



KOI

NYC Restaurant Week Summer 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*

Peppercom 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
* If you have a food allergy or dietary restriction, please inform your server before ordering.
Our kitchen is not a gluten/nut free facility and we cannot guarantee zero exposure to potential allergens.



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