

Nibbles

edamame **6**

spicy garlic soy edamame **6**

shishito peppers, jalapeno dressing **12**

chicken kara-age **11**

crispy rice with spicy tuna or salmon (5pcs) **15**

yuzu squid **14.5**

wild prawn & garlic or pork & ginger gyoza (5 gyoza) **9.5**

Koji Tacos (price per taco)

tuna & spicy ponzu **4.8**

salmon & unagi dressing **4.8**

sea bass ceviche **4.8**

fillet mignon & summer truffle **5.8**

spicy avocado & tomato **4.8**

Chilled Appetisers

oyster dressed with yuzu ponzu **3.5**

sea bass sashimi with lime & chilli dressing **17**

seafood sunomono with tosazu dressing **23**

salmon sashimi with green salsa **21**

diver caught scallops with green apple **28**

tuna tataki with tosazu or spicy ponzu dressing **23**

octopus carpaccio with salted caper salsa **19**

yellowtail sashimi with wasabi salsa & yuzu dressing **28**

torched salmon, ikura & caviar with dijon ponzu dressing **23**

turbot ceviche **19**

soft shell crab & asparagus summer roll, yuzu dressing **16**

tuna tartare with caviar umami jelly **23**

Salads

watercress salad with yuzu miso dressing **9.5**

hijiki & shirataki noodle salad with peanut & sesame dressing **15**

iceberg lettuce salad with green apple dressing **9.5**

duck salad with honey dressing **19**

Kushiyaki Skewers

yakitori tsukune (meatballs) with tare glaze **7**

yakitori with tare glaze **7**

yakitori with black summer truffle **9**

shitake mushroom & asparagus **5**

butabara pork belly **7**

anti-cucho octopus **7.5**

salmon with sesame soy dressing **7.5**

beef fillet with oroshi ponzu **8**

Tempura

vegetable **11**

prawn (3/5 prawns) **9.6/16**

soft shell crab, jalapeño aioli **15**

tofu with daikon oroshi **15**

rock 'n' roll shrimp with creamy togarashi dressing **19**

Robata Charcoal Grill

pork belly with wasabi mash & spicy sweet miso **24**

chicken breast teriyaki **23**

iberico tenderloin **31**

duck breast with wasabi salsa **26**

dry aged beef fillet toban-yaki with mushrooms **36**

black cod marinated with 5 spices & miso **42**

teriyaki glazed salmon **26**

lamb chops with yuzu miso **29**

Vegetables & Udon Noodles

roast mushroom toban-yaki **19**

udon noodles & squid with light citrusy sauce **19**

aubergine, spicy sweet miso **7.5**

sauteed sesame tenderstem broccoli **9.5**

grilled asparagus, jalapeno piquance **11**

steamed spinach with sesame dressing (chilled) **9.5**

Wood Fire Oven

diver caught scallop with truffle & yuzu seasoned soy dressing **12**

whole roasted sea bass with ponzu ginger dressing **27**

charred octopus with kizami wasabi mash **26**

Sushi Rolls

spicy tuna **11**

salmon & avocado **9.5**

yellowtail jalapeño **13**

prawn & avocado **8**

crispy soft shell crab **15**

tuna & avocado **11**

crispy salmon skin **8**

eel & torched foie gras **16**

prawn tempura **11**

asparagus tempura **7**

california with crab inside out **13**

dragon roll with eel inside out **13**

eel & cucumber **12**

black cod miso **15**

vegetable **7**

Nigiri / Spicy Nigiri - individual pieces

salmon (*nigiri/spicy nigiri*) **5**

tuna (*nigiri/spicy nigiri*) **6**

yellowtail (*nigiri/spicy nigiri*) **6**

sea bass (*nigiri*) **5.5**

sake marinated mackerel
(*nigiri*) **4.5**

botan ebi 'spot prawn' (*nigiri*) **10.5**

orkney scallop (*nigiri*) **6.5**

tamago 'sweet omelet' (*nigiri*) **4**

uni 'sea urchin' (*nigiri*) **11**

ikura 'salmon caviar' (*nigiri*) **6**

freshwater eel (*nigiri*) **8**

octopus (*nigiri*) **4**

king crab (*nigiri*) **8**

Sashimi - 3 pieces

salmon **10**

tuna **12**

yellowtail **12**

sea bass **11**

sake marinated mackerel **9**

botan ebi 'spot prawn' **10.5**

Koji offers daily sashimi and sushi from the best varieties of fish and seasonal ingredients available. Please be understanding if one of your favourites is not available today.

Nigiri & Sashimi Moriawase

(Head Chef's selection of sashimi & nigiri based on freshness and seasonality)

Nigiri (7/14 pieces) **37/70**

Sashimi (20 pieces) **65**

Soup & Rice

white miso soup **5.5**

spicy seafood soup **7**

steamed rice **5**