

APPETIZERS & SIDES

Agedashi Tofu	7
Asparagus Tempura	8
Bowl of Brown Rice	5
Bowl of Fried Rice	6
Bowl of White Rice	4
Broiled Squid	11
Calamari	9
Chicken Satay	8
Chicken Spring Roll (2)	6
Chicken Tempura	8
Crispy Shrimp Cocktail	10
Edamame	8
Edamame with Garlic Sauce	9
Fresh Summer Roll (2)	8
Fried Crab Wonton	9
Gyoza	8
Hamachi Kama	13
Jumbo Crab Cake	8.5
Plain Stir-Fried Lo Mein	7
Shrimp Shumai	8
Shrimp Tempura	8
Shrimp Vegetable Tempura	9
Soft Shell Crab	10
Vegetable Spring Roll (2)	5
Vegetable Tempura	8
Whole Mushrooms	7
Garlic & White Wine Sauce	

SOUPS & SALADS

SOUPS	
Miso	4
Tom Yum	
Vegetable	5
Chicken	5
Shrimp	6
Tom Kha	
Vegetable	6
Chicken	6
Shrimp	7
Wonton Soup	6
SALADS	
Beef Salad	12
Cabbage Salad	7
Cucumber Salad	7
House Ginger Salad	5
Seared Tuna Salad*	13
Seaweed Salad	9
Squid Salad	9.5

Tilapia Basil	20
Crispy tilapia sautéed with zucchini, onions, carrots, basil leaves and red curry sauce	

Ahi Tuna*	23
Seared tuna with mixed vegetables and your choice of red curry or tamarind sauce	

Whole Fish	Mkt
Deep fried fish topped with sautéed pineapple, bell pepper and onions in a sweet & sour sauce	

CURRY CORNER

Vegetarian, Tofu,	
Chicken or Pork	18
Beef or Shrimp	19
Combo	21

Green Curry	
Broccoli, bamboo shoots, carrots, baby corn, mushrooms, zucchini, bell peppers, and onions sautéed in a light creamy curry sauce and fresh basil leaves	

Massaman Curry	
Bell peppers, onions, pineapple, mushrooms, potatoes and massaman curry sauce	

Panang Curry	
Bamboo shoots, carrots, baby corn, mushrooms, zucchini, bell peppers and onions sautéed in a thick, sweet and creamy curry sauce	

Red Curry	
Broccoli, bamboo shoots, carrots, baby corn, mushrooms, zucchini, bell peppers and onions sautéed in a sweet curry sauce and fresh basil leaves	

JAPANESE BENTO BOX

Served with house ginger salad and steamed white rice (+2 for fried rice) shrimp and vegetable tempura gyoza or California roll. Vegetarian box comes with vegetable tempura and cucumber roll. No substitutions please.

Chicken Teriyaki	20
Beef Teriyaki	21
Shrimp Teriyaki	22
Salmon Teriyaki*	23
Vegetarian Teriyaki	19
Tofu Teriyaki	19

THAI CORNER

Vegetarian, Tofu,	
Chicken or Pork	18
Beef or Shrimp	19
Combo	21

Cashew Chicken	
Sautéed with minced garlic, chili, bell peppers, baby corn, carrots, onions, mushrooms, bamboo shoots and roasted cashews	

Garlic Sauce	
Sautéed with crushed garlic, white pepper, carrots, cabbage, yellow squash, broccoli and zucchini	

Ginger	
Fresh ginger, chili paste, peas, carrots, mushrooms, onions, baby corn, bell peppers, zucchini and bamboo shoots	

Koi's Vegetarian	
Stir fried mixed vegetables with special house sauce	

Pad Ka Prow	
Sautéed with minced garlic, chili, bell peppers, carrots, onions, mushrooms, bamboo shoots and fresh basil leaves	

Peanut Chicken	
Grilled chicken with cabbage, zucchini, carrots, broccoli and peanut sauce	

Spicy Eggplant	
Stir fried eggplants, chili paste, peas, carrots, onions, baby corn, bamboo shoots, mushrooms, cashews and zucchini	

TERIYAKI & TEMPURA

Served with house ginger salad and steamed white rice (+2 for fried rice) No substitutions please.

TERIYAKI	
Beef Teriyaki	18
Chicken Teriyaki	17
Salmon Teriyaki*	21
Shrimp Teriyaki	18
Tofu Teriyaki	17

TEMPURA	
Chicken Tempura	18
Mixed Tempura	20
Red Snapper Tempura	19
Shrimp Tempura	20
Vegetable Tempura	16

RICE & NOODLES

Vegetarian, Tofu,	
Chicken or Pork	16
Beef or Shrimp	17
Combo	19

Basil Fried Rice	
Stir fried rice with egg, onions, broccoli and fresh basil leaves	

Fried Rice	
Stir fried rice with egg, peas, carrots and your choice of protein or vegetables	

Lad Nah	
Stir fried wide noodles with onions, mushrooms, broccoli, carrots, baby corn and eggs in a gravy sauce	

Lo Mein Noodles	
Stir fried lo mein noodles with onions, carrots, green onions and baby corn	

Pad Kee Mao	
Stir fried noodles with basil leaves, chili paste, tomatoes, carrots, bell peppers, onions and mushrooms	

Pad Woonsen	
Stir fried clear bean thread noodles with eggs, onions, carrots, baby corn, bell peppers and bean sprouts	

Soy Sauce Noodles	
Stir fried wide noodles with egg, broccoli and carrots in a sweet sauce	

Hawaiian Fried Rice	
Stir fried rice with egg, raisins, peas, carrots and pineapple served in a pineapple shell	

Vegetarian, Chicken or Pork	16
Beef or Shrimp	17
Combo	20

Pad Thai	
Stir fried thin rice noodles green onions, bean sprouts, eggs and ground peanuts	

Singapore Rice Noodles	
Stirred rice noodles with egg, curry powder, cabbage, carrots, green onions and onion with house sauces	

Vegetarian, Tofu, Chicken,	
Pork, Beef or Shrimp	16
Combo	19

SOUP ENTREES

Nabeyaki Udon Soup	17
Thick flour noodles with spinach, vegetables, fish cakes, eggs, chicken and deep fried shrimp	

Pho Noodle Soup	
Rice noodles with bean sprouts, basil leaves, scallions, onions, fresh jalapeño peppers, cilantro and lime in a savory beef broth	

Chicken or Vegetable	14
Beef or Meatball	15
Seafood, Combo or Special	16

Tempura Udon or Soba Soup	15
Thick wheat flour or buckwheat noodles with spinach, fish cakes and shrimp tempura	

Beef Stew	16
Slow braised beef with carrots and onions served over rice noodles with sprouts, basil, jalapeño and fresh lime	

KOI'S SPECIALTIES

Served with house ginger salad and steamed white rice (+2 for fried rice)

Basil Salmon*	23
Grilled salmon served with sautéed vegetables and topped with delicious coconut sauce and basil leaves	

Crispy Chicken or Pork Tenderloin	20
Deep fried with bread crumbs and sautéed vegetable medley topped with tamarind sauce	

Hawaiian Prawn	21
Sautéed giant prawn and mixed vegetables, with sweet & sour pineapple sauce	

Pepper Steak	20
Sautéed beef with onions, bell peppers, Japanese mushrooms and carrots with a special sauce	

Bluefin Shrimp	20
Breaded jumbo shrimp sautéed with mixed vegetables and red curry basic sauce	

Seafood Twist	22
Sautéed shrimp, scallops, squid, mussel, bell pepper, carrots, tomatoes, bamboo shoots and mushrooms. Finished with basil leaves and chili sauce	

Spicy Catfish	20
Fillet of catfish sautéed with spicy herbs and mixed vegetables	

** These items are cooked to order and may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.*

An 18% gratuity is automatically added to your bill for parties of 6 or more. Our corkage fee is \$10 per bottle.

*We are not responsible for any lost or stolen articles. We accept cash and all major credit cards, no personal checks. We reserve the right to refuse service to anyone. **Prices are subject to change without notice.***