

K O I

JAPANESE
FOOD

ALLE PREISE IN EURO INKL. GESETZL. 19 % MWST.

DINNER

BITES

EDAMAME 🌱

CHILI, GINGER, GARLIC

- 9.5
- FLAMED LIME BUTTER, MALDON SEA SALT
- 9.5
- FRESH TRUFFLE, BUTTER
- 16

PIMIENTOS DE PADRON 🌱

PEPPERS, PONZU, SEA SALT

- 12

WHITE KIMCHI 🌱

YUZU DAIKON, GREEN ASPARAGUS, SESAME

- 9.5

ROASTED CASHEWS 🌱

DRIED MISO, CHILI, LIME

- 10.5

MISO SOUP

ENOKI MUSHROOMS, TOFU, WAKAME SEAWEED

- 11

TACOS 3 PCS

SALMON TATAR

GUACAMOLE, CREAM CHEESE, SHISO

- 19

KIKOK CHICKEN RAGU

- 21

SPICY TUNA TATAR

YUZU-KOSHO

- 22.5

APPETIZER COLD & WARM

BLACK TIGER GARNELEN DANGO

KATAIFI DOUGH, MANGO-CHILI CHUTNEY

- 19

BLUEFIN TUNA TATAKI

QUINOA SALAD, EDAMAME, POMEGRANATE, SPICY PONZU

- 28

YELLOWFIN TUNA TATAR

CRISPY RICE, YUZU-KOSHO, UMAMI DASHI, TOMATO OIL

- 22.5

TOPPING IMPERIAL CAVIAR 20 GR

- 65

WAGYU TATAKI

TRUFFLE PONZU, BLACK TRUFFLE, CHIVES, SESAME

- 36

BEEF TATAR

GOCHUJANG, PARMESAN, MYOGA, CUCUMBER, ONSEN EGG, CIABATTA

- 27

YELLOWTAIL CARPACCIO

JALAPEÑOS, PONZU, SESAME

- 29

GYOZA CHICKEN

PONZU, KIMCHI

- 18

ROCK SHRIMP TEMPURA

CREAMY SWEET CHILI DIP, JALAPEÑOS

- 27

CRISPY FRIED CALAMARI

GREEN CHILIES, LIME, THREE DIPS

- 19

SHORTRIB BAO BUNS 2 PCS

WASABI COLESLAW, PEANUTS-SOY

- 22

BAKED TOFU 🌱

SPICY NUT CRUMBLE, RED ONION CRUNCH

- 14

SALADS

SPINACH SALAD 🌱

PEANUT DRESSING, PINEAPPLE ONION CRUNCH

- 14

CRISPY DUCK SALAD

KUMQUATS, BALSAMIC TARE, ONION CRUNCH, SESAME

- 21.5

SUSHI & ROLLS

SPICY TUNA MAKI

BLUEFIN TUNA, SESAME

8 PCS • 22

EBI TEMPURA MAKI

5 PCS • 21.5

SPIDER ROLL

TEMPURA SOFTSHELL CRAB, SHISO, CHIVES, CHILI MAYO

8 PCS • 25

KOI KAPPA MAKI 🌱

CUCUMBER, AVOCADO, CREAM CHEESE, SESAME

8 PCS • 14

SASHIMI MORIAWASE

8 PCS • 39

12 PCS • 59

OMAKASE

SUSHI MEISTER SELECTION

LARGE • 99

SMALL • 54

SUSHI A LA CARTE

NIGIRI 1 PCS – SASHIMI 2 PCS – HOSOMAKI 6 PCS

BLUEFIN TUNA

NIGIRI • 7 – SASHIMI • 10 – HOSOMAKI • 15

CHU TORO / MITTELFETTIGER

THUNFISCHBAUCH

NIGIRI • 10 – SASHIMI • 13 – HOSOMAKI • 18

O TORO / MEDIUM-FATTY TUNA BELLY

NIGIRI • 12 – SASHIMI • 16 – HOSOMAKI • 24

LABEL ROUGE SALMON

NIGIRI • 7 – SASHIMI • 10 – HOSOMAKI • 13

YELLOWTAIL MACKEREL

NIGIRI • 8 – SASHIMI • 11 – HOSOMAKI • 15

DAILY FISH

NIGIRI • 8 – SASHIMI • 11 – HOSOMAKI • 15

COOKED EBI / SHRIMP

NIGIRI • 6 – HOSOMAKI • 13

HOTATE / SCALLOP

NIGIRI • 8 – SASHIMI • 11 – HOSOMAKI • 15

UNAGI / FRESHWATER EEL

NIGIRI • 8 – SASHIMI • 11 – HOSOMAKI • 15

SABA / MAKEREL

NIGIRI • 4 – SASHIMI • 6 – HOSOMAKI • 8

TOPPING 20 GR IMPERIAL CAVIAR

- 65

ROBATA CHARCOAL GRILL SPECIALS

MEAT

FILET BEEF TERIYAKI

JERUSALEM ARTICHOKES, WAFU

100 GR • 25 – 200 GR • 48

RIB EYE

WAFU

250 GR • 43

WAGYU ROASTBEEF 3/5 (AUSTRALIA)

DAIKON, YUZU-KOSHO-BUTTER

PER 100 GR • 46

JAPANESE WAGYU ROASTBEEF STEAK

WAFU, WASABI, SEA SALT

PER 100 GR • 99

YAKITORI CHICKEN SKEWERS

NEGI, PAPRIKA, TARE, SESAME, TOGARASHI, SANCHO

- 16

FISH

SAIKYO-MISO BLACK COD

RED CABBAGE, WASABI-APRICOT

- 49

BLACK PEPPER SALMON

AMAZU

- 29

TUNA STEAK

CHARD, TOMATO-DASHI, NEGI

- 32

1/2 ATLANTIC LOBSTER

CARROT, SHISO, BEET, SAKE BISQUE

- 42

VEGETABLES

BRAISED EGGPLANT 🌱

HACHOMISO, PICKLED PEAR

- 12

JAPANESE SWEET POTATOES 🌱

TARE, HERB-TOFU SOUR CREAM

- 12

HOKKAIDO PUMPKIN RAGU 🌱

EDAMAME, RICOTTA, PURPLE CURRY

- 12

HORENISO GOMAE 🌱

STEAMED SPINACH, SESAME SAUCE, TRUFFLE, KIMIZU

- 22

