

Cocktail

IDR 120.000 For all cocktail

SAKE + MATCHA

Sake - matcha - lemon - syrup

CLASSIC MARGARITA

Jose cuervo - bowls trip sec - lime juice

CLASSIC MOJITO

Bacardi - lime - syrup - mint - soda water

PASSION FRUIT MOJITO

Bacardi - lime - syrup - mint - passion fruit - soda water

BLUEBERRY MOJITO

Bacardi - lime - syrup - mint - blueberry - soda water

VODKA LIME SODA

Grey goose - lime - soda water

VODKA TONIC

Grey gosse - lime - tonic water

GIN TONIC

Tanqueray - lime - tonic water

CAIPIRINHA

Bacardi - lime - sugar

CAIPIROSKA

Grey goose - lime - brown sugar

WHISKEY COKE

Monkey shoulder - coca cola

SPICE RUM PIÑA COLADA

Sailor jerry - coconut cream - pineapple juice

SPIKED GINGER ICE LATTE

Sailor jerry - coffee - dash of ginger

LONG ISLAND ICE TEA

Tanqueray - bacardi - bowls trip sec - jose cuervo - absolut vodka

CUCUMBER BASIL SPLASH

Tanqueray - lime juice - tonic water - basil leaf - cucumber

ESPRESSO MARTINI

Grey goose - kahlua - espresso

Prices are subject to 5% service & 10% government tax

Alcohol

SAKE

SHIBORITATE (HOUSE POURING) 150ml
YAMADA NISHIKI (TOKUBETU JYUNMAI) 300ml
TANIGAWA DAKE (GENSEN GINJYO) 300ml
GETUKEIKAN 720ml

JAPAN

HYOGO

GUNMA

JAPAN

120

360

390

820

RED WINE

VALDIVIESO (CARBENET SAUVIGNON) 720ml
GATO NEGRO (PINOT NOIR) 720ml
30 MILE (CARBENET SAUVIGNON) 720ml
LACHAPELLE (MERLOT) 720ml

CHILE

CHILE

AUS

FRANCE

620

450

480

500

WHITE WINE

30 MILE (CHARDONNAY) 720ml
G7 (SAUVIGNON BLANC) 720ml
PLAGA 720ml

AUS

CHILE

BALI

480

460

330

ROSÉ

FRONTERA 720ml

CHILE

520

BY GLASS

G7 (SAUVIGNON BLANC) 720ml
G7 (CHARDONNAY) 720ml
VALDIVIESO (CARBENET SAUVIGNON) 720ml
LACHAPELLE (MERLOT) 720ml
PLAGA 720ml

CHILE

CHILE

CHILE

FRANCE

BALI

100

100

100

120

70

SHOTS

SPIRIT
HIBIKI JAPANESE HARMONY
YAMAZAKI 12 YEARS

90

160

250

SOFT DRINKS

30

BINTANG

35

SAPPORO

65

FRESH COCONUT

35

VIRGIN MOJITO / LEMON SQUASH

45

Juices and Smoothies

all juices 45k, all smoothies 50k

FRUIT JUICE

Choice of seasonal fruits

GREEN KALE

Kale, cranberry, strawberry, yoghurt, honey, coconut water

TROPICAL

Banana, orange juice, coconut milk, pineapple, coconut water

OATY MIX

Banana, apple, oats, fresh milk

CHOCO MILK SHAKE

Peanut butter, cocoa, banana, nutella, fresh milk

RED CLEANSER

Apple, carrot, beetroot, orange juice, lemon juice, ginger, coconut water

BERRY COMBO

Blueberry, cranberry, strawberry, banana, yoghurt, coconut water

SUNRISE

Mango, strawberry, fresh milk

GREEN FLASH

Apple, spirulina, celery, parsley, coconut water

PASSION YELLOW

Mango, pineapple, apple, passion fruits, honey, coconut water

LEMON LIME

Lemon juice, lime juice, lemon skin, pakchoy, coconut water

CUCUMBER MINT

Cucumber, mint, cashew nuts, gojiberry, spinach, lemon juice, coconut water

TURMERIC BOOSTER

Turmeric, tamarind, apple, carrot, orange, coconut water

soy milk / fresh milk +10k, almond milk / coconut milk +20k

Coffee and Tea

ESPRESSO

hot / cold

28

DOUBLE ESPRESSO

35

CAFE LATTE

40 / 45

CAPPUCCINO

40 / 45

MACCHIATO

30

AMERICANO

35

ICED BLACK COFFEE

35

AFFOGATO / GREEN TEA AFFOGATO

45

JAPANESE GREEN TEA

45

GINGER TEA / CHAMOMILE

45

MATCHA LATTE

50

CHAI LATTE

50

FRESH MINT TEA

40

soy milk / fresh milk +10k, almond milk / coconut milk +20k

9:00 PM - 11:00 PM
@ KOICANGGU

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To Start

EDAMAME Japanese soy beans - blanched	40
KOI MISO SOUP Add chicken +10k	35
WAKAME Japanese seaweed	50
GOMA-AE Japanese salad - blanched green beans and spinach in sesame sauce	50
AGEDASHI TOFU Japanese fried tofu served in a Japanese broth	45
BUTA KAKU NI Simmered shoulder pork slices, with rich soy broth, spinach, boiled egg and green onion slices	80
GYOZA Japanese pork and vegetables steamed dumpling	70
NORI MAKI EBI Minced shrimp and chicken rolled with lightly fried seaweed	75
KARA-AGE Japanese fried chicken	70
MIX TEMPURA Japanese style tempura shrimp and vegetables	75
TUNA TATAKI Seared grilled tuna with ponzu sauce	85
CARPACCIO Choices: Tuna 85K / Salmon 120K / Red Snapper 100K	
TRIO FISH Seared tuna, mahi-mahi and red snapper with grilled veggies	130
TARTAR Marinated ingredients, sushi rice, mashed avocado, kyuri Choices: Tuna 80K / Salmon 110K	
TRIO TARTAR Marinated ingredients, couscous, quinoa, avocado, salmon, tuna, red snapper	130
FRENCH FRIES Homemade hand cut fries	45

Salad

VEGGIE SALAD Romaine lettuce, beetroot hummus, quinoa, avocado, mushroom, cherry tomatoes, purple cabbage, green beans, mashed pumpkin, cucumber, carrot and crushed almonds with KOI's secret dressing	85
SALMON MANGO SALAD Seared salmon, mango, cherry tomatoes, cucumber, mint and crushed almonds with a honey lime dressing	90
JULIENE WITH PONZU SAUCE Sliced avocado, carrot, cucumber, capsicum, tomato, mint, coriander with Japanese ponzu dressing	65
BEETROOT SALAD Thinly sliced beets, feta cheese, crushed almond, rucola with KOI's secret dressing	55
WAKAME SALAD Japanese radish, carrot, cherry tomatoes, watercress, seaweed, nori, dressed with an in-house made sesame oil sauce	85
OLE-OLE Tomatoes, avocado, papaya, mango, onion with a balsamic dressing	70
CAESAR SALAD Mixed salad with crispy bacon, cherry tomatoes, poached egg, topped with crunchy croutons	85
SOBA SALAD Cold soba with fresh vegetables	80

Main Course

RAMEN Japanese style rich pork broth topped with sliced pork shoulder, soft boiled egg, spring onion sprout and noodles	95
SOBA NOODLES Japanese buckwheat noodles in a clear broth decorated with julienne sliced vegetables and fried tofu	70
JAPANESE CURRY Japanese curry topped with chicken katsu, served with white rice	95
KOI Grilled fish of the day in a lemon butter sauce served on a bed of salad, quinoa, carrot, and red capsicum	90
GRILLED SALMON Grilled salmon with potato rosti, greens and dill sauce	190
TERIYAKI SALMON Grilled salmon fillet cooked teriyaki style served with sliced potato and greens	190
GRILLED TUNA PESTO Grilled tuna in a paprika, garlic, pesto sauce served on a bed of steamed english spinach	110
MISO TUNA Tuna fillet marinated in a miso sauce, grilled and served with sauteed vegetables	100
PARILLA Grilled chicken in a mustard sauce served with french fries and salad	90
CHICKEN SCHNITZEL Golden fried chicken served with french fries, salad and a honey mustard dipping sauce	95
CHICKEN NANBAN Shallow fried nanban chicken, served with Japanese tartar sauce, resting on a bed of mixed salad	85
TON-KATSU Pork cutlet with cabbage salad on the side	120
GRILLED RED SNAPPER Red snapper fillet grilled and topped with pomodoro sauce served with your choice of quinoa, white rice, french fries, or mashed potatoes.	120

Burgers

WAGYU BURGER WITH SECRET SAUCE Wagyu beef pate with melted cheese, tomato and lettuce with special sauce served with french fries	120
SAKANA BURGER Fish of the day golden fried, avocado with KOI's tartar sauce served with french fries	90
MAGURO DON (SERVED COLD) Bowl of rice topped with sliced raw tuna decorated with sliced vegetables	90
SAKE DON (SERVED COLD) Bowl of rice topped with sliced raw salmon decorated with sliced vegetables	130
YAKINIKU DON (SERVED HOT) Bowl of rice topped with beef tenderloin with a poached egg	95
OYAKO DON (SERVED HOT) Japanese homestyle cooking, bowl of rice topped with chicken, grilled onion and roughly scrambled eggs	80

Donburi

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KOI