

LUNCH MENU

Tuesday, Wednesday & Thursday | 12:00 – 2:30pm

DONBURI

A balanced rice bowl featuring our favourite KOYN toppings.

KAKIAGE DONBURI 23

corn, onion, carrot, spring onion & tendon sauce

SASHIMI DONBURI 28

selection of raw fish, ikura, sushi rice, shiso wasabi & pickled ginger

SPICY BEEF TENDERLOIN 34

grilled maitake, onsen tamago & mustard leaf pickle

HANAMI HAKO 48

*Luxuriously crafted oak chest filled with seasonal treasures
that pays homage to the essence of summer.*

SQUID SALAD ikura, arima sansho dressing, watermelon radish

SEA BREAM KOMBUJIME SASHIMI irazake, daikon cress

KOYN NIGIRI SELECTION chef's recommendation

RED SHRIMP rhubarb ponzu, daikon shiso pickle

COD CHEEK HARUMAKI spicy soy

LAMB LOIN wasabi miso

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

EARLY EVENING MENU

Monday – Sunday | 5:30 – 7:30pm

HANAMI HAKO 58

Luxuriously crafted oak chest filled with seasonal treasures that pays homage to the essence of summer.

KOJI MISO SOUP

SQUID SALAD ikura, arima sansho dressing, watermelon radish

SEA BREAM KOMBUJIME SASHIMI irazake, daikon cress

KOYN NIGIRI SELECTION chef's recommendation

RED SHRIMP rhubarb ponzu, daikon shiso pickle

COD CHEEK HARUMAKI spicy soy

LAMB LOIN wasabi miso

MOCHI flavour of the day

VEGETARIAN OPTION AVAILABLE

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