



Asian
cuisine
restaurant

BAR



KOI COCKTAILS

KOI Nº1 1000

Salted plum gin, shiso liqueur,
lemongrass Campari

FUDZI 950

Japanese linden whiskey, homemade nettle-
lemongrass lemonade

THE WAY 1100

Yuzu liqueur, shochu, aperitif, lemon juice,
sugar syrup

LION DANCE 950

Chinese whiskey, pear liqueur, osmanthus,
lemon juice, pineapple syrup with soy sauce

GEISHA 1100

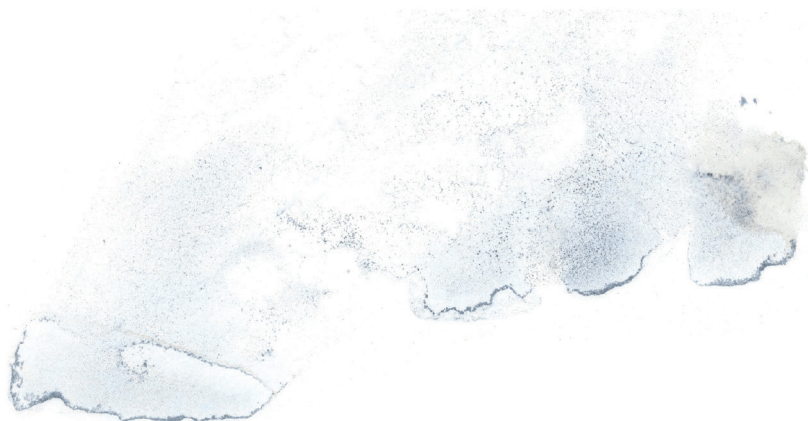
Berry aperitif, fruit wine with yuzu, citrus juice,
watermelon cordial

KOI Nº2 1200

Junmai Ginjo sake, sakura liqueur,
grapefruit gin

GYARU 1100

Banana rum, orange aperitif, yuzu liqueur,
watermelon cordial



APERETIF/ VERMOUTH

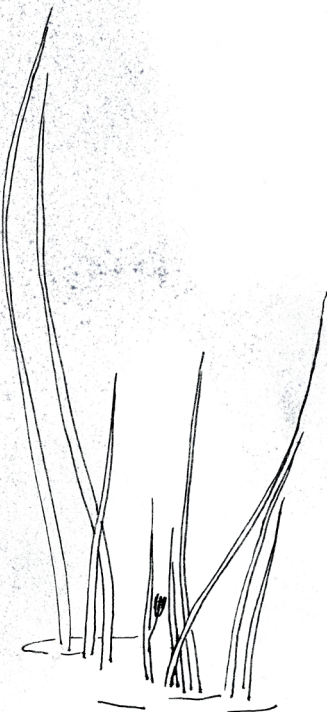
	40 ml
Noix de la Saint Jean	600
Orange Colombo	600
RinQuinQuin, peche	600
Mancino Vermouth, bianco Ambrato	600
Vermouth Dry de Provence	600
Otto's Athens Vermouth	600
Aperol	600
Mancino Vermouth, chinato	700
Mancino Vermouth, kopi	900
Mancino Vermouth, sacura e violetta	900
9di Dante Inferno Rosso	750
Del Professore Aperitivo	600

VODKA

	40 ml
Ukiyo (Japan)	1100
Sturio Organic (Russia)	1200
Taiga	600

TEQUILA

	40 ml
Pueblo Viejo, blanco	600
Jose Cuervo "1800", blanco	800
Espolon, reposado	900
Don Julio "1942"	4700
Don Julio, reposado	2300
Clase Azul, Plata	4200
Clase Azul, Reposado	6200



MEZCAL/SOTOL/ RAICILLA

40 ml

Peloton de la Muerte, Espadin	700
Lokita Mezcal Espadin, 8 Anos	1000
Koch El Mezcal Artesanal Ensamble	1100
Ono Sotol Artesanal	1100
Lokita Mezcal Tobala, 12 Anos	1350
Koch El, Mezcal Artesanal, Sola de Vega, Maguey Espadin	1300
Raicilla, La Venenosa, Tabernas	1300
Lokita Mezcal Madrecuixe, 14 Anos	1500
Lokita Mezcal Tepeztate, 20 Anos	1950
Raicilla, La Venenosa, Costa de Jalisco	2000

GIN

40 ml

Malfy con Arancia	600
Strange Luve	600
Strange Luve, pink	600
Ginato, pinot grigio	600
Ginato, melograno	600
Ginato, pompelmo	600
Peddlers, salted plum	650
Christian Drouin, Carmina	950
Scapegrace Classic	850
135 East Hyogo	1000
Tokyo Nights	700
Mirabeau, rose	900
Seven Crofts Handcrafted Dry	900
Ukiyo, japanese blossom	800
Saigon Baigur	800
Roku	1000
Ukiyo, yuzu	850
Rivo, sloe	1400
Scapegrace Gold	1200

RUM/CACHACA

40 ml

Uruapan, charanda blanco	600
Thoquino, cachaca	600
Bacoo white, 3 y.o.	600
Twin Fin, spiced	650
Bacoo, 4 y.o.	700
Bacoo, 7 y.o.	750
Ron Colon, "Red Banana Oleo"	750
Ron Colon, "Salvadoreno Coffee Infused 111"	750
Bacoo, 11 y.o.	800
Kiyomi white	850
Boukman Botanical	1050
Ron Colon, "RumZcal"	1000
El Dorado, 12 y.o.	1000
Bocatheva, 12 y.o.	1200
El Dorado, 15 y.o.	1600
Zacapa Centenario, 23 y.o.	1700
Millonario, XO Reserva Especial	2000

BRANDY / GRAPPA / CALVADOS

40 ml

Marolo, grappa di Barolo Bussia	950
Marolo, grappa di Vermentino	1200
Koya VSOP	2300
Grappa Nonino Riserva, 8 y.o.	3500
Boulard VSOP	970
Boulard Auguste XO	3100

WHISK(E)Y

40 ml

Moonshine Runners, North American blended	750
Boulder, Colorado straight bourbon	850
Joe Got A Gun, Tennessee	1000
Writers' Tears Copper Pot	1200
Cortoisie, single malt	950
Maen The Perfect Circle	900
Kujira, Ryukyu INARI	900
Joe Got A Gun, single barrel	950
Kujira, 5 y.o., Ryukyu	1650
Shinobu Pure Malt Whisky, lightly Peated, Mizunara oak	1400
Laphroaig, 10 y.o.	1400
Caol Ila, 12 y.o.	1500
Highland Park, "Viking Honour" 12 y.o.	2100
Hatozaki Pure Malt	1500
Abasolo	900
The Matsui, Mizunara cask	2100
The Matsui, Peated	2100
The Matsui, Sakura Cask	2100
Lagavulin, 8 y.o.	2200
Kujira, 10 y.o., Ryukyu	2850
Shinobu Pure Malt, 10 y.o., Mizunara Japanese oak finish	2900
Glenfarclas, 15 y.o.	3000
Shinobu, 15 y.o., pure malt	3800
Glenfiddich, 18 y.o.	3300
Macallan triple cask, 12 y.o.	3500
Macallan double cask, 18 y.o.	9000
Glenfarclas, 25 y.o.	8500

COGNAC

40 ml

Camus, VS	900
H by Hine, VSOP	1400
Camus, VSOP	1300
Frapin, Chateau de Fontpinot, XO	3300
Camus, XO	4000
HINE, Antique XO, Grande Champagne	6400
Lheraud 1982 Petit Champagne	13500

SHOCHU

40 ml

Hakata No Hana Quartet of Cask	600
Smoky Oak Shochu Hakata No Hana	650
Kome Chinmokuryu, 5 y.o.	600
Hakata No Hana Premium Mugi Shochu	650

PORTO

75 ml

Dow's, fine white	750
Dow's, ruby	750
Dow's, LBV 2018	1100

50 ml

Dow's, Nirvana	500
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BITTER/AMARO

40 ml

Amaro Venti	750
Maraska Amaro Zara	600
Dolin Bitter de Chambéry	600
Select	600
Campari	600
Cynar	600
Doragrossa Bitter	600

LIQUORS

40 ml

Midai Umechu Nankobai	600
Yoshino Monogatari, standart Jabara	600
Yoshino Monogatari, Shiso	600
Maraska Krusovac	600
Yoshino Monogatari, Melon	600
Yoshino Monogatari, Pear	600
Yoshino Monogatari, Banana	600
Chiyomusubi Ultra Yuzu	600
Dry Curaçao Pierre Ferrand, Triple Sec	700
Merlet, Triple Sec, "Trois Citrus"	600
Merlet, "Creme de Poire William"	600
Merlet, "Soers Cerises"	600
Bitter Truth "Golden Falernum"	800
Kahlua	600
Choya, Uji Green-Tea Umeshu	600
Jagermeister	600
Rabarbaro Bergia	600
Branca Menta	700
Fernet Branca	700
La Okinawa Citrus Shikuwasa	600
La Tomato Japanese	600
Luxardo Maraschino	550
Sakura Kirakira	750
Hamada 1 Y.O.	850
Hamada 3 Y.O.	1200
Hamada 5 Y.O.	1600
Fiorente Elderflower	650
Doragrossa Menta Di Pancalieri	650
Doragrossa Violetta	650
Doragrossa Rabarbaro	650
Doragrossa Caffè	650

BEER

Tsingtao, wheat
Sapporo

330 ml

600

700

WATER

San Bernardo Still/Sparkling

330 ml / 750 ml

550 / 750

500 ml

Fresa's Still/Sparkling

290

JUICES

Wiz Cherry / apple / tomato / orange

250 ml

500

SOFT DRINKS

The Gardenist,
(original tonic water / grapefruit tonic water)

600

The Gardenist, lemonade
(red currant / rose / elderflower)

600

330 ml

Coca-Cola / Coca-Cola Zero

500

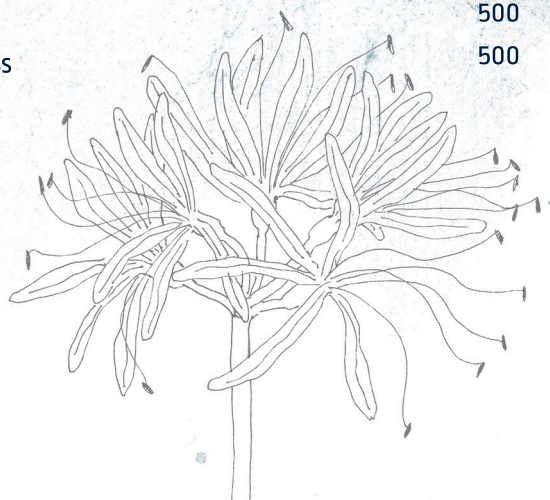
HOMEMADE LIMONADE

Lotus — Jasmine

500

Nettle — Lemongrass

500

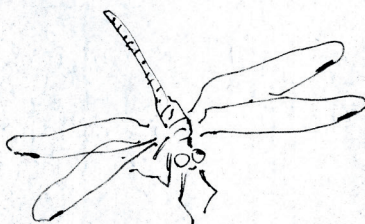


HOT DRINKS

COFFEE

MELTING — A LIQUEUR-LIKE COMPOSITION OF ARABICA AND ROBUSTA WITH A DELICATE, PLEASANT AND LIGHT SOURNESS, COMPLEMENTED BY SWEETNESS AND EMPHASIZED BY NOTES OF CHOCOLATE, PRUNES AND CARAMEL.

Espresso	350
Americano	350
Cappuccino	400
Latte	400
Raf coffee	450
Doppio	450



TEA

KETTLE OF FRAGRANT TEA

Royal breakfast	600
Pushkin	600
Lapsang Souchong	600
Japanese Sencha	600
Genmaicha	600
Jasmine	600
Oolong creamy caramel with salt	600
Morning dew	600
Red watermelon	600
Linden	600
Chamomile flowers	600



