



Asian
cuisine
restaurant

Project by Antonio Fresa & Glen Ballis

@koi.rest



Sushi [1 piece]

Salmon	290
Japanese Bluefin Tuna	950
Scallop	290
Shrimp (Amaebi)	310
Japanese Hamachi	850
King Crab	310
Wagyu	990

Sashimi

Salmon	650
Japanese Bluefin Tuna	2400
Scallop	550
Shrimp (Amaebi)	990
Japanese Hamachi	2400

Tartare

Beef	650
Salmon	790
Japanese Bluefin Tuna	2400
King Crab	1100



hot



vegan

Gunkans (1 piece)

450	Salmon
1100	Japanese Bluefin Tuna
450	Scallop
490	Shrimp (Amaebi)
390	Eel
1100	Japanese Hamachi
490	King Crab
1100	Wagyu

Rolls

650	Avocado with wasabi 🍣
890	Salmon
1200	Scallop and black caviar
1450	Shrimp (Amaebi) and black caviar
2400	Japanese Hamachi
850	Eel
1100	King Crab
1900	Wagyu
2400	Japanese Bluefin Tuna

Chirashi bowl

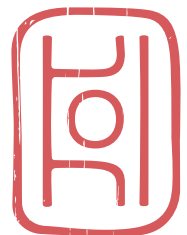
1800	Rice, scallop, salmon, ama ebi shrimp, avocado, edamame
------	---

Appetizers

🍷 Flatbread with onion, avocado, wasabi	590
🍷 Smashed cucumbers	390
🍷 🌶️ Kimchi cabbage	390
🍷 Cauliflower, miso	490
🍷 Edamame, chili salt	390
Chicken popcorn, yuzu aioli	450
Prawns with garlic and chili	1100
🍷 Seaweed, spinach, avocado	590
Crispy duck salad	1100
🍷 Green salad/with King Crab	650/1450
Mandu with King Crab	450
🍷 Baked eggplant, bulgogi sauce	750

🌶️ hot

🍷 vegan



Soups

- 790 Laksa soup
- 610 Beef noodle soup
- 490 Chicken wonton soup

Noodles and fried rice

- 590 Rice with King Crab
- 1350 Rice with chicken
- 590 Hand-pulled noodle with shrimp
- 710 Hand-pulled noodle with beef

Main course

BBQ eel, steamed rice	950
Duck leg confit with egg noodles	1250
Miso-chili halibut	1250
Salmon teriyaki	1590
Octopus, bok choy, tomatoes	2200
Lemongrass Chicken	1250
Beefsteak, fried onions, tonkatsu	790
Ribeye steak, miso oil, Japanese barbecue (100 g)	1850
Stewed beef rib	2900

Dessert

Tiramisu with strawberries and matcha	950
Creme brulee, passion fruit, tonka bean	550
Rice mousse, coconut, mango	650

 hot  vegan



