

DINNER

APPETIZERS

Steamed edamame beans with sea salt

Grilled edamame beans with spicy sauce

Tokyo tofu, salmon caviar and wakame salad

Tuna Tataki, yuzu jam, radish, truffle oil

Carangue borneol with wasabi lime sauce

Classic miso with scallops and tofu

TEMPURA

Seasonal vegetables

Tiger prawn

Soft shell crab

KOI SIGNATURE ROLLS

Tempura roll with tuna, salmon and cucumber

Osaka crab maki

SUSHI AND SASHIMI

Botan ebi prawn

Yellow fin tuna

Alaskan king crab

Carangue

BBQ eel

Snapper

Octopus

Grouper

Salmon

Scallop

Sea Urchin

Lobster

MAKI

Salmon roll

Yellow fin tuna roll

BBQ eel

Osaka yassai vegetarian roll

Zeze scallop and snapper roll

PETITE ANSE PLATTERS

GRAND ANSE (24 PIECES)

Snapper, grouper and salmon nigiri with tuna maki, BBQ eel maki and salmon maki rolls

SUSHI TIME (12 PIECES)

Carangue, snapper, salmon, grouper, BBQ eel, octopus

SASHIMI (12 PIECES)

Carangue, scallop, yellow fin tuna, salmon, prawn, snapper

SWEET TREATS

Japanese mochi, coconut veloute, peanut ice cream

Coconut sticky rice, fresh mango

Homemade sorbet and dairy sorbet:

coconut, mango, yuzu, vanilla, pineapple, lime and coriander

Homemade ice cream: strawberry, matcha