

# KOI

Contemporary Asian

Menlyn Maine Central Square

PRETORIA

# MENU

[www.koorest.co.za](http://www.koorest.co.za)

## bao buns

<b>Crispy Chicken</b> spicy mayo, cucumber, coriander	115
<b>Beef Short Rib</b> sriracha, pickled cucumber	115
<b>Soft Shell Crab</b> pineapple & cucumber pickle	155
<b>Bao Sensation (3pc)</b> selection of our baos; crispy chicken, beef short rib, soft shell crab	195

## dim sum

### STEAMED

Spinach, Cream Cheese	66
Butternut, Spinach, Feta	66
Chicken, Ginger	68
Lamb Pau	84
Salmon, Cream Cheese	72
Prawn Shitake Sui Mai	82
Roast Duck Sui Mai	82

### FRIED

Prawn Water Chestnut	82
Chicken Chive Money Bag	78

## small plates

<b>Edamame</b> cracked rock salt	75
<b>Tapioca Calamari</b> hoisin, coriander, lime	125
<b>Salt &amp; Pepper Squid</b> green romesco, shichimi	125
<b>Rock Shrimp Prawns</b> in spicy mayo	145
<b>Wagyu Beef Sliders(2pc)</b> caramelised onion, mayo	108
<b>Tempura Prawns(2pc)</b> daikon ginger dipping sauce	118
<b>Soft Shell Crab</b> ginger soy dipping sauce	155
<b>Korean BBQ Wings</b> gochujang, toasted sesame seeds	115
<b>Vegetable Springroll</b> chilli truffle soy dipping sauce	76
<b>Roast Duck Springroll</b> hoisin chilli dipping sauce	88
<b>Prawn Springroll</b> mint, chilli, ginger soy dipping sauce	92
<b>Glazed Beef Ribs</b> marinated in miso and beer (non-alcoholic)	158
<b>Veg Crispy Rice</b> yuzu mayo, pineapple salsa	88
<b>Panko Cauliflower</b> sour cream, tomato jalapeño salsa	98

## soups

<b>Miso</b> broth, tofu, wakame	68
<b>Sweetcorn</b> grilled corn, mushroom, crispy ginger	82
<b>Seafood Tom Yum</b> prawns, calamari, linefish	148

## salads

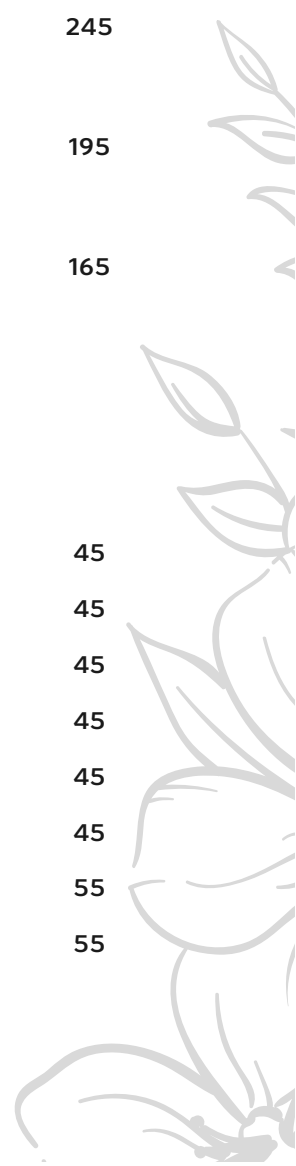
<b>Blackened Tuna</b> endive, green beans, avocado, vinaigrette	165
<b>Butternut &amp; Baby Spinach</b> toasted pumpkin seed, feta, balsamic dressing	115
<b>Chicken &amp; Calamari</b> greens, avocado, honey & wasabi dressing	148

## large plates

<b>Baby Chicken</b> spicy Thai lemon sauce	182
<b>Chargrilled Fillet On The Bone</b> green peppercorn sauce	285
<b>Beef Ribeye</b> chilli bean peanut dipping sauce	245
<b>Lamb Rump</b> spice rubbed, red chimichurri dipping sauce	265
<b>Grilled Lamb Chops</b> spice rubbed, ssamjang paste	285
<b>Marinated Line Fish</b> jalapeño & ginger, tomato concassé	280
<b>Sesame Crusted Seared Tuna</b> sweet soya, wasabi mayo, bok choy	265
<b>Seared Salmon</b> tamarind glaze, miso butter	335
<b>Flame Grilled Prawns</b> ginger beurre blanc	365
<b>Duck</b> aromatic duck with cucumber, spring onion, pancakes, hoisin & citrus dipping sauces	245
<b>Crispy Beef</b> baby corn, green beans, red onion, oyster sauce, steamed rice	195
<b>Thai Chicken Curry</b> broccoli, green beans, baby corn, cherry tomato, steamed rice	165

## sides

Broccoli in red chilli sauce	45
Bok choy in ponzu sauce	45
Stir fried vegetables with chilli garlic & oyster sauce	45
Steamed jasmine rice	45
Egg fried rice	45
Asian fries	45
New potatoes roasted in duck fat	55
Garden salad	55



## poke bowls

### Base

sushi rice, brown rice, mixed greens

### Sauce

tangy jalapeño, sweet soya, Thai coconut

### Filling

salmon	175
tuna	165
veg	125

## signature sushi

<b>KOI Sensation</b> selection of our speciality sushi	255
<b>New Style Sashimi</b> salmon or tuna	165
<b>Tartare</b> salmon or tuna, spring onion, avo, ponzu, wasabi mayo	230
<b>Rock Shrimp Prawn</b> spicy salmon & tuna	208
<b>Rainbow Reloaded</b> salmon, tuna, avo, mayo, crab caviar, teriyaki	172
<b>Spider Roll</b> soft shell crab, avo, caviar, spicy mayo	182
<b>Crispy Spicy California</b> salmon, tuna, tempura, mayo	164
<b>Volcano Sandwich</b> seared salmon or tuna, spicy mayo, teriyaki	168
<b>Firecracker Roses</b> spicy salmon, tempura crumb	148
<b>Tempura Prawn</b> pickled daikon, tempura crumb, sriracha, teriyaki	178

## traditional sushi

	Salmon/Tuna/Prawn	Vegetable
<b>Nigiri (2pc)</b>	68	48
<b>Maki (6pc)</b>	68	58
<b>California (8pc)</b>	108	98
<b>Sashimi (3pc)</b>	88	
<b>Fashion Sandwich (8pc)</b>	118	108
<b>Handroll (1pc)</b>	76	62

## dessert

<b>Chocolate Banana Spring Roll</b> nougat, miso caramel, chocolate crumble	78
<b>Baked Cheesecake</b> citrus coulis, ginger pineapple jam, vanilla bean ice cream	78
<b>Mixed Berry Cheesecake</b> biscuit crumble, dried strawberry, berry coulis	78
<b>Lemongrass Crème Brûlée</b> biscuit, mixed berries, toasted coconut, mint	78
<b>Coconut Panna Cotta</b> lemon curd, dried ginger, toasted coconut	78
<b>Selection of Ice Cream &amp; Sorbet</b>	30

## speciality tea

### GREEN TEA

<b>Bancha Hojicha</b> Japan - classic large leaf, low caffeine, very aromatic	35
<b>Bi Luo Chun</b> Taiwan - "green spiral leaves of spring", sweet after taste	35
<b>Genmaicha</b> Japan - natural rice tea, mild in flavour	35

### FLAVOURED GREEN TEA

<b>Blue Horizon</b> China - mango, passion fruit, citrus	38
<b>Lover's Green</b> China - roses, passion fruit, flowers	38
<b>Sakura</b> China - cherry blossoms, sour cherries	38

### WHITE & ARTISTIC TEA

<b>White Ginger</b> China - ginger, jasmine flowers	38
<b>Lover's Green</b> China - roses, passion fruit, flowers	38
<b>Sakura</b> China - cherry blossoms, sour cherries	38

### ROOIBOS TEA

<b>Pure Rooibos</b> South Africa	35
<b>Lemon &amp; Ginger</b> South Africa	35

