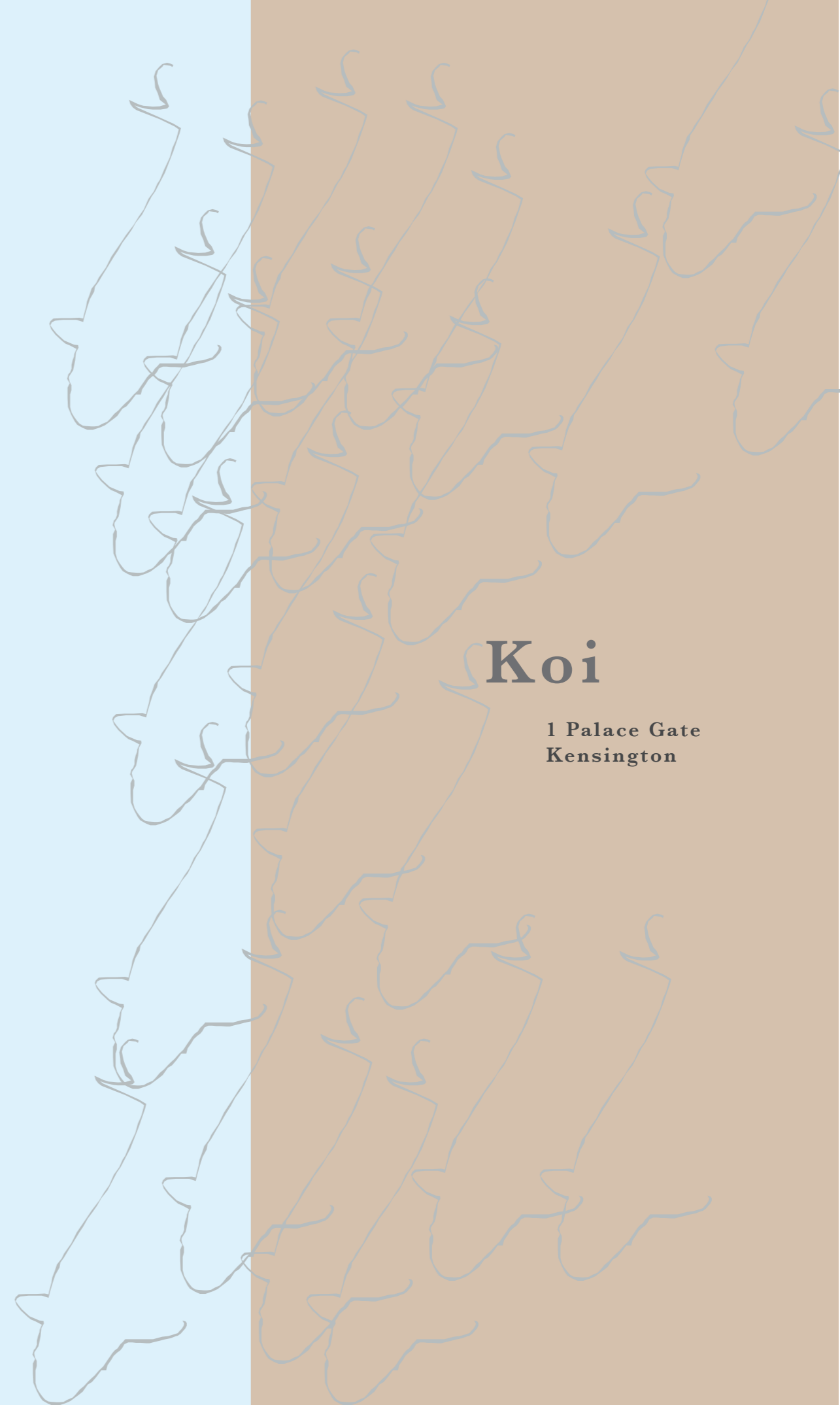




Evening Standard voted Koi "One Of The Top Six Japanese restaurants in London".

Evening Standard Review on our Delivery Service in 2008  
"Delicious, even sushi snobs would be satisfied".

12.50 % discretionary service charge will be added. Thank you.



# Koi

1 Palace Gate  
Kensington

## NIGIRI SUSHI

Two pieces per order

Tuna	6.80
Salmon	4.60
Toro (Seasonal)	9.50
Turbot	6.00
Sea Bass	5.50
Prawn	5.00
Amaebi (sweet prawn)	6.00
Sea Eel	7.20
Squid	4.20
Octopus	4.20
Raw octopus with Kimchi Sauce	5.00
Scallop	6.00
Salmon Roe	6.50
Tobiko (fly fish egg)	6.00
Prawn Tempura	6.50
Red Snapper	6.50
Egg	4.00
Scallop & Tobiko	6.50
Yellow Tail	7.50
Assorted Sushi	22.50
House Deluxe Sushi	32.00
Koi Family Sushi	45.00



## Te Shoku Deluxe Lunch (weekdays only)

Selection of Sushi Set	20.00
served with mixed salad & miso soup	
Assorted Sashimi	25.00
served with steamed rice & miso soup	

The following sets are served with steamed rice & miso soup

Salmon Teriyaki	15.00
Jumbo Prawn Tempura	16.50
Steamed Chilean Seabass Moromi Miso	24.80
Black Cod with Miso	24.80
Foie Gras & Fresh Eel	22.50
Duck Breast	18.50
(choose from wasabi pepper sauce or teriyaki sauce)	
Crispy Fried Chicken with Teriyaki Sauce	13.50
Tenderloin of Beef Fillet	18.50
(choose from wasabi pepper sauce or chef's spicy sauce or teriyaki sauce)	

## **Teppanyaki** food cooked on a griddle pan

Fresh King Scallop	20.50
Salmon	17.50
Chilean Seabass	26.00
Fresh Foie Gras from France	30.00
Turbot	24.50
Jumbo Prawns (five prawns)	24.00
Whole Lobster (1.5 lb)	40.00
Assorted Seafood	28.50
Fillet of Beef with Two Prawns	30.00
Chicken	17.00
Duck Breast	20.50
Japanese Mushroom with Garlic & Soy Sauce	10.50
Green Asparagus	9.50
Fried Rice with Prawns & Vegetables	6.50
Plain Garlic Fried Rice	4.00
Sea Eel Fried Rice	8.50
Egg Fried Rice	3.50
Fried Rice with Japanese Mushroom & Ginger	6.00

## **Wagyu Beef**

Wagyu is the Japanese breed of cattle used to produce Kobe Beef - a type of beef that is well marbled and is a legendary delicacy from Japan. Kobe beef has worldwide recognition as being the best of the best. Wagyu meat is striking because of its wonderful marbling, giving you the most unforgettable culinary delights you ever experienced.

### Wagyu Tataki or Wagyu Panfry

150 g	£ 65.00
300 g	£ 125.00
150 g with whole lobster	£ 95.00

## **SUSHI ROLL**

(6 pieces in each cut roll)	Hand Roll	Cut Roll
Tuna	3.90	4.50
Spicy Tuna	4.80	6.20
Soft Shell Crab	6.50	7.50
Tobiko & Scallop	6.00	6.50
Negituna (tuna & spring onion)	5.00	5.50
Salmon	2.80	3.30
Salmon Skin	3.30	3.50
Salmon & Mango	5.00	5.50
Sea Eel	4.50	5.50
Scallop Tempura	8.00	8.50
Mixed Vegetables	3.50	4.50
Exotic California	5.50	6.00
Cucumber	2.80	3.20
Pickles	2.80	3.20
Avocado	2.80	3.20
Raw octopus with kimchi sauce	4.00	4.50
Koi Maki (salmon, avocado & crabstick)	4.50	5.50
Tuna & Scallop	6.80	8.00
Prawn Tempura	7.00	7.50
Asparagus Tempura	5.50	6.50
Foie Gras	7.50	8.50
Dragon Roll		20.00

## SASHIMI

8 pieces per order

Tuna and Toro	30.00
Tuna	19.50
Salmon	16.00
Scallop	22.00
Squid	14.00
Yellow Tail	28.00
Sea Bass	17.00
Red Snapper	18.00
Ikura Sashimi	17.50
Amaebi (sweet prawn)	16.00
Turbot	18.00
House Deluxe Sashimi	42.00
Assorted Sashimi	30.00
Red and White (Sushi & Sashimi)	33.00
Super Red and White (Sushi & Sashimi)	48.50
Whole Lobster Sashimi (1.5 lb)	40.00
Koi Deluxe Sashimi (with Lobster)	68.00

## USU ZUKURI

sliced fish with Koi's Special Sauce

Salmon	15 pcs	18.50
Turbot	15 pcs	20.50
Seabass	15 pcs	19.50
Three of the above	15 pcs	22.50

## Teppanyaki Full Course Meals

### Teppanyaki A

**48.00**

Appetisers  
Dobinmushi  
Salad  
Seafood  
Mixed Vegetables  
Steak Fillet or Duck Breast  
Fried Rice  
Dessert

### Teppanyaki B

**70.00**

Appetisers  
Dobinmushi  
Salad  
Whole Lobster  
Mixed Vegetables  
Steak Fillet or Duck Breast  
Fried Rice  
Dessert

### Koi Full Course Dinners

<b>Set Dinner A -</b>	33.50
Small Appetisers	
Dobinmushi	
Assorted Sashimi	
Assorted Prawn & Vegetable Tempura	
Chicken Teriyaki	
Steamed Rice	
Dessert	
<b>Set Dinner B -</b>	50.00
Small Appetisers	
Dobinmushi	
Assorted Sashimi	
Grilled Black Cod with Miso & Asparagus	
Tenderloin Beef with Smoked Spice Sauce	
or	
Duck Breast with Wasabi Pepper Sauce	
Egg Fried Rice	
Dessert	
<b>Chef's Star Dinner</b> (min. for two person)	75.00 per person
Small Appetisers	
Dobinmushi	
Deluxe Sashimi	
Asparagus with Tako (octopus) Kimchi Salad	
Foie Gras Teriyaki	
Steamed Seabass, Moromi Miso	
Fresh Lobster with Creamy Spicy Sauce	
Black Cod with Miso	
Tenderloin Beef with Smoked Spice Sauce	
or	
Duck Breast with Wasabi Pepper Sauce	
Steamed Rice	
Dessert	

### Salad

Sashimi Salad	9.50
Kaiso Salad (fresh seaweed with sesame sauce)	8.50
Chuka Wakame (marinated seaweed)	8.50
Edamame	4.00
Selection Mixed Salad	5.00
Nasu Den (grilled aubergine with sweet soy bean paste)	7.50
Avocado and Fresh Crab Meat Salad	7.50
Asparagus and Fresh Crab Meat Salad	7.50

### Noodles

Tempura Egg Soba	14.50
Tempura Udon	14.50
Spicy Prawn with Egg Soba or Udon in soup	15.50
Spicy Beef with Egg Soba or Udon in soup	15.50
Spicy Duck with Egg Soba or Udon in soup	15.50
Yaki Soba	13.50
Yaki Udon	13.50
Spicy Yaki Soba	14.50
Spicy Yaki Udon	14.50

### Soup and Rice

Fresh Mushroom Soup	5.50
Dobinmushi	6.00
Miso Soup	3.00
Sea Eel Fried Rice	8.50
Fried Rice with Prawns & Vegetables	6.50
Fried Rice with Mushroom & Ginger	6.00
Plain Garlic Fried Rice	4.00
Egg Fried Rice	3.50
Steamed Rice	3.00

## Koi's Special Dishes

Ebi Siumai (four steamed dumplings)	8.50
Koi Exotic Spring Rolls	9.50
Koi Exotic Crispy Duck Salad (Fresh herbs, seaweed, asparagus with moromi miso)	18.50
Oyster Tempura with Creamy Spicy Sauce	20.50
Oyster with Kimchi Sauce	17.50
Steamed Oyster with Assorted Mushroom Moromi Miso	17.50
Razor Clams with Kimchi Sauce (two clams)	18.00
Grilled Chilean Seabass with Miso	26.00
Salmon Teriyaki	17.00
Steamed Fresh Salmon with Spicy Sauce	17.00
Steamed Chilean Seabass Moromi Miso	26.00
Black Cod with Miso	28.50
Chef's Special Tempura (Portion for two persons) <i>Chef's selection of fresh seafood from the market on the day</i>	30.50
Jumbo Prawn Tempura	18.50
Soft Shell Crab Tempura	14.50
Rock Shrimp Tempura with Creamy Spicy Sauce	19.50
Spicy Prawn with Assorted Japanese Mushrooms	15.00
Jumbo Prawns (5 pcs) with Teriyaki Sauce	22.00
Fresh Whole Scottish Lobster with Creamy Spicy Sauce (1.5 lb)	40.00
Grilled Fresh Scallop with Creamy Sauce (two scallops)	10.50
Spicy Octopus with Assorted Japanese Mushrooms	15.50
Asparagus, Fresh Crab Meat & Octopus with Kimchi Sauce	15.50
Sautéed Soft Shell Crab with Ponzu Sauce	14.50
Foie Gras & Fresh Eel	28.00
Grilled Eel with Rice	22.00

## Poultry

Steamed or Pan-Fried Chicken Gyoza with Wasabi Sauce	9.50
Foie Gras Teriyaki	25.50
Foie Gras with Duck Teriyaki	25.00
Grilled Crispy Duck with Creamy Sauce	20.00
Duck Breast (choose from wasabi pepper sauce or teriyaki sauce)	20.50
Crispy Fried Chicken with Teriyaki Sauce	15.50
Chicken Yakitori (four skewers)	8.50

## Meat

Lamb Shanks with Teriyaki Sauce	20.50
Tenderloin of Beef Fillet (choose from wasabi pepper sauce, chef's spicy sauce or teriyaki sauce)	22.50

## Vegetables

A Selection of Fresh Vegetable Tempura	12.50
Deluxe Vegetables with Garlic Sauce	14.00
Agedashi Tofu	7.50

## Tataki

(A Japanese way of preparing meat or fish, which is seared on the outside, rare inside, thinly sliced, and served with chef's special sauce)

Tuna Tataki (seared raw tuna)	17.50
Salmon Tataki (seared raw salmon)	17.50
Gyu Tataki (seared raw beef)	15.50