

LUNCH MENU

Monday to Friday: 11:30am - 3:00pm

PREFIXE LUNCH \$12.99

(Not valid with any other promotion. No substitutions.)

1 SOUP, 1 MAKI ROLL, 1 ENTRÉE

SOUP

HOT & SOUR or MISO

MAKI

CALIFORNIA, SPICY TUNA, PHILLY, VEGETABLE, SHRIMP TEMPURA, or SPIDER

ENTREE

SESAME CHICKEN, MONGOLIAN BEEF, STIR FRIED VEGETABLES & TOFU, GENERAL TAOS CHICKEN, or BASIL CHICKEN

STARTERS 头档

EDAMAME 毛豆 **GF, VEG**5
SOY BEANS | SEA SALT

SHRIMP DUMPLING 虾饺7
STEAMED SHRIMP | MASAGO

XIAOLONG BAO 小笼包6
STEAMED PORK SOUP DUMPLING

SHAOMAI 烧卖6
STEAMED PORK | WHEAT WRAPPER | SHRIMP | MASAGO

SPRING ROLL 春卷5
BEEF or VEGETABLE

CRAB WONTON 蟹饺6
CREAM CHEESE | CRAB

DUMPLING 锅贴6
BEEF or VEGETABLE | STEAMED or PAN FRIED

SPICY WINGS 鸡翅8
HONEY | GARLIC | CHILIS

SOUPS 湯

HOT & SOUR 酸辣汤4
TOFU | EGG | BAMBOO SHOOTS

MISO 味噌汤3.5
DASHI | MISO | SEAWEED | TOFU

WONTON SOUP 馄饨汤4
BEEF WONTON | CHICKEN | VEGETABLE

SALADS 沙拉

SEAWEED SALAD 凉拌海带 **VEG**6
SOY VINAIGRETTE

GREEN SALAD 生菜沙拉 **VEG**5
MIXED GREEN | GINGER DRESSING

COLD NOODLE SALAD 凉面8
CHICKEN | MIXED GREENS | PEANUT DRESSING

OCTOPUS SALAD 凉拌章鱼8
SOY VINAIGRETTE

UPON REQUEST:

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

SIGNATURE MAKI 日式卷

DRAGONFIRE MAKI16
SHRIMP TEMPURA | SALMON | WHITE TUNA | RED TOBIKO | BLACK TOBIKO |SCALLION | SPICY MAYO | EEL SAUCE

TORO MAKI20
TORO | WHITE TUNA | CILANTRO | RED TOBIKO | BLACK TOBIKO |SCALLION | SWEET PLUM SOY

LOBSTER MAKI20
LOBSTER TEMPURA | AVOCADO | CUCUMBER | LETTUCE | SPICY MAYO | EEL SAUCE | ASSORTED TOBIKO

SNOW MOUNTAIN17
YELLOWTAIL | CILANTRO | WHITE TUNA | JALAPENO BLACK TOBIKO | RED TOBIKO

BRUCE FAVORITE MAKI16
LOBSTER SALAD | RED TOBIKO | SOY PAPER | AVOCADO | PLUM SOY

CHICAGO14
SALMON | AVOCADO | CREAM CHEESE | SPICY TUNA | CRAB | TOBIKO |SCALLION | CHILI SOY

TRADITIONAL MAKI 日式卷

CALIFORNIA	6	DRAGON	15
SPICY TUNA	6	RAINBOW	13
SPICY SALMON	6	WHITE TUNA CRUNCH	13
NEGIHAMA GF	6	SHRIMP TEMPURA	7
PHILLY	7	SPIDER	8
VEGETABLE GF	7	SWEET POTATO	8
UNAGI	9	FUTO	9
CATERPILLAR	13	CRUNCHY CRAB	10

NIGIRI/SASHIMI (1 PC) 生鱼片

TORO fatty tuna	MP	MAGURO tuna	3.5
AMAEBI sweet shrimp	4	HAMACHI yellowtail	3.5
SUPER WHITE TUNA	3.5	IKURA salmon roe	3.5
UNAGI freshwater eel	3.5	EBI shrimp	3.5
TAKO octopus	3.5	SUZUKI sea bass	3
HIRAME halibut	3	NAMASAKE salmon	3
IKA squid	3	HOTATE scallop	3
SAKE smoked salmon	3	TOBIKO fly fish roe	3
SABA mackerel	3	MASAGO smelt roe	2.5
HOKKIGAI surf clam	2.5	TAMAGO omelet	2.5

SUSHI COMBO PLATES 什锦生鱼片 (CHEF CHOICE)

SUSHI STARTER GF12
KAPPA | 4 PC NIGIRI

SASHIMI STARTER GF13
6 PCS SASHIMI

SUSHI/SASHIMI COMBO25
CALIFORNIA | 6 PC NIGIRI | 6 PC SASHIMI

SUSHI PLATE
INCLUDES CALIFORNIA
Plate A (8 PC)18
Plate B (11 PC)23

SASHIMI PLATE GF
Plate A (15 PC)28
Plate B (22 PC)44

Some sushi dishes served raw or undercooked may increase the risk of food borne illness

LUNCH MENU

Monday to Friday: 11:30am - 3:00pm

ENTREES 主菜

KUNG BAO 宫保 **LF, GF, VEG**

CELERY | ONION | BELL PEPPER | PEANUTS
TOFU or CHICKEN 10 BEEF 11
SHRIMP 12 COMBO 13

GENERAL TAOS 左宗棠 **LF, GF, VEG**

SWEET & SPICY SAUCE | BELL PEPPER | CARROT
CHICKEN 11 BEEF 12 SHRIMP 13
COMBO 14

SWEET AND SOUR 甜酸 **VEG**

CARROT | CUCUMBER | PINEAPPLE
TOFU or CHICKEN or PORK 10 SHRIMP 12
COMBO 13

SESAME 芝麻 **LF, GF, VEG**

HONEY GLAZE | SESAME SEED
TOFU or CHICKEN 11 BEEF 12 SHRIMP 13
COMBO 14

MONGOLIAN 蒙古牛 **LF, GF, VEG**

GINGER SOY | ONION | GREEN ONION | CRISPY RICE NOODLE
CHICKEN 10 BEEF 11 SHRIMP 12
COMBO 13

SZECHWAN 鱼香 **LF, GF, VEG**

SPICY GARLIC SAUCE | SWEET PEPPERS
CHICKEN or TOFU or PORK 10 BEEF 11
SHRIMP 12 COMBO 13

STIR FRIED VEGETABLES 炒时菜 **GF, LF, VEG**

BROCCOLI | CARROTS | WATER CHESTNUT | OYSTER SAUCE | SOY
PEA PODS | BABY CORN | MUSHROOM | BAMBOO SHOOTS
CHICKEN 10 BEEF 11 SHRIMP 12 COMBO 13

HOT PEPPER 辣子鸡 **LF, VEG**

CHILIS | ONION | SWEET PEPPER | GARLIC | CELERY
CHICKEN or TOFU 10 BEEF 11 SHRIMP 12 COMBO 13

MU SHU WRAPS 木须

STIR FRIED VEGETABLES | HOISON SAUCE | CREPES
CHICKEN or TOFU 10 BEEF 11 SHRIMP 12 COMBO 13

BASIL 九層塔肉 **LF, GF, VEG**

BASIL | CARROTS | SWEET PEPPER | ONION
CHICKEN or TOFU 10 BEEF 11 SHRIMP 12 COMBO 13

BRAISED PORK BELLY 东坡肉

BOK CHOY | CILANTRO | RICE WINE | MUSHROOM SOY | SESAME
OIL 16

SPICY BROTH 水煮

NAPA CABBAGE | PEPPERCORN BROTH
CHICKEN 13 BEEF 15 SOLE FILET FISH 18

SALT & PEPPER 椒盐 **GF, VEG**

JALAPENO | GREEN ONION | CILANTRO | RED PEPPER | RICE WINE
CHICKEN 14 PORK CHOP 15 SHRIMP (SHELL) 17

TWICE COOKED PORK 回锅肉

SWEET PEPPER | ONION | LEEKS | SCALLION | GARLIC | BEAN
PASTE | SOY | PEPPERCORN | CHILI OIL 14

MA PO TOFU 麻婆豆腐

PORK | SCALLION | GARLIC | SCALLION | BEAN PASTE | SOY |
PEPPERCORN | CHILI OIL 12

STIR FRIED BROCCOLI 芥兰牛 **LF, GF, VEG**

PLAIN 10 CHICKEN or TOFU 10 BEEF 11
SHRIMP or SCALLOP 12 COMBO 13

WALNUT SHRIMP 核桃虾 **LF, GF**

CARROT | SNOW PEA | CANDIED WALNUT | CITRUS AIOLI 19

SEAFOOD COMBINATION 海鲜大烩

SHRIMP | SCALLOP | FISH FILET | VEGETABLES | WHITE WINE |
GARLIC SAUCE 16

STEAMED DOVER SOLE FISH FILET 清蒸鱼片

SCALLION | CILANTRO | SOY | GLASS NOODLE 18

SMOKED TEA DUCK 樟茶鸭

TEA LEAVES | SOY | GINGER 16

CUMIN LAMB 孜然羊肉

GREEN PEPPER | RED PEPPER | SCALLION | CUMIN SEED | CHILI
OIL 17

CHUAN STYLE BEEF & SQUID 川味小炒

GREEN PEPPER | RED PEPPER | LEEKS | ONION | SCALLION |
GARLIC | BEAN PASTE | SOY | RICE WINE | CHILI OIL 13

SIDES 小菜

TWICE COOKED GREEN BEANS 干扁豆 7 **LF, GF, VEG**

GAI LAN CHINESE BROCCOLI 炒芥兰 8 **LF, GF, VEG**

WOK SEARED BOK CHOY 青江菜 7 **LF, GF, VEG**

WOK SEARED CAULIFLOWER 炒花菜 7 **LF, GF, VEG**

SZECHWAN EGGPLANT 茄子 9 **LF, GF, VEG**

RICE/NOODLES 面,饭类

PAD THAI 泰式炒面 **LF, GF, VEG**

RICE NOODLE | EGG | ONION | PEANUTS
TOFU or CHICKEN 9 BEEF 10 SHRIMP or COMBO 11

PAD SEE EWE 泰式河粉 **LF, VEG**

WIDE WHEAT NOODLE | CHINESE BROCCOLI | EGG | GARLIC SOY
CHICKEN 9 BEEF 10 SHRIMP or COMBO 11

LO MEIN 炒面 **LF, VEG**

WHEAT NOODLE | ASSORTED VEGETABLE
VEGGIE or CHICKEN or PORK 9 BEEF 10
SHRIMP or COMBO 11

CHOW FUN 河粉 **LF, VEG**

FRIED WIDE WHEAT NOODLE | VEGETABLES
VEGGIE 9 CHICKEN 10 SHRIMP 11

CHINESE FRIED RICE 中式炒饭 **LF, GF, VEG**

PEAS | CARROT | MUSHROOM | ONION | EGG
VEGGIE or CHICKEN 8 BEEF 9
SHRIMP or COMBO 10

KOI RICE CAKES 炒年糕

PORK | BEAN SPROUT | CHINESE CELERY | ONION | SCALLION |
OYSTER SAUCE 12

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FINE ASIAN CUISINE & LOUNGE

DINNER MENU

STARTERS 头枱

SPRING ROLL 春卷 VEG	5.50
BEEF or VEGETABLE	
CRAB WONTON 蟹饺	6
CREAM CHEESE CRAB	
SHRIMP DUMPLING 虾饺 LF	7
STEAMED SHRIMP MASAGO	
XAIOLONG BAO 小笼包 LF	6
STEAMED PORK SOUP DUMPLING	
SHAOMAI 烧卖 LF	6
STEAMED PORK WHEAT WRAPPER SHRIMP MASAGO	
EDAMAME 毛豆 GF, VEG	6
SOY BEANS SEA SALT	
EDAMAME WOK FIRE 辣毛豆 GF, VEG	8
SOY BEANS CHILIS	
SHANGHAI SPARE RIBS 排骨	9
SWEET HONEY MARINATED	
DUMPLING 锅贴	7
BEEF or VEGETABLE STEAMED or PAN FRIED	
SPICY WINGS 鸡翅	9
HONEY, GARLIC, CHILIS	
SATAY 肉串	8
BEEF or CHICKEN PEANUT SAUCE	

SOUPS 湯

HOT & SOUR SOUP 酸辣汤	4
TOFU EGG BAMBOO SHOOTS	
WON TON SOUP 馄饨汤	4
BEEF WONTON CHICKEN VEGETABLE	
MISO SOUP 味噌汤 LF	3.50
DASHI MISO SEAWEED TOFU	
VEGETABLE TOFU SOUP GF, LF	4
TOFU AND VEGETABLES	
SEAFOOD TOFU SOUP FOR TWO 海鲜豆腐 GF	12
TOFU SCALLOP SHRIMP CRAB SCALLION CILANTRO	
WEST LAKE BEEF SOUP FOR TWO 西湖牛肉 GF	12
BEEF EGG WHITE CILANTRO SALT CHICKEN BROTH BEEF BROTH	

SALADS 头枱

GREEN SALAD 生菜沙拉 VEG	6
MIXED GREENS GINGER DRESSING	
SEAWEED SALAD 凉拌海带 VEG	7
SOY VINAIGRETTE	
OCTOPUS SALAD 凉拌章鱼	9
SOY VINAIGRETTE MARINATED	
SPICY COLD JELLY FISH 凉拌海蜇	9
SESAME OIL SESAME SEED CHILI OIL	
COLD NOODLE SALAD 凉面	10
CHICKEN MIXED GREENS PEANUT DRESSING	

SUSHI COMBO 什锦生鱼片 (CHEF'S SELECTIONS)

SUSHI STARTER GF	13
CUCUMBER MAKI 4 PC NIGIRI	
SASHIMI STARTER GF	13
6 PCS SASHIMI	
SUSHI/SASHIMI COMBO	27
CALIFORNIA 6 PC NIGIRI 6 PC SASHIMI	
SUSHI PLATE GF	
INCLUDES CALIFORNIA	
Plate A (8 PC)	19
Plate B (11 PC)	25
SASHIMI PLATE GF	
Plate A (15 PC)	29
Plate B (22 PC)	46
CHIRASHI RICE BOWL GF	22
A DAILY CHEF'S SELECTION OF FRESH FISH OVER RIC	
UNAGI RICE BOWL	22
8 PCS. OF EEL OVER RICE	
OHANA TUNA POKE BOWL	16
SUSHI RICE SWEET SOY GREEN ONION SESAME SEED GRILLED PINEAPPLE NORI CUCUMBER AVOCADO TOBIKO FRIED SHALLOTS SPICY MAYO PLUM SOY SAUCE	
CHILI SALMON POKE BOWL	16
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	

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SIGNATURE SUSHI & MAKI 日式卷

TRUFFLE TUNA NIGIRI (2 PC)	15
BIG EYE TUNA TRUFFLE OIL TRUFFLE SALT PARMESAN AVOCADO SEARED	
SALMON BRULEE BUNDLES (4 PC)	15
SEARED SALMON SPICY TUNA MANGO CARAMELIZED CANE SUGAR FRIED SHALLOTS YUZU MAYO YUZU TOBIKO SEARED	
DRAGON FIRE MAKI 🌶️	18
SHRIMP TEMPURA SALMON WHITE TUNA RED TOBIKO BLACK TOBIKO SCALLION SPICY MAYO EEL SAUCE	
TORO MAKI	20
TORO WHITE TUNA CILANTRO RED TOBIKO BLACK TOBIKO SCALLION SWEET PLUM SOY	
LOBSTER MAKI 🌶️	20
LOBSTER TEMPURA AVOCADO CUCUMBER LETTUCE SPICY MAYO EEL SAUCE ASSORTED TOBIKO	
SNOW MOUNTAIN MAKI 🌶️ GF	17
YELLOWTAIL CILANTRO WHITE TUNA JALAPENO BLACK TOBIKO RED TOBIKO	
BRUCE'S FAVORITE MAKI	16
LOBSTER SALAD RED TOBIKO SOY PAPER AVOCADO PLUM SOY	
CHICAGO MAKI 🌶️	14
SALMON AVOCADO CREAM CHEESE SPICY TUNA CRAB TOBIKO SCALLION CHILI SOY	
PHOENIX MAKI 🌶️	15
SPICY TUNA SMOKED SALMON AVOCADO FRIED SHALLOTS SCALLION SPICY MAYO EEL SAUCE	
TIGER TAIL MAKI 🌶️	18
SHRIMP TEMPURA JALAPENO AVOCADO LOBSTER SALAD SCALLION BLACK TOBIKO PLUM SOY SPICY MAYO	
MOZZARELLA MAKI	20
SHRIMP TEMPURA SALMON WHITE TUNA RED TOBIKO BLACK TOBIKO SCALLION SPICY MAYO EEL SAUCE	
FIRECRACKER MAKI	16
KANI CREAM CHEESE AVOCADO CUCUMBER SEARED SPICY TUNA SPICY MAYO EEL SAUCE TEMPURA	
UNI MAKI	15
FRESH UNI SALMON TOBIKO CUCUMBER AVOCADO SCALLION SPROUTS PONZU SAUCE	
LOTUS FLOWER MAKI	18
SPICY TUNA SALMON CRAB STICK MASAGO SPICY MAYO UNAGI SAUCE WASABI SAUCE CRISPY FRIED ONION	
MEXICAN MAKI	18
CRABMEAT AVOCADO CUCUMBER SPICY TUNA TOMATO CILANTRO ONIONS JALAPEÑO RED SALSA	

TRADITIONAL MAKI ROLLS 日式卷

CALIFORNIA MAKI GF	6
DRAGON MAKI	15
SPICY TUNA MAKI GF	6
RAINBOW MAKI GF	13
SPICY SALMON GF	6
WHITE TUNA CRUNCH MAKI	13
NEGIHAMA MAKI GF	6
SHRIMP TEMPURA MAKI	8
PHILY MAKI	7
SPIDER MAKI	8
VEGETABLE MAKI GF	7
SWEET POTATO MAKI	8
UNAGI MAKI	9
FUTO MAKI GF	10
CATERPILLAR MAKI	14
CRUNCHY CRAB MAKI	11

NIGIRI/SASHIMI (1 PC) 生鱼片

TORO fatty tuna	MP	MAGURO tuna	3.50
AMAEBI sweet shrimp	4	HAMACHI yellowtail	3.50
SUPER WHITE TUNA	3.50	IKURA salmon roe	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
UNI sea urchin	5	UNI SHOOTER	8

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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 maybe available upon request | Limited selections | Tofu substitute protein available



CHUAN 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 CHICKEN 宫保 LF, GF, VEG 14
CHICKEN | CELERY | ONION | BELL PEPPER | PEANUTS

SZECHWAN WHOLE RED SNAPPER 川味全鱼 28
SPICY SAUCE | GARLIC | CHILIS

SPICY BROTH WITH FISH FILET 水煮 18
NAPA CABBAGE | PEPPERCORN BROTH

MA PO TOFU WITH PORK 麻婆豆腐 13
PORK | SCALLION | GARLIC | SCALLION | BEAN PASTE | SOY | PEPPERCORN | CHILI OIL

CHUAN STYLE BEEF & SQUID 川味小炒 15
GREEN PEPPER | RED PEPPER | LEEKS | ONION | SCALLION | GARLIC | BEAN PASTE | SOY | RICE WINE | CHILI OIL

SZECHWAN BEEF 鱼香 LF, GF, VEG 15
BEEF | SPICY GARLIC SAUCE | SWEET PEPPERS

HOT PEPPER CHICKEN 辣子鸡 LF, VEG 15
CHILIS | ONION | SWEET PEPPER | GARLIC | CELERY

HUI 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 BEEF 干烧牛 LF, GF 15
HONEY | PEPPER | GARLIC

BASIL CHICKEN 九層塔肉 LF, GF, VEG 15
BEEF | BASIL | CARROTS | SWEET PEPPER | ONION

LEMON CHICKEN 柠檬鸡 15
LEMON SAUCE WITH APPLE AND LEMON

YUE 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 20
KING SALMON | BLACK BEAN SOY

WALNUT SHRIMP 核桃虾 GF 19
CARROT | SNOW PEA | CANDIED WALNUT | CITRUS AIOLI

STIR FRIED BROCCOLI W/ BEEF 芥兰牛 LF, GF, VEG 15
BEEF | BROCCOLI | SCALLION OYSTER SAUCE

ROAST DUCK ON BONE 烧鸭 16
SWEET SOY | GINGER | FIVE SPICE | BEAN SAUCE

FISH FILET WITH VEGETABLES 炒鱼片 LF, GF 18
SOLE FILET | BOK CHOY | PEA POD | CARROT | GINGER | GREEN ONION

STEAMED DOVER SOLE FISH FILET 清蒸鱼片 18
SCALLION | CILANTRO | SOY | GLASS NOODLE

XIANG 湘菜 (Hunan Region)

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

GLAZED ORANGE BEEF 陈皮 LF, GF, VEG 16
SWEET & SPICY SAUCE | CHILIS

EGGPLANT WITH FISH FILET 茄子鱼片 LF, GF 18
SOLE FILET | EGGPLANT | ASPARAGUS | SZECHWAN SAUCE

TWICE COOKED PORK 回锅肉 14
SWEET PEPPER | ONION | LEEKS | SCALLION | GARLIC | BEAN PASTE | SOY | PEPPERCORN | CHILI OIL

GENERAL TAOS CHICKEN 左宗棠 LF, GF, VEG 15
SWEET & SPICY SAUCE | BELL PEPPER | CARROT

MIN 闽菜 (Fujian Region)

A combination of Fuzhon 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 W/ CHICKEN 鸡菘 LF, GF, VEG 15
LETTUCE CUP | SWEET PEPPERS | BLACK MUSHROOM | HOISON SAUCE

SWEET AND SOUR CHICKEN 甜酸 VEG 14
CARROT | CUCUMBER | PINEAPPLE

MONGOLIAN BEEF 蒙古牛 LF, GF, VEG 15
GINGER SOY | ONION | GREEN ONION | CRISPY RICE NOODLE

SEAFOOD COMBINATION 海鲜大烩 18
SHRIMP | SCALLOP | FISH FILET | VEGETABLES | WHITE WINE | GARLIC SAUCE

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FINE ASIAN CUISINE & LOUNGE

DINNER MENU

ZHE 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 糖醋魚片 28
FISH FILET | BLACK VINEGAR | SOY | SUGAR

BRAISED PORK BELLY 东坡肉 16
BOK CHOY | CILANTRO | RICE WINE | MUSHROOM SOY | SESAME OIL

SU 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 BEEF 黑椒牛 GF 16
FILET MIGNON | SWEET PEPPER | ONION

SESAME CHICKEN 芝麻 GF, VEG 14
HONEY GLAZE | SESAME SEED

GARLIC SHRIMP 大蒜虾 GF 17
GARLIC SAUCE | ONION

LU 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 WRAPS W/ CHICKEN 木须 14
STIR FRIED SERVED WITH WRAPS & HOISIN SAUCE

SALT & PEPPER SHRIMP SHELL ON 椒盐 17
JALAPENO | GREEN ONION | CILANTRO | RED PEPPER | RICE WINE

CURRY CHICKEN 咖喱 LF 14
YELLOW CURRY | SWEET PEPPER | COCONUT MILK

CUMIN LAMB 孜然羊肉 18
GREEN PEPPER | RED PEPPER | SCALLION | CUMIN SEED | CHILI OIL

HOT BRAISED CHICKEN 干烹鸡 15
SWEET | SPICY | CRISPY

WHOLE PEKING DUCK 北京鸭 40
24 HOUR NOTICE

SIDES 小菜

TWICE COOKED GREEN BEANS 干扁豆 LF, GF, VEG 7

GAI LAN CHINESE BROCCOLI 炒芥兰 LF, GF, VEG 8

WOK SEARED BOK CHOY 青江菜 LF, GF, VEG 7

WOK SEARED CAULIFLOWER 炒花菜 LF, GF, VEG 7

SZECHWAN EGGPLANT 茄子 LF, GF, VEG 9

RICE/NOODLES 面,饭类

LO MEIN NOODLES 炒面 LF, VEG
WHEAT NOODLE | ASSORTED VEGETABLE
YOUR CHOICE: CHICKEN 12, PORK 12, BEEF 13,
SHRIMP or COMBO 14

CHOW FUN RICE NOODLES 河粉 LF, VEG
FRIED WIDE WHEAT NOODLE | VEGETABLES
YOUR CHOICE: VEGGIE 12, CHICKEN 13, or SHRIMP 14

PAD THAI NOODLES 泰式炒面 LF, GF, VEG
RICE NOODLE | EGG | ONION | PEANUTS
YOUR CHOICE: TOFU 12, CHICKEN 12, BEEF 13,
SHRIMP or COMBO 14

PAD SEE EW NOODLES 泰式河粉 LF, VEG
WIDE WHEAT NOODLE | CHINESE BROCCOLI | EGG | GARLIC SOY
YOUR CHOICE: CHICKEN 12, BEEF 13, SHRIMP or COMBO 14

THAI BASIL FRIED RICE 九層塔炒饭 LF, GF, VEG
PEAS | CARROT | BASIL
YOUR CHOICE: VEGGIE 11, CHICKEN 11, BEEF 12,
SHRIMP or COMBO 13

CHINESE FRIED RICE 中式炒饭 LF, GF, VEG
PEAS | CARROT | MUSHROOM | ONION | EGG
YOUR CHOICE: VEGGIE 11, CHICKEN 11, BEEF 12,
SHRIMP or COMBO 13

KOI RICE CAKES 炒年糕 12
PORK | BEAN SPROUT | CHINESE CELERY | ONION |
SCALLION | OYSTER SAUCE



PRIX-FIXE 3 COURSE DINNER \$20

(No modifications or substitutions,
not valid with any other promotions)

SOUP

HOT & SOUR or MISO

MAKI

CALIFORNIA, SPICY TUNA, SHRIMP TEMPURA,
PHILELPHIA, VEGETABLE, or SPIDER

ENTRÉE

SESAME CHICKEN, MONGOLIAN BEEF, BASIL CHICKEN,
SZECHWAN BEEF, GENERAL TAO'S CHICKEN,
or STIR FRIED VEGETABLE with TOFU



UPON REQUEST:

LF = Low Fat GF = Gluten Free VEG = Vegetarian
Half portions may be available upon request.
20% AUTOMATIC GRATUITY FOR PARTIES 5 OR LARGER

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FINE ASIAN CUISINE & LOUNGE

DRINK MENU

SPARKLING

	Bottle
*Mionetto Split, Brut Prosecco, Italy	10
*Mionetto Split, Moscato, Italy	10
*Veuve-Clicquot, Yellow Label, Champagne, FR	75
*Moët & Chandon, Imperial, Champagne, FR	120

WHITES

CHARDONNAY	Glass	Bottle
House Chardonnay	7	26
A by Acacia Unoaked, Sonoma CA	8	32
Kendall Jackson Vinter's Reserve, CA	10	40
*Josh Cellars Chardonnay, Mendocino, CA	52	

SAUVIGNON BLANC

Benziger, Sonoma, CA	9	36
Oyster Bay, NZ	10	40
Domaine De Pajot, "Les 4 Cepages", France	12	48

RIESLING

Kendall Jackson. Vinter's Reserved, CA	9	36
Schmitt Sohne "Relax", Germany	10	40

PINOT GRIGIO/GRIS

Cline, Sonoma, CA	8	32
Caleo, Friuli-Venezia, Italy	9	36
*La Crema, Monterey, CA	10	40

INTERESTING WHITES

Plum Wine, Gekkeikan, Japan	7	28
Pazo do Mar, Ribeiro, Spain	9	36
Castelo do Mar, Albarino, Spain	9	36
*Chateau Bonnet "Rose", Bordeaux, France	10	40

REDS

PINOT NOIR	Glass	Bottle
Hang Time PN, Napa, CA	9	36
Liberated PN, Monterey	12	48
*Kendall Jackson Estate PN, Anderson Valley	52	

CABERNET SAUVIGNON

William Hill, Central Coast, CA	8	32
Sean Minor, Napa, CA	10	40
Beringer, Knights Valley, CA	52	
Drumheller, Columbia Valley, WA	12	60

SHIRAZ/SYRAH/RHONE BLENDS

19 Crimes, AU	9	36
Corvidae "Lenore", Syrah, WA	11	44
*Layer Cake "Sea of Stones", Argentina	50	

MERLOT

House Merlot	7	28
Casa Lapostolle	9	36

INTERESTING REDS

Dona Paula, Malbec, ARG	8	32
Chateau Bonnet "Rose", Bordeaux, France	10	40
Gordo, Yecla, Spain	10	40
Tamarick Cellars, "Firehouse Red", WA	11	44
Aplanta, Portugal	9	38

*Not Available on Thursday Half Price Wine Night

KOI CRAFT COCKTAILS

WHISKY BERRY 10
Whisky, Raspbery Puree, and Chambord

CUCUMBER ELIXIR 11
Absolut Elyx, St Germain, Lemonade, and Muddled Cucumber

PINEAPPLE EXPRESS 11
Tequila, Canton Ginger Liquor, Pineapple Juice, and Fresh Pineapple

BASIL SMASH 10
Muddled Basil, Lime Wedges, Tequila And Cranberry Juice. Served on The Rocks

KOI SUNRISE 11
Kai Lemongrass Ginger Soju, Aperol, Peach Purée, Orange Juice

POMEGRANATE COSMO 11
Stoli Citrus Vodka, Triple Sec, Fresh Lime Juice, and Pomegranate Juice

MINT JULEP 10
Sugar, Bourbon, Water, Mint Leaves

DRAGON MAITAI 10
Bacardi Dragon berry, Bacardi O, Orange Juice, Pineapple Juice, Myers Dark Rum, Grenadine, Triple Sec

DRAGONFLY MARTINI 10
Vodka, Pineapple Juice, Ginger, Fresh Lime Juice

LYCHEE MARTINI 10
Vodka and Lychee Juice

POMEGRANATE LYCHEE BELINI 10
Vodka, Pomegranate Juice, Sparkling Wine, Lychee Juice

GIN-GER LEMONADE 11
Bombay Sapphire East With Muddled Ginger and Fresh Squeezed Lemon Juice

MAKER'S ORCHARD 12
Makers Mark, Ginger Beer, Ginger Syrup, Fresh Apple

ASIAN MOJITO 10
Rum, Sweet Ginger Syrup, Lime Juice, Mint Leaves

WENDY'S FAVORITE COCKTAIL 12
Tito's Vodka, Muddled Lime & Mint

VIRGIN COCKTAILS

SUPER JUICE 4.50
Our Own Special Blend of Fruit Juices Combined In a Delightful Punch of Fresh Flavor

VIRGIN GIN-GER LEMONADE 4.50
Refreshing Fresh Squeezed Lemonade with a Ginger Spice

FLAVORED LEMONADE 4.50
Lychee, Mango, Raspberry, Strawberry, Peach

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FINE ASIAN CUISINE & LOUNGE

DRINK MENU

SAKE

HOUSE SAKE Small 6 Large 10
Available Hot or Cold

BLACK & GOLD Glass 10 Bottle 36
Full Bodied and Very Rich Flavors of Peaches and Spice – 750 ml

GEKKEIKAN CAP ACE 9
Light & smooth – 180ml bottle

GEKKEIKAN DRAFT 16
Clean and Refreshing Taste, Unpasteurized – 375 ml

GEKKEIKAN NIGORI SAKE 19
Unfiltered with Sweet Tropical Fruit Flavors – 300ml

MOONSTONE ASIAN PEAR 19
Craft Sake Infused With Asian Pear Essence. Balanced with Ripe Melon and Apple Notes – 300ml

CHERRY BOUQUET JUNMAI DAIGINJO 27
Highly Aromatic With Flavors Of Light Fruit And Flower Petals, and A Long Dry Finish – 300ml

MURAI TOKUBETSU HONJOZO 29
Complex Aromas with Fruit And Herbal Flavors Award Winning Sake and Producer – 300ml

BEER

IMPORTS

Sapporo Draft 7
Sapporo Bottle 7
Sapporo Light 7
Sapporo Black /22oz can 12
Kirin Regular 7
Kirin Light 7
Tsing Tao 7

LOCAL/USA

Temperance Gate Crasher Draft 7
Goose Island Matilda 8
Goose island Sofie 8
Goose Island 312 7
Crabbies Ginger Beer 8
Langunitas Little Sumpin' 7
Lagunitas IPA 7
O'Douls (Non-Alcoholic) 6

ORGANIC TEA SELECTIONS

Although there are hundreds of varieties of teas, they can mainly be classified into five categories. The classifications are determined by the method of processing the tea. The five types are green tea, black tea, brick tea (Pu'erh), scented tea, and Oolong tea. We are proud to carry the following:

AUTUMN HARVEST CRAN APPLE TEA 6
Scented, naturally caffeine free with wonderful blend of cranberries and apples.
Organic Rishi Blend

MOONLIGHT JASMINE GREEN TEA 7
Green tea and Jasmine flowers hand-tied with a single silk thread.
Okinawa, Japan

RASPBERRY GREEN TEA 5
Scented with sweet, rich, tart & succulent raspberries.
Organic Rishi Blend

CHINA BREAKFAST 5
Scented in rich and malty with subtle notes of chocolate.
Yunnan, China

JADE OLOONG 5
Brisk flavor, smooth body and fruity finish.
Fujian, China

GENMAICHA 5
Organic green tea blend with roasted rice gives its smooth, mild, warming & toasty aroma.
Japan

SERENE DREAM DECAF 5
Scented in botanicals and aromatic flowers with smooth body. Organic Rishi Blend

TANGERINE GINGER DECAF 5
Scented, Complex of array of sweet, spicy, tart and fruity.
Organic Rishi Blend

DRAGON WELL GREEN TEA 7
Pan fired, flat fried by hand with mellow, smooth and a fresh bittersweet finish, roasted with chestnut aroma.
West Lake, China

TIE QUAN YIN OOLONG 6
Delicate fruit flavor and a heady, floral aroma.
Legendary for its dark leaves.
Fujian, China

PU-ERH 5
Full of bitter chocolate, stone fruit and sweet soil.
Yunnan, China