

Starters

Wagyu Sliders* \$19

Two A5 wagyu sliders with house slaw, wasabi cream, on a Challah Bun. Exclusively from Executive chef Kevin Hildebrandt

Dynamite Shrimp \$15

Rock shrimp tempura and served in creamy spicy dynamite sauce, green onion.

Edamame \$7 Tossed in Sea Salt GF*

Sexy Edamame \$10 Tossed In chili garlic sauce

Shishito Peppers \$12

Koi signature miso-glazed

Fried Brussels Sprouts \$10

Crispy fried brussels sprouts in house sauce. Mild Spicy

Gyoza \$10 Pan-fried pork dumplings

Calamari \$11 Deep fried squid tentacles and rings

Agedashi Tofu \$8

Deep fried tofu in house tempura sauce & bonito flakes

Tako Yaki \$9

Deep fried octopus dumplings, bonito topping

Chicken Karaage \$13

Bite sized Japanese style fried chicken

Tuna Poke \$18

Onion, cucumber, sesame soy, togarashi, avocado, wakame

Fancy Jalapeño \$12

Jalapeño stuffed w/cream cheese, spicy tuna, krab & tempura fried. House spicy sauces

Spicy Tuna Tacos* \$15

Cubed spicy tuna, avocado, cilantro, masago, green onion, sweet chili aioli in a crispy wonton shell. 3 tacos.

Beef Short Rib \$14

Korean style bone in beef short rib

Hamachi Kama \$17

Lightly salted and grilled yellow tail cheek bone. GF*

Tiger Eyes* \$12

Smoked salmon, avocado, cream cheese wrapped in nori & tempura fried with sweet soy glaze & sweet chili aioli

Black Cod Misoyaki \$18

Miso marinated cod fish

Uni Shooter* \$12

Sake + Ponzu Sauce + Quail Egg. (21+)

Pork Belly Bao \$12

Grilled chasu pork, house slaw, steamed bun

Tempura Vegetables \$12

Seasonal vegetables, lightly battered and fried

Crystal Shrimp \$10

4 pieces of lightly breaded and tempura fried shrimp

Signature Sashimi

Hamachi Sizzle* \$24

Lightly torched yellowtail, hot oil, fresh ginger, garlic, chive, ponzu, aleppo pepper

Tuna Tataki* \$16

Thinly sliced 5 spice tuna, torched, in house ponzu

Hamachi Carpaccio* \$17

Thinly sliced yellowtail in house ponzu

King Salmon Carpaccio* \$24

White truffle ponzu, yuzu, cherry tomato

Crispy Rice

Spicy Tuna* \$16

Truffle eel sauce, green onion, jalapeno

Spicy Albacore* \$16

Serrano, cilantro, spicy aioli, togarashi

Spicy Salmon* \$16

Yuzu kosho, shiso

Smashed Avocado \$16

Yuzu, radish, truffle salt

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Banquet Room Guests: No separate checks - only 2 card transactions allowed.

20% Gratuity added to parties of 6+

01/02/24

Standard Rolls

California Roll \$10

Krab mix, avocado, cucumber, masago.
(Substitute real snow crab for + \$8)

Tekka Roll* \$10

Bluefin tuna. <GF>

Avocado Roll \$8 <GF>

Kappa Roll \$7

Cucumber <GF>

Crunch Roll \$13

Tempura shrimp, krab, avocado, sweet soy glaze & potato crunch

Philadelphia Roll* \$13

Smoked salmon, avocado, cream cheese. <GF>

Salmon Roll* \$11

Salmon and avocado. <GF>

Unagi Roll \$12

Grilled fresh water eel, cucumber, sweet soy glaze

Shrimp Tempura Roll \$13

Tempura shrimp, cucumber, sweet soy glaze

Spicy Tuna Roll* \$12

Spicy tuna, cucumber <GF>

Spider Roll \$16

Soft shell crab, avocado, cucumber, yamagobo, kaiware, deep fried asparagus, sweet soy glaze

Negi Hama* \$11

Hamachi and green onion

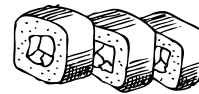
Negi Toro* \$13

Fatty tuna, chopped green onion. <GF>

Futo Maki \$12

Pickled vegetables, tamago, cooked shrimp, Asparagus, oboro. <GF>

Specialty Rolls



Bad Boy Roll \$17

Unagi, avocado, cream cheese drizzled w/sweet chili aioli and sweet soy glaze. Tempura Fried

Dragon Roll \$20

Tempura shrimp roll topped with grilled fresh water eel, avocado, sweet soy glaze

Cherry Blossom Roll* \$19

Avocado, tempura'd asparagus, & salmon with tuna and red tobiko on top. <GF>

Green Dragon Roll* \$19

Bluefin tuna, cilantro, avocado, cucumber, topped w/ albacore, jalapeno, green onion, & yuzu sauce.

Heartbreaker* \$21

Alaskan snow crab, cilantro, cucumber topped with seared 7 spiced tuna, jalapeño, scallion, and garlic ponzu. <GF>

Koi Tower * \$18

Spicy tuna, krab, avocado, rice & tobiko layered into a tower w/ green onion, kizami nori & potato crunch.

Killer Salmon Roll* \$21

California roll topped with fresh salmon sashimi, cream cheese, soy mustard dressing, served on fire, baked, sweet soy glaze

Koi House Roll* \$20

Spicy krab, shrimp tempura, cream cheese, w/ a layer of sliced avocado, spicy tuna, tempura flakes, sweet chili aioli, sweet soy



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Specialty Rolls

Fuji Roll* \$24

Spicy Tuna, shrimp tempura inside with bluefin tuna, yellowtail and avocado on top. Sweet chili aioli, sweet soy glaze and green onion

Spicy Macarena* \$22

Inside- Shrimp tempura, avocado, asparagus.
On top- Seared crabmix/scallop, eel sauce, spicy mayo, pico de gallo

Blackjack Roll* \$26

Inside- Real crab, fresh scallop, asparagus, yamagobo, bluefin tuna, spicy mayo, black tobiko on top

Bumblebee Roll* \$20

Spicy Scallops, krab, cilantro, yamagobo, topped w/ hamachi, black tobiko, cilantro aioli

Caterpillar Roll \$22

Grilled fresh water eel, cucumber, topped w/ sliced avocado, tobiko, jalapeño mayo and sweet soy glaze

Cowboy Crunch \$17

Spicy krab, avocado, & cream cheese tempura style with jalapeño, green onion, sweet soy glaze on top

Godzilla Roll* \$21

Creamy scallops, tempura shrimp, cucumber.
Topped with avocado, salmon & finished w/ green onions, sweet soy glaze & sweet chili aioli

Heaven of Tuna Roll* \$19

Tempura shrimp roll topped w/ spicy tuna, sweet soy glaze and potato crunch.

Rainbow Roll* \$20

California roll topped w/ 4 fresh kinds of sashimi & avocado

Rock N Roll \$20

California roll topped with lobster tail meat, krab, & shrimp in sweet chili aioli, sweet soy glaze + baked.

Samurai Roll* \$20

Shrimp tempura, avocado, cucumber, topped w/ seared scallop/krab mix, tobiko, sweet soy glaze

Sumo Roll* \$20

Spicy yellowtail, cilantro, kaiware. Topped with tuna, albacore, salmon w/ habanero-citrus sauce

Kiss Me Mucho* \$17

Spicy tuna, tempura shrimp, krab, cream cheese, batter fried, jalapeño mayo and sweet soy glaze.

Three Amigos Roll* \$21

Spicy tuna, cucumber & cilantro. Wrapped w/ yellowtail green onions & strawberry-habanero sauce. <GF>

Citrus Roll* \$20

Shrimp Tempura, spicy tuna inside with salmon & mango on top and yuzu sauce

Paradise Roll* \$20

Bluefin tuna, mango, w/ avocado, bluefin tuna, tobiko and mango sauce on top. <GF>

Red Dragon Roll * \$20

Spicy tuna topped w/ fresh tuna and thinly sliced cucumber. <GF>

Salmon Lover's Roll* \$20

Spicy salmon and cucumber topped w/ salmon, lemon slices and soy mustard dressing

Snow-maggedon Roll* \$26

Alaskan snow crab, yamagobo, cilantro, topped w/ wild sockeye salmon, bluefin tuna, avocado, jalapeño aioli, tobiko. <GF>

Spicy Ninja Roll* \$21

Spicy krab, tempura'd salmon, avocado w/ torched salmon on top, sweet chili aioli & sweet soy glaze

Sweet Temptation* \$21

Spicy salmon, avocado, cilantro, topped w/ wild sockeye salmon, green onion, poke sauce

Ultimate Dragon Roll* \$24

Alaskan Snow Crab, avocado, cucumber topped w/ unagi, black/red tobiko and drizzled with soy glaze.

Las Vegas Roll* \$17

Salmon, Cream cheese, avocado, batter fried, sweet chili aioli

Volcano Lobster Roll \$29

Alaskan Snow crab, shrimp tempura, topped with lobster tail meat, baked with masago, green onion, sweet soy glaze, sweet chili aioli and served in flame.

Summer Cool Roll* \$20

Bluefin Tuna, Salmon, krab meat, avocado, radish, kaiware sprouts, wrapped in thinly sliced cucumber. With ponzu sauce.

Spicy Sunset Roll* \$22

Inside- Spicy salmon, cucumber, cilantro.
On top- Yellowtail, Tuna, Salmon and white onion with poke sauce.



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Sushi Entrees

Served w/miso soup
(No Substitutions Please)

Regular Sushi* \$35

Chef selection of 7 nigiri & tuna roll

Deluxe Sushi* \$39

Chef selection of 10 nigiri & California roll

Super Deluxe Sushi* \$49

Chef selection of 12 nigiri & spicy tuna roll

Chirashi* \$35

Assorted sashimi over a bed of rice
w/ Japanese pickled vegetables

Sushi + Sashimi Combo* \$45

5 pieces nigiri + 7 pieces sashimi + tuna roll

Small Sashimi* \$48

Chef selection of 6 different kinds of sashimi. 12 pieces

Medium Sashimi* \$99

Chef selection of 8 different kinds of sashimi. 24 pieces

Large Sashimi* \$169

Chef selection of 12 different kinds of sashimi. 36 pieces

Nigiri / Sashimi

	Nigiri (2PCS)	Sashimi (3PCS)		Nigiri (2PCS)	Sashimi (3PCS)
Aji / Spanish Mackerel	\$9	\$14	Sake / Salmon*	\$9	\$15
Amaebi / Sweet Shrimp w/ fried heads*	\$15	\$21	Ora King Salmon *	\$12	\$20
Ebi / Cooked Shrimp	\$7	\$9	Wild Sockeye Salmon *	\$11	\$20
Hamachi / Yellowtail*	\$10	\$14	Escolar / super white tuna	\$7	\$14
Hotate / Japanese Scallop*	\$12	\$16	Tako / Cooked Octopus	\$9	\$16
Ikura / Salmon Roe*	\$9	\$16	Tobiko / Flying Fish Roe*	\$8	NA
Madai / Japanese Red Snapper*	\$11	\$20	Unagi / Grilled Fresh Water Eel	\$11	\$14
Maguro / Bluefin Tuna*	\$9	\$15	Uni / Sea Urchin*	MP	NA
Albacore Tuna *	\$9	\$16	Chu-Toro (1pc) / Medium Fatty Tuna*	\$9	\$26
Kanpachi / Amberjack*	\$11	\$20	O-Toro (1pc) / Premium Fatty Tuna	\$12	\$34
Saba / Mackerel*	\$9	\$14	Masago	\$7	NA
			Tamago / Egg Omelet	\$7	\$11



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Dinner Entrees

Most entrees served w/rice and salad

Beef Teriyaki \$19

Thinly sliced and marinated beef

Steak Teriyaki \$29

Rib eye steak served hibachi style

Salmon Teriyaki \$26

Fresh salmon fillet grilled to perfection

Korean Short Ribs \$30

Korean style marinated, bone in short ribs

Dolsot Bibimbap* \$19

Marinated beef, rice, fried egg, mixed vegetables served in a hot stone bowl w/ spicy Korean gochujang sauce

Chicken Katsu \$18

Panko breaded and fried chicken breast cutlet

Curry Katsu \$20

Panko breaded and fried chicken breast cutlet with house curry

Tofu Teriyaki \$17

Large pieces of fried tofu with teriyaki sauce.

Chicken Teriyaki \$18

House teriyaki marinated chicken thigh

Bulgogi \$21

Korean style marinated beef, char grilled with white and green onions. Served with rice.

Bento Entrees

Served w/miso soup

Bento Box* \$28

Choice of
Beef, Chicken, Salmon (+2), or Tofu + Tuna Roll
Chef's Selection of Nigiri (4), Tempura Vegetables,
Rice & House Salad

Vegetable Bento Box \$24

4 piece Vegetable Nigiri, 6 pc Vegetable Roll,
Fresh Grilled Vegetables, Tempura Vegetables,
Rice, House Salad

Sashimi Box* \$58

16 pcs of Assorted Premium Sashimi

Rainier Box* \$45

2 Bluefin Tuna, 1 Salmon Nigiri,
1 Wild Sockeye Salmon, 1 Yellowtail Nigiri,
1 Chutoro Nigiri, 2 Toro Sashimi,
6 piece Yellowtail Roll, Tuna Poke

Salmon Box* \$38

1 King Salmon Nigiri, 1 Wild Sockeye Nigiri,
1 Fresh Salmon Nigiri, 2 Fresh Salmon Sashimi,
1 Salmon Belly Nigiri, 6 pc, Salmon Roll + Salmon Poke



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Noodles

Classic Tonkotsu \$19

White cloudy pork broth with Chashu (braised pork belly), soy, egg, bean sprouts, bok choy, bamboo shoots

Spicy Miso Tonkotsu \$20

White Cloudy pork broth with miso spicy Rayu

Nagasaki Champon \$21

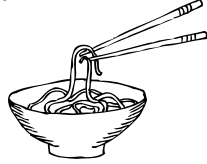
White Cloudy pork broth with seafood medley and sauteed cabbage, carrots, broccoli

Spicy Tan Tan \$17

Ground pork, spicy sauteed kimchi

Shoyu Veggie \$17

Veggie stock with miso, tofu, mushroom, avocado. sauteed cabbage and carrots



Classic Shoyu Tonkotsu \$19

White cloudy pork broth, soybased

Yakisoba \$20

Thin buckwheat noodles stir fried with vegetables & your choice of chicken thigh, beef, tofu, vegetables or Seafood (+2)

Nabeyaki Udon \$20

Udon noodle in seafood broth w/ tempura shrimp, egg, chicken thigh, & napa cabbage

Tempura Udon \$22

Udon noodle in seafood broth w/ napa cabbage. Tempura Shrimp & assorted tempura vegetables on the side.

Katsu Curry Udon \$21

Udon noodles mixed with honey sweet Japanese's curry & pork katsu. House marinade pork, eggs, panko, cornstarch, Carrots, caramelized onions, ginger, garlic, honey, chili paste.

Donburi

Served w/miso soup

Steamed rice topped with pickled shiitake mushrooms

- Tonkatsu Don \$19
- Chicken Katsu Donburi \$19
- Gyu Don \$19

Unagi Don* \$28

Grilled fresh water eel over a bed of sushi rice

Tekka Don* \$24

Bluefin tuna sashimi over a bed of sushi rice

Sake Don* \$25

Salmon sashimi over a bed of sushi rice

Salad & Soup

Seaweed Salad \$7

Marinated seaweed, sesame oil

House Salad \$10

Radish, shaved rainbow carrot, sweet white onion, kaiware, yuzu vinaigrette

Sunomono Salad \$10

Lightly cured cucumber, sweet vinegar dressing, ground sesame seeds

Miso Soup \$3

Mild soy bean paste soup

Clam Miso Soup \$9

Mild soy bean paste soup with clam



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