



Luke
Edward
Hall

KOTI
July 2020

NIBBLES

Edamame, sea salt 7	Crispy rice, spicy avocado or tuna 14/18	Grilled yellowtail collar, jalapeno dressing 18	
Japanese fried chicken 16	Pacific rock oysters (3) 15	Yuzu squid 16	Wild prawn & garlic or pork & ginger gyoza 12

SASHIMI TACO'S

Minimum order of 2 (Price per taco)

Yellowtail & spicy yuzu 5	Tuna & spicy ponzu 5	Salmon & unagi dressing 5	Fillet mignon & truffle 6.5
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CHILLED APPETISERS

Sea bass and scallop sashimi, lime & chilli dressing 28	Scallops, granny smith apple & wasabi salsa 25
Salmon sashimi, green salsa 25	Soft-shell crab & asparagus summer roll 17
Tuna tataki, spicy ponzu dressing 26	Crispy octopus & sea bass sashimi, coriander dressing 25
Yellowtail sashimi, wasabi salsa & yuzu dressing 26	Otoro tataki, black truffle 35
Tuna tartare 24	Scallop & sweet shrimp sashimi, hibiscus flower dressing 26
Octopus carpaccio, caper salsa 20	Sweet shrimp sashimi, orange tosa dressing 17

KUSHIYAKI SKEWERS

2 Skewers per order

Chicken Yakitori, tare glaze 17	Fillet mignon & jalapeno 25
Chicken Yakitori, summer truffle salsa 24	Spicy anticucho octopus 19
Shitake mushroom & asparagus 14	Salmon, sesame soy 20

SALADS

Japanese Caesar 15	Confit duck, honey dressing 26	Noodle salad, peanut dressing 16	Iceberg, green apple dressing 11	Watercress, yuzu miso dressing 11
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TEMPURA

Soft-shell crab, jalapeno aioli (1) 15	Tofu, spicy anticucho 15	Shojin-Vegetable tempura 15
Rock 'n' roll shrimp, creamy togarashi 25	Prawn tempura (3) 15	

ROBATA CHARCOAL GRILL

Black cod miso or black cod butter lettuce (3) 46/26	Barbary duck breast, Japanese umu plum sauce 36
Salmon or Chicken teriyaki 27/26	28 day dry aged fillet mignon, shitake mushroom 38
Pork belly, wasabi mash & spicy miso 29	Japanese A5 wagyu sirloin 160g 110

WOOD FIRED OVEN

Miso marinated lamb chops (3) 37	Whole roasted seabass with ponzu ginger (800/1000g) 39	Charred octopus, kizami wasabi mash 38
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NIGIRI SUSHI & SASHIMI

Minimum order of 2 (Price per piece)

Salmon / Seared / Spicy 7	Sweet shrimp 6	Ikura 7
Tuna / Seared / Spicy 7	Gilthead bream 7	Octopus 5
Otoro / Chutoro 11/9	Orkney islands scallop 10	Freshwater eel 7.5
Yellowtail 8	Squid 6	Mackerel 6
Sea Bass 7	Uni (seasonal) MP	A5 Japanese Wagyu 11

NIGIRI SUSHI & SASHIMI MORIAWASE

Chef's selection from the finest fish of the day based on freshness and seasonality

Nigiri (7 pieces) 52	Sashimi (10 pieces) 70	Ceviche de pescado 24
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SUSHI ROLLS

Salmon & avocado 13.5	Prawn or Asparagus tempura 16/12	Snow crab California MP
Spicy tuna 13	Dragon roll with eel 17	Soft-shell crab 16
Tuna & avocado 13.5	Spicy yellowtail 14	Salmon skin 13

VEGETABLES

Bok choy, yuzu truffle dressing 12	Sesame tenderstem broccoli 12
Sautéed shitake mushrooms, toban yaki sauce 17	Asparagus, jalapeno dressing 12
Aubergine, spicy sweet miso 14	Steamed spinach, sesame dressing (chilled) 12

SOUP, RICE, SOBA & UDON NOODLES

Miso soup, shitake 7	Steamed rice 6	Spicy seafood soup 14
Udon noodles, squid or tofu with yuzu dressing 23	Chilled soba noodles, classic mentsuyu dipping sauce 17	



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Japanese fried chicken ● 16	Pacific rock oysters (3) 15	Yuzu squid ● 16
		Wild prawn & garlic or pork & ginger gyoza ● 12

SASHIMI TACO'S

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Yellowtail & spicy yuzu 5	Tuna & spicy ponzu 5	Salmon & unagi dressing 5	Fillet mignon & truffle 6.5
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Yellowtail sashimi, wasabi salsa & yuzu dressing 26	Otoro tataki, black truffle 35
Tuna tartare 24	Scallop & sweet shrimp sashimi, hibiscus flower dressing ● 26
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2 Skewers per order

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Chicken Yakitori, summer truffle salsa 24	Spicy anticucho octopus ● 19
Shitake mushroom & asparagus ● 14	Salmon, sesame soy ● 20

SALADS

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Rock 'n' roll shrimp, creamy togarashi ● 25	Prawn tempura (3) ● 15	

ROBATA CHARCOAL GRILL

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Salmon or Chicken teriyaki 27/26	28 day dry aged fillet mignon, shitake mushroom ● 38
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WOOD FIRED OVEN

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Tuna & avocado ● 13.5	Spicy yellowtail ● 14	Salmon skin 13

VEGETABLES

Bok choy, yuzu truffle dressing ● 12	Sesame tenderstem broccoli ● ● 12
Sautéed shitake mushrooms, toban yaki sauce ● 17	Asparagus, jalapeño dressing ● 12
Aubergine, spicy sweet miso 14	Steamed spinach, sesame dressing (chilled) ● 12

SOUP, RICE, SOBA & UDON NOODLES

Miso soup, shitake 7	Steamed rice 6	Spicy seafood soup 14
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Otoro / Chutoro ● 11/9	Orkney islands scallop ● 10	Freshwater eel 7.5
Yellowtail ● 8	Squid ● 6	Mackerel 6
Sea Bass ● 7	Uni (seasonal) ● MP	A5 Japanese Wagyu 11

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