

KOYN
JAPANESE ◆



SIGNATURE COCKTAILS

Sabai Sabai	smoky, earthy & floral	11
Mekong, kaffir lime, Thai basil, soda		
Golden Serenity	herbal, citrus & intense	12
Turmeric whiskey, orange sage elixir, mango		
Dragon Fizz	fruity, picante & mellow	13
Blueberry gin, Thai peppercorn, Champagne, dragon fruit cordial		
Blue Breeze	surprising, delicate & fresh	13
Blue butterfly pea infused tequila, kaffir lime, coconut water, aloe vera foam		
Hibiscus Negroni	floral & bitter	13
Mezcal Hibiscus, Sakura vermouth, campari, jasmine syrup		
Blossom Cosmo	powerful & lightly sour	13
Vodka, yuzu sake, cranberry		
Lychee Bramble	light & refreshing	11
Vodka, lychee, sugar, raspberry		
MIDORI Margarita	fresh, sour & spicy	13
Tequila, orange, agave, wasabi		

NON-ALCOHOLIC

Akoya	herbal & refreshing	9
Everleaf, shisho, coconut, lychee		
Spiced Sour	spicy & foamy	9
Everleaf, spiced agave, vanilla, egg white		
Juu-Ni	light, sour & fruity	9
Everleaf Mountain, cranberry, lime, caramel		
Sunset	tropical & sweet	9
Pineapple, coconut, passion fruit, vanilla		
Oasis	refreshing, herbal & citrus	9
Elderflower, mint, soda		
Thai Iced Tea		9
Thai premium tea, cucumber, passion fruit, agave, citrus		

Detailed allergen information is available on request.
A discretionary service charge of 15% will be added to your bill.

CANAPÉS price per piece

KOYN SENBEI TUNA	yuzu chilli, white sesame	4.5
KOYN SENBEI	seafood koji ceviche	4.5
SLICED YELLOWTAIL	truffle soy	4
SALMON TATAKI	mustard miso	3.5
CRISPY RICE	spicy tuna	3.5
CRISPY SQUID	yuzu kosho aioli	3.5
WAGYU GYOZA	chilli soy	6
CHILEAN SEABASS	miso glaze, chives	6
BABY CHICKEN	moromi miso, pickled turnip	4.5
TENDERLOIN BEEF	yakinku	7
JAPANESE A5 WAGYU (20g)	truffle sweet onion	21.5
BRAISED PORK BELLY	gochujang, shiso carrot pickle	4.5
SALMON AVOCADO MAKI	creamy yuzu	3
CALIFORNIA MAKI	cucumber, avocado & king crab	4.5
SHRIMP KATSU MAKI	umami dressing	3

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VEGETARIAN CANAPÉS price per piece

PADRON PEPPER	moromi miso umeshu	3.5
AGE DASHI TOFU	bubuarare, ginger kombu dashi	3.5
KOYN SENBEI BEETROOT	nasu purée	3
SWEET POTATO	filo pastry, creamy yuzu kosho	4
SPINACH OHITASHI	sesame dressing	3.5
TOMATO TARTARE	tomato ponzu	4
ROBATA ROASTED HISPI CABBAGE	homemade koji dressing	3.5
CRISPY RICE	ume avocado	3
KUSHIYAKI ASPARAGUS	miso glaze	4.5
AVOCADO MAKI		4
CUCUMBER MAKI		4
YASAI MAKI		3.5

DESSERTS

YUZU TARTLET	3
DARK CHOCOLATE FONDANT TONKA TARTLET	3
DARK CHOCOLATE FONDANT SANCHO TARTLET	3

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