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FINE ASIAN CUISINE & LOUNGE

STARTERS 头枱

SPRING ROLL 春卷 VEG VEGETABLE	8
CREAM CHEESE WONTON 蟹饺 CREAM CHEESE CRAB	9
SHRIMP DUMPLING 虾饺 LF STEAMED SHRIMP MASAGO	10
XIAO LONG BAO 小笼包 LF STEAMED PORK SOUP DUMPLING	10
SHAOMAI 烧卖 LF STEAMED PORK WHEAT WRAPPER SHRIMP MASAGO	10
EDAMAME 毛豆 GF, VEG SOY BEANS SEA SALT	10
EDAMAME WOK FIRE 辣毛豆 GF, VEG SOY BEANS CHILIS	11
SHANGHAI SPARE RIBS 排骨 SWEET HONEY MARINATED	11
POT STICKERS DUMPLING 锅贴 BEEF STEAMED or PAN FRIED	10
SPICY CHICKEN WINGS 鸡翅 HONEY, GARLIC, CHILIS	12
SATAY 肉串 BEEF or CHICKEN PEANUT SAUCE	11
STEAMED DUMPLINGS TRIO 2 SHRIMP DUMPLINGS 2 SHAOMAI 2 XIAO LONG BAO	12

SOUPS 湯

HOT & SOUR SOUP 酸辣汤 TOFU EGG BAMBOO SHOOTS	4.95
WON TON SOUP 馄饨汤 BEEF WONTON CHICKEN VEGETABLE	4.95
MISO SOUP 味噌汤 LF DASHI MISO SEAWEED TOFU	4.50
VEGETABLE TOFU SOUP GF, LF TOFU AND VEGETABLES	4.95
SEAFOOD TOFU SOUP FOR TWO 海鲜豆腐 GF TOFU SCALLOP SHRIMP CRAB SCALLION CILANTRO	12
WEST LAKE BEEF SOUP FOR TWO 西湖牛肉 GF BEEF EGG WHITE CILANTRO SALT CHICKEN BROTH BEEF BROTH	12

SALADS 头枱

GREEN SALAD 生菜沙拉 VEG MIXED GREENS GINGER DRESSING	7
SEAWEED SALAD 凉拌海带 VEG SOY VINAIGRETTE	8
OCTOPUS SALAD 凉拌章鱼 SOY VINAIGRETTE MARINATED	12
SPICY COLD JELLY FISH 凉拌海蜇 SESAME OIL SESAME SEED CHILI OIL	12
COLD SALAD	11

SIGNATURE SUSHI & MAKI 日式卷

DRAGON FIRE MAKI SHRIMP TEMPURA SALMON WHITE TUNA RED TOBIKO BLACK TOBIKO SCALLION SPICY MAYO EEL SAUCE	21
BRUCE'S FAVORITE MAKI LOBSTER SALAD RED TOBIKO SOY PAPER AVOCADO PLUM SOY	19
CHICAGO MAKI SALMON AVOCADO CREAM CHEESE SPICY TUNA CRAB TOBIKO SCALLION CHILI SOY	19
PHOENIX MAKI SPICY TUNA SMOKED SALMON AVOCADO FRIED SHALLOTS SCALLION SPICY MAYO EEL SAUCE	19
TIGER TAIL MAKI SHRIMP TEMPURA JALAPENO AVOCADO LOBSTER SALAD SCALLION BLACK TOBIKO PLUM SOY SPICY MAYO	20
MEXICAN MAKI CRABMEAT AVOCADO CUCUMBER SPICY TUNA TOMATO CILANTRO ONIONS JALAPEÑO RED SALSA	21

TRADITIONAL MAKI ROLLS 日式卷

CALIFORNIA MAKI GF	9
DRAGON MAKI	18
SPICY TUNA MAKI GF	9
RAINBOW MAKI GF	18
SPICY SALMON GF	9
WHITE TUNA CRUNCH MAKI	18
NEGIHAMA MAKI GF	9
SHRIMP TEMPURA MAKI	12
PHILLY MAKI	9
SPIDER MAKI	12
VEGETABLE MAKI GF	10
SWEET POTATO MAKI	10
UNAGI MAKI	12
FUTO MAKI GF	14
CATERPILLAR MAKI	18
CRUNCHY CRAB MAKI	16

NIGIRI/SASHIMI (1 PC) 生鱼片

AMAEBI sweet shrimp	4	MAGURO tuna	3.50
SUPER WHITE TUNA	3.50	HAMACHI yellowtail	3.50
UNAGI freshwater eel	3.50	EBI shrimp	3.50
TAKO octopus	3.50	SUZUKI sea bass	3
HIRAME halibut	3	NAMASAKE salmon	3
IKA squid	3	HOTATEKAI scallop	3
SAKE smoked salmon	3	TOBIKO fly fish roe	3
SABA mackerel	3	MASAGO smelt roe	2.50
HOKKIGAI surf clam	2.50	TAMAGO omelet	2.50

SUSHI COMBO 什锦生鱼片

(CHEF'S SELECTIONS)

SUSHI STARTER GF CUCUMBER MAKI 4 PC NIGIRI	16	CHIRASHI RICE BOWL GF A DAILY CHEF'S SELECTION OF FRESH FISH OVER RICE	26
SASHIMI STARTER GF 6 PCS SASHIMI	16	UNAGI RICE BOWL 8 PCS. OF EEL OVER RICE	25
SUSHI/SASHIMI COMBO CALIFORNIA 6 PC NIGIRI 6 PC SASHIMI	31	OHANA TUNA POKE BOWL SUSHI RICE SWEET SOY GREEN ONION SESAME SEED GRILLED PINEAPPLE NORI CUCUMBER AVOCADO TOBIKO FRIED SHALLOTS SPICY MAYO PLUM SOY SAUCE	21
SUSHI PLATE GF INCLUDES CALIFORNIA		CHILI SALMON POKE BOWL SUSHI RICE CHILI SOY GREEN ONION MASAGO FISH EGGS SESAME SEED JALAPENOS JAPANESE RADISH PICKLED ONION EDAMAME UNAGI SAUCE PLUM SOY SAUCE GINGER SEAWEED SALAD TOBIKO	21
Plate A (8 PC)	23		
Plate B (11 PC)	29		
SASHIMI PLATE GF			
Plate A (15 PC)	33		
Plate B (22 PC)	48		

HAPPY HOUR MENU

4:30-6pm Daily | All items are \$7
(NO MODIFICATIONS ON HAPPY HOUR MENU)

STARTERS 头枱 \$7

SHRIMP DUMPLING 虾饺
SHAOMAI 烧卖
EDAMAME 毛豆 GF, V
EDAMAME WOK FIRE 辣毛豆
SPRING ROLL 春卷
CRAB WONTON 蟹饺
DUMPLING BEEF PAN FRIED 锅贴
SATAY CHICKEN 肉串

TRADITIONAL MAKI 日式卷 \$7

CALIFORNIA MAKI
SPICY TUNA MAKI GF
SPICY SALMON MAKI GF
SHRIMP TEMPURA MAKI
VEGETABLE MAKI GF
EBI Q SHRIMP CUCUMBER MAKI
SPICY SHRIMP MAKI

WINE, SAKE, & BEER \$7

GATO NEGRO CHARDONNAY Chile
HANG TIME PINOT NOIR California
HOUSE MALBEC
HOUSE SAKE Hot or Cold
TSING TAO BEER
SAPPORO BEER
KIRIN BEER
ASAHI BEER

KOI CRAFT COCKTAILS \$7

DRAGON MAITAI BACARDI DRAGON BERRY BACARDI O ORANGE JUICE PINEAPPLE JUICE MYERS DARK RUM GRENADINE TRIPLE SEC
LYCHEE MARTINI VODKA LYCHEE JUICE
WHITE PEACH SANGRIA WHITE WINE PUREE SAKE ORANGE

WEEKDAY SPECIALS

from 4:30pm -9pm

TUESDAY: \$3 SAPPORO BEER,
HALF-PRICE CHICAGO MAKI

WEDNESDAY: \$6 COCKTAILS,
HALF-PRICE PHOENIX MAKI

THURSDAY: HALF-PRICE BOTTLE WINE,
HALF-PRICE DRAGON FIRE MAKI



UPON REQUEST:

LF = Low Fat **VEG** = Vegetarian
GF = Gluten Free

\$1 upcharge for Gluten Free Request

Half portions may be available
upon request.

20% AUTOMATIC GRATUITY FOR
PARTIES 5 OR LARGER

**EATING RAW OR UNDERCOOKED FISH
AND MEATS MAY INCREASE THE RISK OF
FOOD BORNE ILLNESS.**





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FINE ASIAN CUISINE & LOUNGE

8 REGIONS OF CHINESE CUISINE 中国八大菜系

Following the tradition of Chinese cultures, we design our menu for communal dining and sharing with family sized portions. Our staff will guide you through an authentic Chinese dining experience.

Be creative, live long, be happy and follow your own path!

Half portion entrees may be available upon request | Limited selections | Tofu substitute protein available

CHUAN CUISINE 川菜

(Sichuan Region)

One of the most famous Chinese cuisines in the world, characterize by its spicy flavors with a myriad of tastes, Chuan cuisine emphasizes the use of chili, pepper corn, garlic, ginger and fermented soy beans.

KUNG BAO PLATE 宫保 LF, GF, VEG

CELERY|ONION|BELL PEPPER|PEANUTS
CHICKEN 18, BEEF 19, SHRIMP 18,
ALL 3 INGREDIENTS 19,
TOFU OR PLAIN VEGGIE 16

SZECHWAN WHOLE RED SNAPPER 川味全鱼

SPICY SAUCE|GARLIC|CHILIS 30

SPICY BROTH 水煮

NAPA CABBAGE|PEPPERCORN BROTH
CHICKEN 19, BEEF 20, FISH FILLET 21

MA PO TOFU WITH PORK 麻婆豆腐

PORK|SCALLION|GARLIC|SCALLION|
BEAN PASTE|SOY|PEPPERCORN|CHILI OIL 16

CHUAN STYLE BEEF & SQUID 川味小炒

GREEN PEPPER|RED PEPPER|LEEK|ONION|
SCALLION|GARLIC|BEAN PASTE|SOY|
RICE WINE|CHILI OIL 20

SZECHWAN PLATE 鱼香 LF, GF, VEG

BEEF|SPICY GARLIC SAUCE|SWEET PEPPERS
CHICKEN 18, BEEF 19, SHRIMP 18,
ALL 3 INGREDIENTS 19,
TOFU OR PLAIN VEGGIE 16

HOT PEPPER PLATE 辣子鸡 LF, VEG

CHILIS|ONION|SWEET PEPPER|GARLIC|CELERY
CHICKEN 19, BEEF 20, SHRIMP 21,
ALL 3 INGREDIENTS 21,
TOFU OR PLAIN VEGGIE 18

HUI CUISINE 徽菜 (Anhui Region)

Anhui chefs focus much more attention on the temperature at which dishes are prepared and are excellent at braising and stewing.

BIRMINGHAM BRAISED PLATE 干烧牛 LF, GF

HONEY|PEPPER|GARLIC
CHICKEN 18, BEEF 18.50

BASIL PLATE 九层塔肉 LF, GF, VEG

BEEF|BASIL|CARROTS|SWEET PEPPER|ONION
CHICKEN 18, BEEF 18.50, SHRIMP 19,
ALL 3 INGREDIENTS 20,
TOFU OR PLAIN VEGGIE 17

YUE CUISINE 粤菜

(Cantonese Region)

Tasty, clean, light, crisp and fresh Guangdong cuisine is familiar to westerners. The basic cooking techniques are roasting, stir frying, sautéed, frying, braising, stewing and steaming.

SALMON WITH BLACK BEAN SAUCE 豆味鲑鱼 LF

KING SALMON|BLACK BEAN SOY 22

WALNUT SHRIMP 核桃虾 GF

CARROT|SNOW PEA|CANDIED WALNUT|
CITRUS AIOLI 21

STIR FRIED BROCCOLI 芥兰牛 LF, GF, VEG

BEEF|BROCCOLI|SCALLION OYSTER SAUCE
CHICKEN 18, BEEF 19, SHRIMP 18,
ALL 3 INGREDIENTS 19,
TOFU OR PLAIN VEGGIE 16

STIR FRIED MIXED VEGETABLES LF, GF, VEG

SEASONAL VEGETABLES|SCALLION|GARLIC|SOY
CHICKEN 18, BEEF 19, SHRIMP 18,
ALL 3 INGREDIENTS 19,
TOFU OR PLAIN VEGGIE 16

ROAST DUCK ON BONE 烧鸭

SWEET SOY|GINGER|FIVE SPICE|BEAN SAUCE 20

FISH FILLET WITH VEGETABLES 炒鱼片 LF, GF

SOLE FILLET|BOK CHOY|PEA POD|CARROT|
GINGER|GREEN ONION 22

STEAMED FISH FILLET 清蒸鱼片

DOVER SOLE|SCALLION|CILANTRO|SOY|
GLASS NOODLE|BROCCOLI 22

XIANG CUISINE 湘菜

(Hunan Region)

Hunan cuisine consist of the local cuisines of the Xiangjiang Region, Dongling Lake and Xiangxi/Coteau areas. It is characterized by thick, heavy, and pungent flavors. Chilies, peppers and shallot used frequently.

GLAZED ORANGE PLATE 陈皮 LF, GF, VEG

SWEET & SPICY SAUCE|CHILIS
CHICKEN 19, BEEF 20, SHRIMP 21,
ALL 3 INGREDIENTS 21

EGGPLANT WITH FISH FILLET 茄子鱼片 LF, GF

SOLE FILLET|EGGPLANT|ASPARGUS|
SZECHWAN SAUCE 22

TWICE COOKED PORK 回锅肉

SWEET PEPPER|ONION|LEEK|SCALLION|GARLIC|
BEAN PASTE|SOY|PEPPERCORN|CHILI OIL 21

GENERAL TAOS PLATE 左宗棠 LF, GF, VEG

SWEET & SPICY SAUCE|BELL PEPPER|CARROT
CHICKEN 19, BEEF 20, SHRIMP 21,
ALL 3 INGREDIENTS 21

MIN CUISINE 闽菜 (Fujian Region)

A combination of Fuzhou Cuisine, Quanzhou Cuisine and Xiamen Cuisine, Fujian Cuisine is renowned for its choice sea food, beautiful colors and delectable tastes of sweet, sour salty, and savory.

LETTUCE CUP SOONG 鸡蕊 LF, GF, VEG

LETTUCE CUP|SWEET PEPPERS|BLACK MUSHROOM|
HOISON SAUCE
CHICKEN 19, TOFU 18, SHRIMP 21

SWEET AND SOUR PLATE 甜酸 VEG

CARROT|CUCUMBER|PINEAPPLE
CHICKEN 19, BEEF 20, SHRIMP 21,
ALL 3 INGREDIENTS 21
TOFU 17

MONGOLIAN PLATE 蒙古牛 LF, GF, VEG

GINGER SOY|ONION|GREEN ONION|
CRISPY RICE NOODLE
CHICKEN 19, BEEF 20, SHRIMP 21
ALL 3 INGREDIENTS 21

SEAFOOD COMBINATION 海鲜大烩

SHRIMP|SCALLOP|FISH FILLET|VEGETABLES|
WHITE WINE|GARLIC SAUCE 22

ZHE CUISINE 浙菜 (Zhejiang Region)

Comprising the local cuisines of Hanzhou, Ningbo, and Shaoxing, Zhe cuisine wins its reputation for fresh ingredients and soft, smooth flavors.

PONZU WHOLE RED SNAPPER FISH 糖醋鱼片

FISH FILLET|BLACK VINEGAR|SOY|SUGAR 30

BRAISED PORK BELLY 东坡肉

BOK CHOY|CILANTRO|RICE WINE|
MUSHROOM SOY|SESAME OIL 20

SWEET AND SOUR PORK CHOP 京都排骨

WHITE ONION|TOMATO SAUCE 20

SU CUISINE 苏菜 (Huaiyang Region)

Popular on the lower regions of the Yangtze River, it stresses freshness, light, sweet flavors. Presentation is delicately elegant.

BLACK PEPPER PLATE 黑椒牛 GF

SWEET PEPPER|ONION
CHICKEN 19, BEEF 20, SHRIMP 21

SESAME PLATE 芝麻 GF, VEG

HONEY GLAZE|CHILI OIL|SESAME SEED
CHICKEN 18, BEEF 18.50, SHRIMP 19,
ALL 3 INGREDIENTS 20
TOFU 17

GARLIC SHRIMP 大蒜虾 GF

GARLIC SAUCE|ONION 22

SIDES 小菜

TWICE COOKED GREEN BEANS 干扁豆
LF, GF, VEG 9

GAI LAN CHINESE BROCCOLI 炒芥兰
LF, GF, VEG 10

WOK SEARED BOK CHOY 青江菜
LF, GF, VEG 9

WOK SEARED CAULIFLOWER 炒花菜
LF, GF, VEG 9

SZECHWAN EGGPLANT 茄子
LF, GF, VEG 11

LU CUISINE 鲁菜 (Shandong Region)

Consisting of Jinan cuisine and Shandong cuisine, Lu Cuisine is characterized by its emphasis on aromas, freshness, and crisp but tender properties.

MU SHU PLATE 木须

STIR FRIED SERVED WITH WRAPS & HOISON SAUCE
CHICKEN 19, BEEF 20, SHRIMP 21,
ALL 3 INGREDIENTS 21

SALT & PEPPER SHRIMP SHELL ON 椒盐

JALAPENO|GREEN ONION|CILANTRO|
RED PEPPER|RICE WINE 20

CURRY PLATE 咖喱 LF

YELLOW CURRY|SWEET PEPPER|COCONUT MILK
CHICKEN 19, TOFU 17, SHRIMP 21

CUMIN LAMB 孜然羊肉

GREEN PEPPER|RED PEPPER|SCALLION|
CUMIN SEED|CHILI OIL 20

HOT BRAISED PLATE 干烹鸡

SWEET|SPICY|CRISPY
CHICKEN 19, BEEF 20, SHRIMP 21,
ALL 3 INGREDIENTS 21

WHOLE PEKING DUCK 北京鸭

24 HOUR NOTICE 42

RICE/NOODLES 面,饭类

LO MEIN NOODLES 炒面 LF, VEG

WHEAT NOODLE|ASSORTED VEGETABLES
YOUR CHOICE: CHICKEN 15, PORK 14,
BEEF 15.50, SHRIMP or COMBO 16

CHOW FUN RICE NOODLES 河粉 LF, VEG

FRIED WIDE WHEAT NOODLE|VEGETABLES
YOUR CHOICE: VEGGIE 14, CHICKEN 16,
or SHRIMP 16

PAD THAI NOODLES 泰式炒面 LF, GF, VEG

RICE NOODLE|EGG|ONION|PEANUTS
YOUR CHOICE: TOFU 14, CHICKEN 15,
BEEF 15.50, SHRIMP or COMBO 16

PAD SEE EW NOODLES 泰式河粉 LF, VEG

WIDE WHEAT NOODLE|CHINESE BROCCOLI|
EGG|GARLIC SOY
YOUR CHOICE: CHICKEN 15, BEEF 15.50,
SHRIMP or COMBO 16

THAI BASIL FRIED RICE 九层塔炒饭

LF, GF, VEG
PEAS|CARROT|BASIL
YOUR CHOICE: VEGGIE 13, CHICKEN 14,
BEEF 14.50, SHRIMP or COMBO 15

CHINESE FRIED RICE 中式炒饭 LF, GF, VEG

PEAS|CARROT|MUSHROOM|ONION|EGG
YOUR CHOICE: VEGGIE 13, CHICKEN 14,
BEEF 14.50, SHRIMP or COMBO 15

KOI RICE CAKES 炒年糕

PORK|BEAN SPROUT|CHINESE CELERY|
ONION|SCALLION|OYSTER SAUCE 14

KOI FIVESTARS REWARDS

Show your love for local businesses every time you use Fivestars! The best Koi Evanston deals and promotions are always right here.

150 \$10 off your bill*

300 \$25 off your bill*

777 \$100 off your bill*

1000 \$150 off your bill*

*Some restrictions apply

For more info, contact us at events@koievanston.com