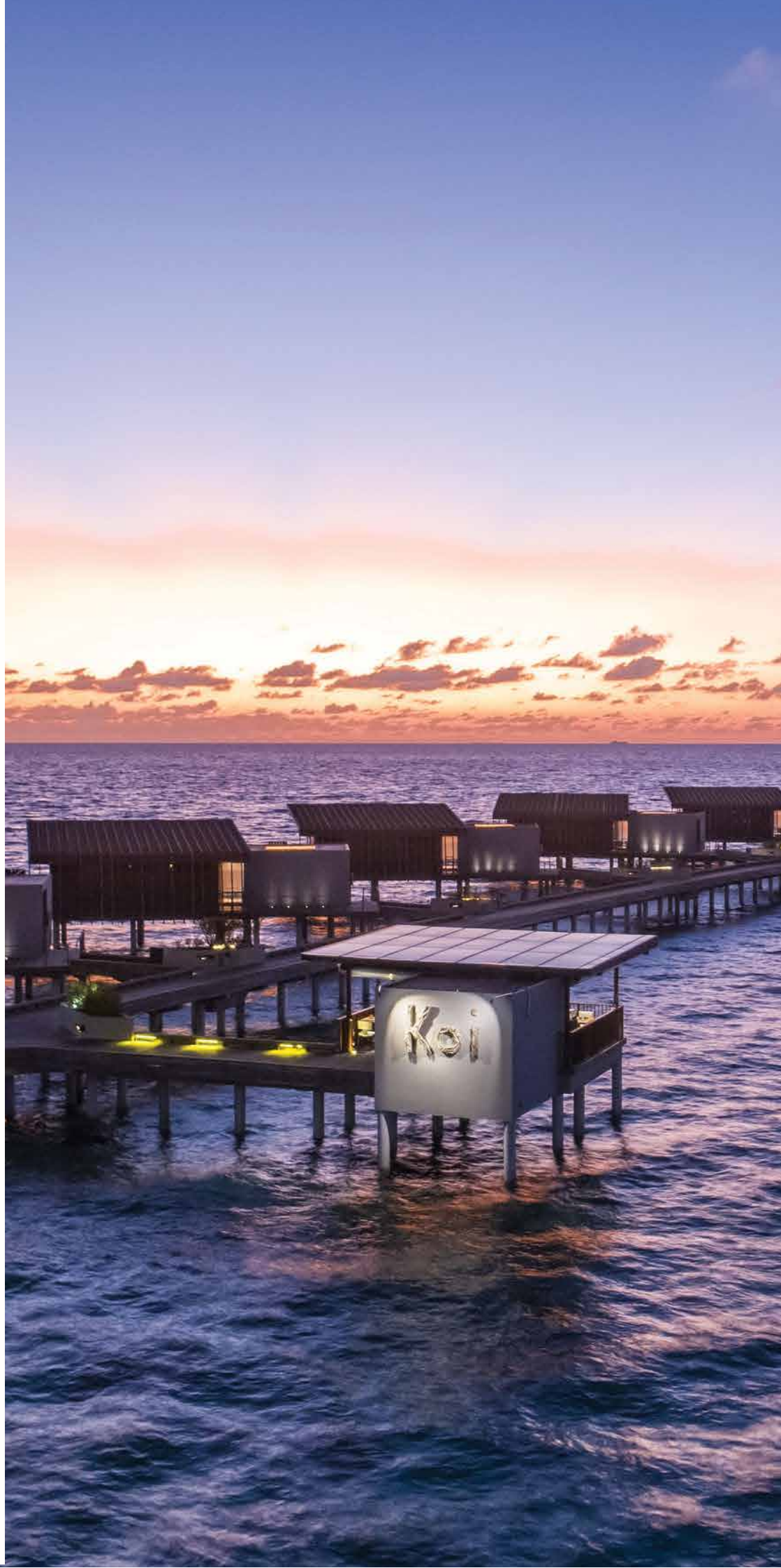


Koi

## DINNER MENU

Served daily except  
Tuesday and Saturday  
7:00 PM - 10:30 PM



## OUR STORY

A unique and intimate overwater restaurant providing you with progressive Japanese Cuisine. Uses only traditional ingredients and cooking methods to create original dishes that highlight culinary sophistication while staying true to its roots.

Our Japanese restaurant takes Japanese dining to a whole new level. Our skilled chefs use various cooking techniques such as fermentation, ageing, flavoured oil and smoke to add a different layered texture to the finished dish.

We believe in “Source Local, Cook Global”—our menu reflects that commitment. We serve fresh seafood from the ocean to your plate, using sustainable tuna and white flesh fish sourced directly from local fishermen.

Local fruits are also widely used in our menu. Watermelons are baked for 24 hours, which gives the fruit a meaty texture. The caramelised juices from the watermelon are reduced further and turned into a glaze that has an earthy, smokey flavour—and is naturally sweet. The same glaze used to glaze the watermelon also serves as a salad component.

Our menu also contains many vegan dishes, including our homemade mayonnaise made from tofu and grape seed oil. Vegan dishes such as papaya tataki and tomato carpaccio are among our most popular menu items.


Our chefs are passionate about experimenting with new ingredients and techniques, constantly coming up with innovative ways to surprise you.

### **CHEF'S TIPS**

No dish can be considered perfect, as cooking is an inexact science and there is always room for improvement.

Recipes are only guidelines. The acidity and sweetness of ingredients, as well as other factors that affect the taste, always vary according to seasonality or where the food was grown.

For example, the acidity of lemon juice may vary depending on when it is harvested (temperature and humidity), how long ago it was picked, etc. So always trust your taste buds for the final touch.














We commit that our Food & Beverages venues are ISO 22000 certified, and internationally recognised as the highest food safety management system.

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige. Simply speak to a member of the team for assistance creating your bespoke culinary experience.

Our dishes are freshly prepared in kitchens that handle gluten, seafood, nuts, eggs, and other food products. Should you have any specific allergies dietary requirements or concerns, we will be more than happy to assist.

Look out for these symbols to assist with your menu choice:

-  Contains Fish
-  Contains Shellfish
-  Contains Seafood
-  Contains Beef
-  Contains Pork
-  Contains Egg
-  Contains Nut
-  Contains Soya Bean
-  Contains Cereal
-  Contains Gluten
-  Contains Dairy




All prices are in US Dollars and subject to 10% service charge and 16% GST

## SASHIMI | 3 pcs

SALMON   	32
<i>Scottish Salmon</i>	
HAMACHI   	34
<i>Japanese Yellow Tail Kingfish</i>	
SCALLOPS    	36
<i>Hokkaido Sweet Scallops</i>	
MIXED (6 PCS)    	44
<i>Salmon   Hamachi   Sweet Scallops</i>	
<i>*Please note that gluten and gluten-free soya sauce are available</i>	

## SALAD

MIDORI GOMA AE   	30
<i>Asparagus   Fresh Seaweed   Edamame   Atari Goma</i>	
DASHI POACHED TOMATO    	32
<i>Tomatoes   Smoked Tofu   Garden Coriander Pesto   Balsamic Pearls   Basil</i>	
SASHIMI SALAD      	44
<i>Assorted Fish   Mesclun   Ao-Nori   Onion Dressing   Tobiko   Fried Nori</i>	

## TATAKI


PAPAYA   	32
<i>Local Island Papaya   House Ponzu   Den-Miso   Leeks   Hot Oil</i>	
SALMON    	38
<i>Seared Salmon   Salsa   Coriander Oil   Salmon Cracker   Ikura</i>	
TUNA    	38
<i>Cured Sustainable Tuna   Chipotle Ponzu   Avocado   Onion</i>	

## CARPACCIO

TOMATO   	36
<i>Fermented Tomato Gel   Tofu Mayonnaise   Yuzu Ponzu   Wasabi Oil   Soy Balsamic</i>	
WATERMELON    	36
<i>24hrs Cooked Watermelon   Tofu Truffle Mayo   Local Pine Nut   Basil Oil   Maldon</i>	
HAMACHI    	38
<i>Yellowtail   Passion Fruit Ponzu   Orange Segment   Fennel Oil</i>	
SCALLOPS    	38
<i>Hokkaido Scallops   Mango Aji-Amarillo   Tobiko   Coriander Oil   Puffed Cereal</i>	
WAGYU BEEF     	40
<i>Pink Peppercorn   Yuzu Margination   Garden leaf   Karashi Mayo   Truffle Mayo   Parmesan</i>	

## TARTAR

TRIO GRAIN TARTAR  34  
*Black Rice | Buckwheat | Edamame | Avocado | Puffed Quinoa | Miso Gochujang | Chipotle Ponzu*

TRIO FISH  44  
*Scallops | Fresh Salmon | Hamachi | Avocado | Yuzu | Puffed Quinoa | Chipotle Ponzu*

## MAKI SUSHI | 6 pcs

CUCUMBER  30  
*Cucumber | Wasabi | Nori*


KAMPYO SHITAKE  30  
*Braised Shitake & Gourd | Wasabi | Nori*

PICKLED RADISH  32  
*Takuwan | Wasabi | Nori*

ASPARAGUS CHEESE  38  
*Green Asparagus | Cream Cheese | Toasted Quinoa*

SALMON CHEESE  46  
*Salmon | Cream Cheese | Sesame Seed*

SPICY TUNA ROLL  46  
*Chopped Tuna | Green Onion | Aji Rocoto | Togarashi | Black Sesame Seed*


CRUNCHY SPICY SALMON  48  
*Chopped Salmon | Green Onion | Ko-Ja Sauce | Cucumber | Crispy Bits*


HAMACHI TRUFFLE YUZU  48  
*Yellowtail | Kosho Yuzu | Truffle | Sesame Seeds*

UNAGI GUACAMOLE  52  
*Grilled Fresh Water Eel | Guacamole | Sansho Teriyaki*

CLASSIC CALIFORNIA  52  
*Crabmeat | Poached Shrimp | Cucumber | Avocado Puree | Tobiko*

## FUTOMAKI (4 pcs)

YASAI-FUTO  36  
*Shitake | Takuwan | Cucumber | Asparagus*

TRADITIONAL FUTOMAKI  48  
*Prawns | Tamago | Kampyo | Shitake | Cucumber*

## NIGIRI SUSHI | 2 pcs

SWEET SHITAKE GUNKAN   	30
<i>Shitake Mushroom   Teriyaki Glaze   Sansho Peppers</i>	
CURED TUNA    	32
<i>Local Yellow Fin Tuna   Mirin   Sake   Soya   Ginger</i>	
SALMON    	32
<i>Scottish Salmon</i>	
FLAMED SALMON     	32
<i>Torched Salmon   Yuzu Mayo   Green Onion</i>	
BBQ EEL    	34
<i>Barbequed Fresh Water Eel   Sansho Teriyaki</i>	
SCALLOPS     	34
<i>Hokkaido Sweet Scallops   Tobiko</i>	
WAGYU     	46
<i>Wagyu   Uni Butter   Maldon Salt</i>	

## SOUP

MISO SHIRU   	16
<i>Fermented Soya Bean   Wakame   Green Onion</i>	
<i>Add Salmon</i>	6
<i>Add Crab</i>	8

## DESSERT

MACCHA CHEESECAKE    	28
<i>Maccha   Miso Cream   Compote</i>	
YUZU PANNA COTTA   	28
<i>Coconut Crumble   Berry Jam   Orange Marmalade</i>	

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# PARK HYATT MALDIVES™

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HADAHAA



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