



RESTAURANT KOI
APPETIZER SPECIALTIES

stuffed shiitake

蟹松笠揚げ

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

\$10.50

braised niman ranch kurobuta pork belly "kaku ni"

黒豚角煮

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

\$11.00

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*

\$14.50

black cod "miso yaki"

銀鱈柚庵焼き

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

\$11.00



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

鯰 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.

\$13.00

sautéed australian lobster

伊勢エビ ソテー

Sautéed with asparagus, mushrooms, and Japanese peppers.

\$24.00

broiled lobster

伊勢エビ グラタン

Australian lobster tail broiled in our special cream sauce.

\$24.00

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 crisply fried on bamboo skewers.

\$4.95

yakitori

焼き鳥

Chicken tenderloin barbequed on bamboo skewers with teriyaki sauce.

\$4.95

kushiyaki

串焼き

Tender ribeye meatballs and onion barbequed on bamboo skewers with teriyaki sauce.

\$6.95

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.

\$8.50

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.

\$15.00

carpaccio

カルパッチョ

Marinated in homemade pesto and olive oil, topped with chives, onions, capers and feta cheese.

bluefin tuna \$18.00

salmon \$16.00

halibut \$16.00

sashimi combo appetizer

刺身盛り合わせ

Tuna, yellowtail and salmon.

\$19.50

seafood salad

海の幸サラダ

A variety of fresh seafood tossed with cucumbers, daikon raddish, and our special tataki sauce.

\$15.50

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.

\$8.50

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.

\$10.50

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.

\$15.00

rainbow roll

レインボー巻

Tuna, shrimp, salmon and yellowtail pressed over rice, with smelt eggs and avocado inside.

\$14.00

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.

\$15.00

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.

\$14.00

long beach roll

ロングビーチ巻

Plenty of salmon over rice with avocado and smelt eggs inside.

\$13.00

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
\$7.00

california roll

カルフォルニア巻
Snow crab and avocado
\$8.00

alaska roll

アラスカ巻
Snow crab and cucumber
\$8.00

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
\$8.00

oregon roll

オレゴン巻
Smoked salmon and cucumber
\$8.00

veggie roll

野菜巻
*Avocado, asparagus, cucumber,
gobo, and sprouts*
\$8.00

avocado roll

アバカド巻
\$8.00

cucumber roll

カッパ巻
\$5.00

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 \$14.00

鮪	tuna	\$6.50	海老	shrimp	\$5.50
本鮪	bluefin tuna	\$8.50	甘海老	sweet shrimp	\$9.50
とろ	bluefin toro <i>fatty tuna</i>	\$10.00	蛸	octopus (Japan)	\$6.50
鮪ずけ	soy-marinated		帆立貝	scallop (Japan)	\$6.50
	bluefin tuna "zuke"	\$8.50	みる貝	giant clam	\$10.00
白鮪	albacore	\$6.50	烏賊	squid	\$6.50
鯖	blue mackerel	\$5.50	鮑	abalone	\$10.00
鰯	spanish mackerel (Japan)	\$7.50	玉子	tamago	\$5.50
小鰭	kohada (Japan)	\$6.50	いくら	salmon eggs	\$7.50
鰯	yellowtail (Japan)	\$6.50	まさご	smelt eggs	\$5.50
間八	kampachi (Japan)	\$7.50	雲丹	sea urchin	\$8.50
鰩	halibut	\$6.50	とびこ	flying fish eggs	\$6.00
鯛	snapper (Japan)	\$7.50	鮫肝	monkfish liver	\$6.50
鱸	sea bass	\$6.50	鰻	freshwater eel	\$6.50
鮭	salmon	\$6.50	穴子	saltwater eel (Japan)	\$6.50

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.*

\$22.95

beef teriyaki

ビーフ照り焼き
*Certified Angus Beef®
New York strip.*

\$21.95

Niman Ranch pork teriyaki

ポーク照り焼き
*Thinly sliced all natural pork loin
in a ginger-teriyaki sauce.*

\$17.50

salmon teriyaki

鮭 照り/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.

Niman Ranch pork cutlet

トンカツ
Tender all natural pork loin.

\$17.50

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.*

\$28.75

TRADITIONAL DISHES

sukiyaki

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

\$19.75

nabe

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

\$20.75

SUSHI DINNERS

ALL SUSHI DINNERS ARE SERVED WITH SOUP AND SALAD

sushi dinner

にぎり寿司
*A selection of
nigiri sushi and
hosoto 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.*

\$24.75

chirashi sushi dinner

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

\$24.75

COMBINATION PLATES

SERVED WITH SOUP, SALAD AND RICE

<p>杉 sugi <i>Chicken teriyaki and tempura.</i> \$18.95</p>	<p>桜 sakura <i>Beef teriyaki and tempura.</i> \$23.95</p>	<p>竹 take <i>Sashimi and beef teriyaki.</i> \$25.95</p>	<p>桐 kiri <i>Chicken teriyaki and sashimi.</i> \$21.95</p>
<p>楓 kaede <i>Fresh Atlantic salmon and tempura.</i> \$19.95</p>	<p>梅 ume <i>Sashimi and tempura.</i> \$21.95</p>	<p>松 matsu <i>Broiled Australian lobster and beef teriyaki.</i> \$35.95</p>	<p>椿 tsubaki <i>Australian lobster tempura and beef teriyaki.</i> \$35.95</p>

🍷 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.

\$46.00

金 鯉
golden carp

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

\$62.00

FAMILY BOAT DINNERS

家族鯉

family carp

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

\$78.00

家族鯉 五人用

family carp for five

\$89.00

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
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BEER

kirin ichiban	
sapporo	small \$4.50
asahi <i>large only</i>	large \$6.50
orion <i>large only</i>	\$8.25
Budweiser	\$4.00
bud light	\$4.00
buckler <i>non-alcoholic</i>	\$4.50

DESSERT

ice cream	\$3.50
<i>Green tea, ginger, red bean, coconut or vanilla</i>	

🍷 ALL SUBSTITUTIONS WILL REQUIRE AN EXTRA CHARGE
FOR PARTIES OF SIX OR MORE, A 17% GRATUITY WILL BE ADDED