



KOI

## NYC Restaurant Week Winter 2026

\$60 per person (before tax, gratuity, and drinks). Dine-In Only.

Offered Daily 5:00pm to 10:00pm

Entire table is required to participate. No substitutions.

### First Course

(Select One)

**Koi Crispy Rice** Spicy Tuna & Truffle Avocado\*

**Creamy Shrimp Tempura**

**Salmon Carpaccio** Black Truffles, Ponzu\*

**Hamachi Fusion** Wasabi Yuzu, Truffle Essence\*

### Second Course

(Select One)

**Hamachi Yuzu Roll**

Hamachi Sashimi on Yellowtail, Scallion, Crispy Onion, Yuzu Kosho & Jalapeño\*

**Double Tuna Roll** Spicy Tuna, Cucumber, Wasabi Tobiko\*

**Miso Bronzed Black Cod** Seasonal Vegetables\*

**Peppercorn Filet Mignon Toban Yaki** Shishito Potato Purée\* +3

**Organic Chicken Breast** Orange Jus, Soba Noodle Stir Fry

### Dessert

(Select One)

**Flourless Molten Chocolate Cake** Vanilla Ice Cream

**Signature Cheesecake** White Chocolate & Fresh Berries



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