

Cocktail

IDR 130.000 For all cocktail

CLASSIC MARGARITA

Jose cuervo - bowls trip sec - lime juice

CLASSIC MOJITO

Bacardi - lime - syrup - mint - soda water

PASSION FRUIT MOJITO

Bacardi - lime - syrup - mint - passion fruit - soda water

BLUEBERRY MOJITO

Bacardi - lime - syrup - mint - blueberry - soda water

SAKE + MATCHA

Sake - matcha - lemon - syrup

VODKA LIME SODA

Grey goose - lime - soda water

VODKA TONIC

Grey gosse - lime - tonic water

GIN TONIC

Tanqueray - lime - tonic water

CAIPIRINHA

Bacardi - lime - sugar

CAIPIROSKA

Grey goose - lime - brown sugar

WHISKEY COKE

Monkey shoulder - coca cola

SPICE RUM PIÑA COLADA

Sailor jerry - coconut cream - pineapple juice

SPIKED GINGER ICE LATTE

Sailor jerry - coffee - dash of ginger

LONG ISLAND ICE TEA

Tanqueray - bacardi - bowls trip sec - jose cuervo - absolut vodka

CUCUMBER BASIL SPLASH

Tanqueray - lime juice - tonic water - basil leaf - cucumber

ESPRESSO MARTINI

Grey goose - kahlua - espresso

ICHIGO NEGRONI

Gordon pink gin - campari - ume-su

PINKEY SUMOMO

Gordon pink gin - tanqueray - lemon juice - ume-su

TEQUILA SUNRISE

Tequila - grenadine - orange juice

Alcohol

SAKE

SHIBORITATE (HOUSE POURING) 150ml
YAMADA NISHIKI (TOKUBETU JYUNMAI) 300ml
TANIGAWA DAKE (GENSEN GINJYO) 300ml
GETUKEIKAN 720ml

RED WINE

VALDIVIESO (CARBENET SAUVIGNON) 720ml
GATO NEGRO (PINOT NOIR) 720ml
30 MILE (CARBENET SAUVIGNON) 720ml
LACHAPELLE (MERLOT) 720ml

WHITE WINE

30 MILE (CHARDONNAY) 720ml
G7 (SAUVIGNON BLANC) 720ml
PLAGA 720ml

ROSÉ

FRONTERA 720ml

BY GLASS

G7 (SAUVIGNON BLANC) 720ml
G7 (CHARDONNAY) 720ml
VALDIVIESO (CARBENET SAUVIGNON) 720ml
LACHAPELLE (MERLOT) 720ml
PLAGA 720ml

SHOTS

SPIRIT
HIBIKI JAPANESE HARMONY
YAMAZAKI SINGLE MALT
YAMAZAKI 12 YEARS
ROKU - JIN

JAPAN **130**
HYOGO **360**
GUNMA **390**
JAPAN **820**

CHILE **620**
CHILE **450**
AUS **480**
FRANCE **500**

AUS **480**
CHILE **460**
BALI **330**

CHILE **520**

CHILE **100**
CHILE **100**
CHILE **100**
FRANCE **120**
BALI **70**

90
160
200
250
120

Juices and Smoothies

all juices 45k, all smoothies 50k

FRUIT JUICE

Choice of seasonal fruits

GREEN KALE

Kale, cranberry, strawberry, yoghurt, honey, coconut water

TROPICAL

Banana, orange juice, coconut milk, pineapple, coconut water

OATY MIX

Banana, apple, oats, fresh milk

CHOCO MILK SHAKE

Peanut butter, cocoa, banana, nutella, fresh milk

RED CLEANSER

Apple, carrot, beetroot, orange juice, lemon juice, ginger, coconut water

BERRY COMBO

Blueberry, cranberry, strawberry, banana, yoghurt, coconut water

SUNRISE

Mango, strawberry, fresh milk

GREEN FLASH

Apple, spirulina, celery, parsley, coconut water

PASSION YELLOW

Mango, pineapple, apple, passion fruits, honey, coconut water

LEMON LIME

Lemon juice, lime juice, lemon skin, pakchoy, coconut water

CUCUMBER MINT

Cucumber, mint, cashew nuts, gajiberry, spinach, lemon juice, coconut water

TURMERIC BOOSTER

Turmeric, tamarind, apple, carrot, orange, coconut water

soy milk / fresh milk +10k, almond milk / coconut milk +20k

Coffee and Tea

ESPRESSO

hot / cold

28

DOUBLE ESPRESSO

35

CAFE LATTE

40 / 45

CAPPUCCINO

40 / 45

MACCHIATO

30

AMERICANO

35

ICED BLACK COFFEE

35

AFFOGATO / GREEN TEA AFFOGATO

45

JAPANESE GREEN TEA

45

GINGER TEA / CHAMOMILE

45

MATCHA LATTE

50

CHAI LATTE

50

FRESH MINT TEA

40

soy milk / fresh milk +10k, almond milk / coconut milk +20k

Soft Drinks

SOFT DRINKS

30

BINTANG / BINTANG RADLER

40

SAPPORO

65

FRESH COCONUT

35

VIRGIN MOJITO / LEMON SQUASH

45

Prices are subject to 5% service & 10% government tax

9:00 PM - 11:00 PM
@ KOICANGGU

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To Start

EDAMAME Japanese soy beans - blanched	40
KOI MISO SOUP Add chicken +10k	40
WAKAME Japanese seaweed	90
GOMA-AE Japanese salad - blanched green beans and spinach in sesame sauce	50
AGEDASHI TOFU Japanese fried tofu served in a Japanese broth	50
AGEDASHI MOCHI Japanese fried mochi served in a Japanese broth	65
BUTA KAKU NI Simmered shoulder pork slices, with rich soy broth, spinach, boiled egg and green onion slices	85
GYOZA Japanese pork and vegetables steamed dumpling	75
NORI MAKI EBI Minced shrimp and chicken rolled with lightly fried seaweed	75
KARA-AGE Japanese fried chicken	70
MIX TEMPURA Japanese style tempura shrimp and vegetables	85
TUNA TATAKI Seared grilled tuna with ponzu sauce	90
CARPACCIO Choices: Tuna 85K / Salmon 120K / Red Snapper 100K	
EBI FRY Deep fried shrimp with cabbage salad, tartar sauce on the side	150
TARTAR Marinated ingredients, sushi rice, mashed avocado, kyuri Choices: Tuna 100K / Salmon 130K	
TRIO TARTAR Marinated ingredients, couscous, quinoa, avocado, salmon, tuna, red snapper	130
FRENCH FRIES Homemade hand cut fries	50

Salad

VEGGIE SALAD Romaine lettuce, beetroot hummus, quinoa, avocado, mushroom, cherry tomatoes, purple cabbage, green beans, mashed pumpkin, cucumber, carrot and crushed almonds with KOI's secret dressing	90
KAISEN SALAD Slice salmon, tuna, shrimp, snapper, gari, green leaf with ponzu dressing	110
JAPANESE POTATO SALAD Boiled potato, broccoli, eggs, japanese mayo	45
SOBA SALAD Cold soba with fresh vegetables	85
SALMON MANGO SALAD Seared salmon, mango, cherry tomatoes, cucumber, mint and crushed almonds with a honey lime dressing	90
JULIENE WITH PONZU SAUCE Sliced avocado, carrot, cucumber, capsicum, tomato, mint, coriander with Japanese ponzu dressing	70
BEETROOT SALAD Thinly sliced beets, feta cheese, crushed almond, rucola with KOI's secret dressing	55
WAKAME SALAD Japanese radish, carrot, cherry tomatoes, watercress, seaweed, nori, dressed with an in-house made sesame oil sauce	95
OLE-OLE Tomatoes, avocado, papaya, mango, onion with a balsamic dressing	70
CAESAR SALAD Mixed salad with crispy bacon, cherry tomatoes, poached egg, topped with crunchy croutons	90
GREEK SALAD Tomatoes, capsicum, cucumber, black olive and fetta cheese	65
KATTO SALAD English spinach, capsicum, sprout, crushed almond, sesame dressing	65

Main Course

RAMEN Japanese style rich pork broth topped with sliced pork shoulder, soft boiled egg, spring onion sprout and noodles	100
SOBA NOODLES Japanese buckwheat noodles in a clear broth decorated with julienne sliced vegetables and fried tofu	85
JAPANESE COLD UDON Japanese udon, come with dasi based sauce	100
JAPANESE CURRY Japanese curry topped with chicken katsu, served with white rice	100
KOI Grilled fish of the day in a lemon butter sauce served on a bed of salad, quinoa, carrot, and red capsicum	95
GRILLED SALMON Grilled salmon with potato rosti, greens and dill sauce	190
TERIYAKI SALMON Grilled salmon fillet cooked teriyaki style served with sliced potato and greens	190
GRILLED TUNA PESTO Grilled tuna in a paprika, garlic, pesto sauce served on a bed of steamed english spinach	110
MISO TUNA Tuna fillet marinated in a miso sauce, grilled and served with sauteed vegetables	110
CHICKEN SCHNITZEL Golden fried chicken served with french fries, salad and a honey mustard dipping sauce	95
CHICKEN NANBAN Shallow fried nanban chicken, served with Japanese tartar sauce, resting on a bed of mixed salad	90
TON-KATSU Pork cutlet with cabbage salad on the side	130
GRILLED RED SNAPPER Red snapper fillet grilled and topped with pomodoro sauce served with your choice of quinoa, white rice, french fries, or mashed potatoes.	120

Burgers

WAGYU BURGER WITH SECRET SAUCE Wagyu beef pate with melted cheese, tomato and lettuce with special sauce served with french fries	130
SAKANA BURGER Fish of the day golden fried, avocado with KOI's tartar sauce served with french fries	100
SALMON RARE KATSU DON Bowl of rice topped with salmon rare katsu don sided cabbage salad, tartar sauce, boiled egg and ponzu sauce on the side	160
MAGURO DON (SERVED COLD) Bowl of rice topped with sliced raw tuna decorated with sliced vegetables	90
SAKE DON (SERVED COLD) Bowl of rice topped with sliced raw salmon decorated with sliced vegetables	130
YAKINIKU DON (SERVED HOT) Bowl of rice topped with beef tenderloin with a poached egg	110
OYAKO DON (SERVED HOT) Japanese homestyle cooking, bowl of rice topped with chicken, grilled onion and roughly scrambled eggs	85

Donburi

Dessert

BLUEBERRY CHEESE CAKE	60
CARROT CAKE	60
GLUTEN FREE CHOCOLATE CAKE	65
BANANA NUTELLA WRAP ROLL WITH ICE CREAM	65
MATCHA TIRAMISU	65
VANILLA / CHOCOLATE ICE CREAM	35

KOI

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