted Jalapeno, Cucumber, Topped w/ Albacore, Tuna, Avocado, Roe, Green Onions, Unagi Sauce, Spicy Aioli, Sesame Seeds

**\*Tumachi 18**

House Seasoned Crab, Sesame Spicy Tuna, Cucumber, Roasted Sweet Potato, Topped w/ Hamachi, Tuna, Avocado, Roe, Green Onion, Spicy Garlic Aioli, Unagi Sauce, Green onions, Sesame seeds

**\*Tunagi 18**

Tuna, House Seasoned Crab Mix, Cucumber, Topped w/ Unagi, Avocado, Spicy Aioli, Unagi Sauce, Sesame Seeds, Green Onion

**\*Scallop roll 19**

Tempura Salmon, House spicy crab, Cucumber, Topped w/ Scallops, Avocado, Roe, Thinly Sliced Lemon, Garlic Aioli, Unagi Sauce, Green Onions, Furikake

**\*Stoned Scallops 18**

Spicy Crab, Roasted Asparagus, Avocado, Topped w/ Scallops, House Crab Mix, Unagi Sauce, Baked & Finished w/ Roe, Tempura Crunchies, Green Onions, Sesame Seeds

**\*Baked Salmon 18**

Roasted Asparagus, House Seasoned Crab, Shrimp Tempura, Topped w/ Salmon, Thinly Sliced Lemon, Jalapeno, Green Onions, Roe, Spicy Garlic Aioli, Unagi Sauce, Sesame Seeds

**\*Barber Shop 16**

Spicy Crab, Cream Cheese, Cucumber, Topped w/ Hamachi, Tuna, Avocado, Roe, Green Onions, Sesame Seeds, Spicy Aioli

**\*Crispy Unagi 18**

House Seasoned Crab Mix, House Seasoned Spicy Tuna, Cucumber, Topped w/ Avocado, Tempura Unagi, Spicy Aioli, Unagi Sauce, Green Onions, Sesame Seeds

**\*Koi Futomaki 19**

Unagi, Tuna, Salmon, House Spicy Crab, Oshinko, Roasted Asparagus, Cucumber, Avocado, Tamago

**\*BBQ Albacore Roll 16**

Spicy Tuna, Shrimp Tempura, Cucumber, Topped w/ Grilled Albacore, Roe, Sesame Seeds

**Veggie Tempura Roll 15**

Vegetarian  
Tempura Seasonal Vegetables, Cucumbers, Avocado, Topped w/ Sweet Chili Sauce, Garlic Aioli, Green Onions, & Sesame Seeds

**Koi Gardens 15**

Vegetarian  
Roasted Asparagus, Roasted Sweet Potatoes, Tempura Kabocha, Topped w/ Tempura Eggplant, Avocado, Spicy Aioli, Green Onions, & Sesame Seeds

**Koi Veggie Ziggy 15**

Vegetarian  
Tempura Sweet Potato, Tempura Asparagus, Avocado, Mixed w/ Seasoned Avocado Mash, Wrapped in Soy Paper

# Hand Rolls

**\*Unagi & Shrimp Tempura 8**

**\*Leonardo HR 7**

Spicy Salmon, White Onions, Cucumber, Avocado

**\*Tuna & Green Onion 8**

**\*Donatello HR 8**

Tempura Unagi, Spicy Crab, Cucumber, Avocado

**\*Salmon & Avocado 7**

**\*Raphael HR 9**

Hamachi, Shrimp Tempura, Spicy Crab

**\*Splinter HR 8**

Hamachi, Shiso, Cucumbers, Avocado

**\*Michelangelo HR 8**

Tuna, Lemon Crab, Cucumber, Avocado

**\*Spicy Scallop HR 9**

Scallop, Cucumber, Avocado

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# Sushi Bar Specials

## \*Small Sashimi 27

9 pc of Chef Choice Sashimi

## \*Large Sashimi 39

15 pc Assorted Sashimi- All Sashimi Dressed (Chef Choice)

## \*Nigiri Combo 16

5pc Nigiri (Tuna, Salmon, Hamachi, Albacore, Unagi) Paired w/ Chef Choice Topping  
-NO SUBSTITUTIONS-

## \*Large Nigiri Combo 32

9 pc Assorted Nigiri - All Nigiri Dressed/ Some Pieces Torched (Chef Choice)

## \*Petite Chirashi 17

5pc Chefs Choice Sashimi over Furikake Seasoned Sushi Rice

## Petite Unagi Don 16

6pc Unagi over Furikake Seasoned Sushi Rice

## \*Koi Pepperfin 17

Albacore Tuna, Seasonal Ponzu, Sesame Chili Oil, Sesame Seeds, Jalapenos, Daikon Radish  
(Upgrade to Tempura Jalapeno Rings for \$2)

## \*Hamachi Fin 20

Hamachi, Seasonal Ponzu, Sesame Chili Oil, Sesame Seeds, Jalapenos, Daikon Radish  
(Upgrade to Tempura Jalapeno Rings for \$2)

## \*Koi Salmon Bombs (4 pc) 16

House Seasoned Spicy Crab, Cucumbers, Sweet Potato, Green Onions, Wrapped in Salmon, Torched w/ Spicy Garlic Aioli Sauce, Topped w/ Sesame Soy Roasted Jalapenos

## \*Tuna & Octopus Poki 17

Tuna, Octopus, Avocado, White Onions, Radish, Cucumbers, Wakame

# Nigiri

2pc per order

All Nigiri Dressed/ Chef Choice

\*Tuna 8

\*Hamachi 11

\*Salmon 8

\*Albacore 8

Tako 6

\*Unagi 8

\*Hokkaido Scallops 9

\*Ama Ebi 10

\*Tamago 6

# Sashimi

5pc per order

All Sashimi Dressed/ Chef Choice

\*Tuna 16

\*Hamachi 17

\*Salmon 14

\*Albacore 14

Tako 14

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# Sides

Miso Soup 3

Steamed Rice 3

Side Salad 3

# Dessert

Cheesecake w/ Seasonal Compote 6

Mochi 6

(Mango, Vanilla, Strawberry, Green Tea, Chocolate)

# Beverages

Coke - Sprite - Sunkist - Diet Coke 3

Hot Tea 3

Iced Tea 3

Melon Creamy Soda 6

Ramune (Original, Strawberry, Melon) 6

Bottled Water 2

Apple Juice / Orange Juice 3

## Wine 10

House Cabernet Sauvignon  
House Chardonnay

## Beer

805 7

Bud Light 5

SM Sapporo (12oz) 7

LG Sapporo (20.3 oz) 10

SM Asahi 7

LG Asahi 10

## Ciders 8

Two River Ciders  
(Pomegranate, Blackberry, Cherry)

## Sake Bomb 5

# Adult Beverages

## Soju

Flavored (ask server for flavors) 14

## Oyster Shooter 7

## Sake

### Filtered Sake

Hot Sake 8

Kikusui Junmai Ginjo 17

Hakutsuru Junmai Ginjo 16

Karatamba Honjozo 15

Shirakabe Gura 17

Funaguchi 10

### Unfiltered Sake

Sho Chiku Bai Nigori 15

### Sparkling Sake

Hana Awaka Sparkling Sake 13

Ikezo Sparkling Jelly (Peach or Berry) 7

Jpop (White Peach) 6

## Melona Soju Cocktail 10

