

Cocktail

IDR 140.000 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	JAPAN	130
YAMADA NISHIKI (TOKUBETU JYUNMAI) 300ml	HYOGO	360
TANIGAWA DAKE (GENSEN GINJYO) 300ml	GUNMA	390
GETUKEIKAN 720ml	JAPAN	830

RED WINE

VALDIVIESO (CARBENET SAUVIGNON) 720ml	CHILE	620
GATO NEGRO (PINOT NOIR) 720ml	CHILE	450
30 MILE (CARBENET SAUVIGNON) 720ml	AUS	480
LACHAPELLE (MERLOT) 720ml	FRANCE	500

WHITE WINE

30 MILE (CHARDONNAY) 720ml	AUS	480
G7 (SAUVIGNON BLANC) 720ml	CHILE	460
PLAGA 720ml	BALI	330

ROSÉ

FRONTERA 720ml	CHILE	520
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BY GLASS

G7 (SAUVIGNON BLANC) 720ml	CHILE	100
G7 (CHARDONNAY) 720ml	CHILE	100
VALDIVIESO (CARBENET SAUVIGNON) 720ml	CHILE	140
LACHAPELLE (MERLOT) 720ml	FRANCE	120
PLAGA 720ml	BALI	70

SHOTS

SPIRIT		90
HIBIKI JAPANESE HARMONY		160
YAMAZAKI SINGLE MALT		200
YAMAZAKI 12 YEARS		270
ROKU - JIN		120
SETOUCHI CRAFT GIN		200
HAKU CRAFT VODKA		160

Juices and Smoothies

all juices 50k, all smoothies 60k

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

55

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

ASAHI SUPER DRY

80

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	45
KOI MISO SOUP Add chicken +10k	45
WAKAME Japanese seaweed	80
GOMA-AE Japanese salad - blanched green beans and spinach in sesame sauce	50
AGEDASHI TOFU Japanese fried tofu served in a Japanese broth	55
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
KARA-AGE Japanese fried chicken	75
OUR CEVICHE Marinated fresh tuna with citrus juice, avocado pomelo, pomegranete oba, mint leaf and fried garlic on the top	100
TUNA TATAKI Seared grilled tuna with ponzu sauce	90
MIX TEMPURA Japanese style tempura shrimp and vegetables	85
NORI MAKI EBI Minced shrimp and chicken rolled with lightly fried seaweed	75
CARPACCIO Choices: Tuna 100K / Salmon 120K / Red Snapper 100K	
EBI FRY Deep fried shrimp with cabbage salad, tartar sauce on the side	160
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	60

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 leave with ponzu dressing	110
JAPANESE POTATO SALAD Boiled potato, broccoli, eggs, japanese mayo	45
SOBA SALAD Cold soba with fresh vegetables	90
SALMON MANGO SALAD Seared salmon, mango, cherry tomatoes, cucumber, mint and crushed almonds with a honey lime dressing	95
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, sesami dressing	65

Main Course

PORK RAMEN Japanese style rich pork broth topped with sliced pork shoulder, soft boiled egg, spring onion sprout and noodles	120
CHICKEN RAMEN Soy sauce based soup chicken ,boiled egg, bamboo shoots, spring onion and noodles	110
SOBA NOODLES Japanese buckwheat noodles in a clear broth decorated with julienne sliced vegetables and fried tofu	95
JAPANESE COLD UDON Japanese udon, come with dasi based sauce	110
JAPANESE CURRY Japanese curry topped with chicken katsu, served with white rice	110
KOI Grilled fish of the day in a lemon butter sauce served on a bed of salad, quinoa, carrot, and red capsicum	130
GRILLED SALMON Grilled salmon with potato rosti, greens and dill sauce	200
TERIYAKI SALMON Grilled salmon fillet cooked teriyaki style served with sliced potato and greens	200
GRILLED TUNA PESTO Grilled tuna in a paprika, garlic, pesto sauce served on a bed of steamed english spinach	150
MISO TUNA Tuna fillet marinated in a miso sauce, grilled and served with sauteed vegetables	150
CHICKEN SCHNITZEL Golden fried chicken served with french fries, salad and a honey mustard dipping sauce	120
CHICKEN NANBAN Shallow fried nanban chicken, served with Japanese tartar sauce, resting on a bed of mixed salad	100
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.	130

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	110
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	110
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 hometytle cooking, bowl of rice topped with chicken, grilled onion and roughly scrambled eggs	85

Donburi

Dessert

BLUEBERRY CHEESE CAKE	65
CARROT CAKE	65
GLUTEN FREE CHOCOLATE CAKE	65
BANANA NUTELLA WRAP ROLL WITH ICE CREAM	70
MATCHA TIRAMISU	65
VANILLA / CHOCOLATE ICE CREAM	45

KOI

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