



RESTAURANT KOI
APPETIZER SPECIALTIES

stuffed shiitake

蟹松笠揚げ

*Two large shiitake mushroom
caps stuffed with snow crab and tempura-fried*

\$9.50

braised kurobuta pork belly “kaku ni”

黒豚角煮

Berkshire pork belly braised in the classic sweet soy glaze, served with a potato puree

\$9.50

sautéed chilean seabass

シーバス ソテー

*Medallions of Chilean seabass sautéed with asparagus,
mushrooms, and Japanese shishito peppers in a sake-soy reduction*

\$13.50

black cod “miso yaki”

銀鱈味噌焼き

*Sake and mirin marinated black cod
grilled and topped with sweet miso and yuzu essence*

\$9.50

roast duck breast

合鴨 ロース

*Grilled with a sweet tamari soy glaze, served with roasted green onions
(Please allow twenty minutes)*

\$12.00

APPETIZERS

sake-steamed clams

あさり酒蒸し
Asari clams steamed in sake and light bonito broth, with mitsuba and a touch of white soy sauce
\$9.50

chawanmushi

茶碗蒸し
Steamed egg custard with shrimp and vegetables.
\$4.95

green mussels

ムール貝 ソテー
New Zealand green mussels baked or sautéed according to your choice.
\$7.50

sautéed oysters

牡蠣バター 焼き
Hama hama oysters sautéed with shiitake mushrooms.
\$8.50

oysters on the half shell

酢牡蠣
Freshly shucked and served with ponzu sauce - three per order.
Western (large) \$5.50
Fanny Bay (medium) \$6.50
Kumamoto (small) \$7.50

fried oysters

カキフライ
Hama hama oysters lightly breaded with panko and fried, served with katsu sauce.
\$8.50

grilled black cod

銀だら粕漬け 黄金焼き
Kasu-marinated and grilled, served on Japanese kabocha mousse.
\$10.50

fried flounder

鰯 唐揚げ
Whole flounder deep fried and served with homemade ponzu sauce.
Market Price

orange-ginger seabass

シーバス オレンジソース
Chilean seabass broiled in a light sweet sauce and garnished with kiwi and orange.
\$12.00

sautéed australian lobster

伊勢エビ ソテー
Sautéed with asparagus, mushrooms, and Japanese peppers.
\$18.50

broiled lobster

伊勢エビ グラタン
Australian lobster tail broiled in our special cream sauce.
\$18.50

fried calamari

イカ天ぷら
Fresh tender calamari rings tempura-fried.
\$8.50

spicy calamari

辛イカ天ぷら
Fresh calamari tempura-fried and tossed in a light, spicy glaze.
\$9.00

grilled yellowtail or salmon cheek

かま塩焼き
Your choice of fish served with ponzu sauce.
salmon \$8.75
yellowtail \$14.50

agedashi tofu

揚げ出し豆腐
Crisply fried tofu served in a ginger-tempura sauce.
\$4.95

kushiage

串揚げ
Chicken tenderloin lightly breaded and fried on bamboo skewers.
\$4.50

yakitori

焼き鳥
Chicken tenderloin barbequed on bamboo skewers with teriyaki sauce.
\$4.50

kushiyaki

串焼き
Tender ribeye meatballs and onion barbequed on bamboo skewers with teriyaki sauce.
\$4.95

crispy chicken wings

手羽先
Either crisply fried or grilled with sea salt
\$6.95

seafood dynamite

シーフード グラタン
Scallops, clams, mushrooms and onions baked in our cream sauce.
\$13.00

spicy tuna tempura

スパイシーツナ天ぷら
Wrapped with shiso leaves and tempura-fried.
\$8.00

jumbo soft shell crab

蟹 唐揚げ
Tempura-fried and served with our house-made ponzu sauce.
Market Price

FROM THE SUSHI BAR

APPETIZER SASHIMI

tuna or salmon tataki sashimi

鮪 たたき
Your choice of seared tuna or salmon sliced thin and served with white onions and our tataki sauce.
\$14.00

carpaccio

カルパッチョ
Marinated in homemade pesto and olive oil, topped with chives, onions, capers and feta cheese.
bluefin tuna \$17.00
salmon \$13.50
halibut \$15.00

sashimi combo appetizer

刺身盛り合わせ
Tuna, yellowtail and salmon.
\$17.50

seafood salad

海の幸サラダ
A variety of fresh seafood tossed with cucumbers, daikon raddish, and our special tataki sauce.
\$13.00

sunomono

酢の物
A classic Japanese dish. Thinly sliced cucumber pickled in rice wine vinegar and tossed with snow crab, shrimp and surf clam.
\$7.50

SPECIALTY SALADS

salmon skin salad

サーモンスキン サラダ
Grilled salmon skin, cucumbers, white onions, tataki sauce, topped with raddish sprouts and dried bonito shavings.
\$7.50

ahi poki

ハワイ ポキ刺身
Fresh Ahi Tuna, white onions, and crisp Hawaiian seaweed marinated together and topped with roasted almonds.
\$8.50

seaweed salad

海藻サラダ
Marinated fresh seaweed served on a bed of sweet-vinegared cucumber.
\$5.00

SPECIALTY ROLLS

crunchy roll

海老天クラッチ巻
Shrimp tempura rolled with gobo and cucumber, then topped with smelt eggs, crunchy bits and sweet sauce.
\$9.50

veggie crunchy roll

野菜クラッチ巻
Vegetable tempura roll topped with crunchy bits. Served with optional (non-vegetarian) sweet sauce.
\$9.50

super california roll

スーパーカル巻
Freshwater eel and smelt eggs on top of a California roll.
\$14.00

rainbow roll

レインボー巻
Tuna, shrimp, salmon and yellowtail pressed over rice, with smelt eggs and avocado inside.
\$13.00

philly roll

フィリー巻
Smoked salmon with cream cheese, gobo, avocado and asparagus.
\$9.00

salmon skin roll

サーモンスキン巻
Grilled salmon skin, cucumber, and gobo, topped with dried bonito shavings.
\$7.50

tuna tataki roll

鮪たたき巻
Seared tuna and vegetables topped with onions and tataki sauce.
\$9.50

california rainbow roll

カルレインボー巻
Tuna, shrimp, salmon, and yellowtail pressed on top of a California roll.
\$14.00

seal beach roll

シールビーチ巻
Shrimp and avocado rolled with your choice of fish in thin sheet of cucumber. Choose from tuna, yellowtail, salmon, or all three.
\$13.00

long beach roll

ロングビーチ巻
Plenty of salmon over rice with avocado and smelt eggs inside.
\$12.00

spider roll

スパイダー巻
An enormous roll! Soft-shell crab with cucumber, avocado, sprouts, gobo and smelt eggs.
Market Price

ALL SUBSTITUTIONS WILL REQUIRE AN EXTRA CHARGE

ROLLED SUSHI

tuna roll

鉄火巻
\$6.50

california roll

カルフォルニア巻
Snow crab and avocado
\$7.50

alaska roll

アラスカ巻
Snow crab and cucumber
\$7.50

philly roll

フィリー巻
*Smoked salmon with cream cheese
gobo, avocado and asparagus*
\$9.00

spicy tuna roll

スパイシーツナ巻
\$7.50

oregon roll

オレゴン巻
Smoked salmon and cucumber
\$7.50

veggie roll

野菜巻
*Avocado, asparagus, cucumber,
gobo, and sprouts*
\$7.50

avocado roll

アバカド巻
\$7.50

cucumber roll

カッパ巻
\$4.50

hawaii roll

ハワイ巻
Tuna and cucumber
\$8.50

salmon skin roll

サーモンスキン巻
\$7.50

yellowtail roll

はまち巻
*Cucumber, green onion and
chopped yellowtail*
\$8.50

NIGIRI SUSHI

ALSO AVAILABLE AS SASHIMI FROM \$12.00

鮪	tuna	\$6.50	海老	shrimp	\$5.50
本鮪	bluefin tuna	\$8.00	甘海老	sweet shrimp	\$9.50
とろ	bluefin toro <i>fatty tuna</i>	\$10.00	蛸	octopus <i>(Japan)</i>	\$5.50
鮪ずけ	soy-marinated bluefin tuna <i>"zuke"</i>	\$8.00	帆立貝	scallop <i>(Japan)</i>	\$6.50
白鮪	albacore	\$5.50	みる貝	giant clam	\$8.00
鰹	bonito <i>seasonal</i>	\$6.50	烏賊	squid	\$5.50
鯖	blue mackerel	\$5.50	鮑	abalone	\$8.50
鰯	spanish mackerel <i>(Japan)</i>	\$6.50	玉子	tamago	\$5.50
小鰭	kohada <i>(Japan)</i>	\$6.50	いくら	salmon eggs	\$6.00
鰯	yellowtail <i>(Japan)</i>	\$6.00	まさご	smelt eggs	\$5.50
間八	kampachi <i>(Japan)</i>	\$6.00	雲丹	sea urchin	\$8.00
鱈	halibut	\$6.00	とびこ	flying fish eggs	\$6.00
鯛	snapper <i>(Japan)</i>	\$6.50	鮫肝	monkfish liver	\$5.50
鱸	sea bass	\$5.50	鰻	freshwater eel	\$5.50
鮭	salmon	\$5.50	穴子	saltwater eel <i>(Japan)</i>	\$5.50

ENTRÉES

ALL ENTRÉES ARE SERVED WITH SOUP, SALAD, AND RICE

TERIYAKI

Our teriyaki dinners are broiled in our specially-prepared family sauce.

chicken teriyaki

チキン照り焼き
*Crisply grilled white
and dark meat.*
\$14.50

chilean seabass teriyaki

シーバス照り焼き
*Teriyaki-broiled or marinated in
our orange-ginger sauce.*
\$19.95

beef teriyaki

ビーフ照り焼き
*Certified Angus
New York strip.*
\$19.95

pork teriyaki

ポーク照り焼き
*Thinly sliced pork loin
in a ginger-teriyaki sauce.*
\$15.50

salmon teriyaki

鮭 照り/かす/塩焼き
*Fresh Atlantic salmon
lightly salted.*
\$16.50

KATSU

A cutlet lightly coated with Japanese panko breadcrumbs, crisply fried, and served with katsu sauce.

pork cutlet

トンカツ
Tender pork loin.
\$15.50

chicken cutlet

チキンカツ
All breast meat.
\$15.50

TEMPURA

Shrimp and vegetables dipped in a light batter and deep-fried to crispy perfection.

shrimp and vegetables

天ぷら盛り合せ
\$14.75

shrimp only

海老天ぷら
\$16.75

vegetables only

野菜天ぷら
\$13.75

lobster tempura

伊勢エビ天ぷら
*Australian lobster tail
prepared tempura-style.*
\$25.75

TRADITIONAL DISHES

sukiyaki

すき焼き
*Thinly sliced rib eye beef and vegetables
stewed in our special sukiyaki sauce.*
\$17.75

nabe

ちり鍋
*Treasures of the sea cooked in
a pot with vegetables and tofu.*
\$18.75

SUSHI DINNERS

ALL SUSHI DINNERS ARE SERVED WITH SOUP AND SALAD

sushi dinner

にぎり寿司
*A selection of
nigiri sushi and
hoso maki rolls.*
\$19.75

combination sushi dinner

寿司盛り合わせ
*Nigiri sushi, a
California roll,
and inari sushi.*
\$19.75

sashimi dinner

刺身盛り合わせ
*Prime portions of
tuna, yellowtail,
salmon, whitefish,
and clam sashimi.*
\$22.75

chirashi sushi dinner

ちらし寿司
*A variety of sashimi
prepared on a bed
of sushi rice.*
\$22.75

COMBINATION PLATES

SERVED WITH SOUP, SALAD AND RICE

杉

sugi

Chicken teriyaki and tempura.

\$18.95

桜

sakura

Beef teriyaki and tempura.

\$21.95

竹

take

Sashimi and beef teriyaki.

\$23.95

桐

kiri

Chicken teriyaki and sashimi.

\$20.95

楓

kaede

Fresh Atlantic salmon and tempura.

\$19.95

梅

ume

Sashimi and tempura.

\$20.95

松

matsu

Broiled Australian lobster and beef teriyaki.

\$32.95

椿

tsubaki

Australian lobster tempura and beef teriyaki

\$32.95

🍷 OR YOUR COMBINATION OF ANY OF THE ABOVE

BOAT DINNERS FOR TWO

錦 鯉

red carp

Beef teriyaki, tempura, sushi, chawanmushi, yakitori, soup, salad, ice cream and fresh fruit.

\$44.00

金 鯉

golden carp

Beef teriyaki, tempura, sushi, chawanmushi, yakitori, broiled lobster, soup, salad, ice cream, and fresh fruit.

\$58.00

FAMILY BOAT DINNERS

家族鯉

family carp

Serves three or four. Beef teriyaki, chicken teriyaki, tempura, chawanmushi, yakitori, inari sushi, hosonaki, soup, salad, ice cream and fresh fruit.

\$74.00

家族鯉 五人用

family carp for five

\$85.00

DRINKS & DESSERT

SAKE AND WINE

small hot sake \$4.50

large hot sake \$7.50

ume-shu \$6.00

Plum wine, one of our traditional drinks.

🍷 FOR FURTHER DRINK SELECTIONS

PLEASE CONSULT OUR WINE AND SAKE LIST.

soft drinks, iced tea \$2.00

BEER

kirin ichiban

sapporo

asahi large only

orion large only

Budweiser

bud light

buckler non-alcoholic

small \$4.50

large \$6.50

\$7.00

\$4.00

\$4.00

\$4.50

DESSERT

ice cream \$2.50

Green tea, ginger, red bean, coconut or vanilla

🍷 ALL SUBSTITUTIONS WILL REQUIRE AN EXTRA CHARGE

FOR PARTIES OF SIX OR MORE, A 17% GRATUITY WILL BE ADDED