



Luke
Edward
Hall

KOJI
July 2020

NIBBLES

Edamame, sea salt 7	Crab cakes, white miso aioli 15	Sake steamed clams 18	
Crispy rice, spicy avocado or tuna 13/16	Yuzu squid 12	Fresh anchovies, lightly fried 12	Japanese fried chicken 12
Padrón, jalapeño dressing 7	Pacific rock oysters (3) 15	Wild prawn & garlic or pork & ginger gyoza 11	

SASHIMI TACO'S

Minimum order of 2 (Price per taco)

Tuna & spicy ponzu 4.5	Salmon & unagi dressing 4.5	
Yellowtail & spicy yuzu 4.5	Sea bass ceviche 4.5	Fillet mignon & truffle 6.5

CHILLED APPETISERS

Steak tartare with caviar 24	Baby spinach & sea bass sashimi 21
Sea bass sashimi, lime & chilli dressing 17	Tuna tartare 23
Salmon sashimi, green salsa 23	Octopus carpaccio, salted caper salsa 19
Tuna tataki, spicy ponzu dressing 23	Scallops, granny smith apple & wasabi salsa (6 pieces) 24
Yellowtail sashimi, wasabi salsa & yuzu dressing 25	Japanese A5 wagyu tataki 65
Ceviche de pescado 19	

KUSHIYAKI SKEWERS

2 Skewers per order

Chicken tsukune (meatballs) 12	Beef onglet with oroshi ponzu 17
Chicken yakitori, tare glaze 14	Spicy anticucho octopus 16
Chicken yakitori with truffle salsa 18	Seared scallops, yuzu ponzu butter 18
Shitake mushroom & asparagus 10	Salmon, sesame soy 16

SALADS

Watercress, yuzu miso dressing 9	Confit duck salad, honey dressing 23
Noodle salad, peanut & sesame dressing 13	Celeriac salad, sesame dressing 12
Iceberg lettuce, green apple dressing 9	Soft-shell crab & asparagus summer roll 15

TEMPURA

Prawn tempura (3) 12	Tofu steak, daikon oroshi 13	Shojin-Vegetable tempura 12
Rock 'n' roll shrimp, creamy togarashi 19	Soft-shell crab, jalapeño aioli (1) 12	

ROBATA CHARCOAL GRILL

Black cod miso or black cod butter lettuce (3) 44/21	Salmon teriyaki 26
Chicken teriyaki 24	28 day dry aged fillet mignon, shitake 38
Pork belly, wasabi mash & spicy miso 24	Japanese A5 wagyu 160g 110

WOOD FIRED OVEN

Miso marinated lamb chops (3) 34	Whole roasted seabass with ponzu ginger (800/1000g) 36	Charred octopus, kizami wasabi mash 34
Iberico pork, ginger dressing 45	Yellowtail collar, spicy jalapeño & yuzu dressing 15	

NIGIRI SUSHI & SASHIMI

Minimum order of 2 (Price per piece)

Salmon / Seared / Spicy 6	Sardine 8	Wagyu 12
Tuna / Seared / Spicy 6	Sweet shrimp 4.5	Uni (seasonal) MP
Chutoro 9	Sea bream 5.5	Ikura 6.5
Otoro 11	Hand-dived scallop 7	Octopus 4
Yellowtail 7	Giant Alaskan spot prawn 12	Freshwater eel 7
Sea Bass 5.5	Squid 4	Turbot 6

NIGIRI SUSHI & SASHIMI MORIAWASE

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

Nigiri (7/14 pieces) 45/85	Sashimi (20 pieces) 110
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SUSHI ROLLS

Salmon & avocado 12	Prawn or Asparagus tempura 14/11	Snow crab California MP
Spicy tuna 12	Dragon roll with eel 14	Soft-shell crab 15
Tuna & avocado 12	Spicy yellowtail 12.5	Salmon skin 12

VEGETABLES

Bok choy, yuzu black truffle dressing 9.5	Sesame tenderstem broccoli 9.5
Sauté shitake mushrooms 17	Asparagus, jalapeño dressing 10.5
Aubergine, spicy sweet miso 10.5	Steamed spinach, sesame dressing (chilled) 9.5

SOUP, RICE & INANIWA UDON NOODLES

Miso soup with shitake 6	Sushi rice 6	Clam miso soup 13
Udon noodles with squid 19	Cold refreshing udon noodles, mentsuyu dipping sauce 17	



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Padrón, jalapeño dressing ● 7	Pacific rock oysters (3) 15	Japanese fried chicken ● 12
		Wild prawn & garlic or pork & ginger gyoza ● 11

SASHIMI TACO'S

Minimum order of 2 (Price per taco)

Tuna & spicy ponzu 4.5	Salmon & unagi dressing 4.5
Yellowtail & spicy yuzu 4.5	Sea bass ceviche 4.5
	Fillet mignon & truffle 6.5

CHILLED APPETISERS

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Tuna tataki, spicy ponzu dressing 23	Scallops, granny smith apple & wasabi salsa (6 pieces) 24
Yellowtail sashimi, wasabi salsa & yuzu dressing 25	Japanese A5 wagyu tataki 65
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2 Skewers per order

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Chicken yakitori, tare glaze 14	Spicy anticucho octopus ● 16
Chicken yakitori with truffle salsa 18	Seared scallops, yuzu ponzu butter 18
Shitake mushroom & asparagus ● 10	Salmon, sesame soy ● 16

SALADS

Watercress, yuzu miso dressing 9	Confit duck salad, honey dressing ● 23
Noodle salad, peanut & sesame dressing ●● 13	Celeriac salad, sesame dressing ●● 12
Iceberg lettuce, green apple dressing 9	Soft-shell crab & asparagus summer roll ● 15

TEMPURA

Prawn tempura (3) ● 12	Tofu steak, daikon oroshi ● 13	Shojin-Vegetable tempura ● 12
Rock 'n' roll shrimp, creamy togarashi ● 19	Soft-shell crab, jalapeño aioli (1) ● 12	

ROBATA CHARCOAL GRILL

Black cod miso or black cod butter lettuce (3) 44/21	Salmon teriyaki 26
Chicken teriyaki 24	28 day dry aged fillet mignon, shitake ● 38
Pork belly, wasabi mash & spicy miso ● 24	Japanese A5 wagyu 160g 110

WOOD FIRED OVEN

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Tuna & avocado ● 12	Spicy yellowtail ● 12.5	Salmon skin 12

VEGETABLES

Bok choy, yuzu black truffle dressing ● 9.5	Sesame tenderstem broccoli ●● 9.5
Sauté shitake mushrooms ● 17	Asparagus, jalapeño dressing ● 10.5
Aubergine, spicy sweet miso 10.5	Steamed spinach, sesame dressing (chilled) ● 9.5

SOUP, RICE & INANIWA UDON NOODLES

Miso soup with shitake 6	Sushi rice 6	Clam miso soup 13
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Otōro ● 11	Hand-dived scallop ● 7	Octopus ● 4
Yellowtail ● 7	Giant Alaskan spot prawn 12	Freshwater eel ● 7
Sea Bass ● 5.5	Squid ● 4	Turbot ● 6

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