



KOI

居酒屋

KI

**JAPANESE**  
KITCHEN & BAR

EXPRESS LUNCH

*2 course £21.00*

Available Weekdays until 5pm



## TO START

### 101 | Miso Ve

Traditional Japanese soup, dashi broth and miso paste.

### 105 | Bang Bang Cauliflower Ve

Cauliflower florets, tempura fried, with kimchi cabbage.

### 107 | Chilli Salt Crispy Squid

Crispy squid, fried, with sweet chilli dip and fresh red chilli and lime.

### 108 | Chicken Lollipops

Japanese-style chicken wings (5), with kimchi cabbage.



## MAINS

### 201 | Black Treacle Ramen

Treacle-cured beef, pan-fried with noodles in reduced chicken stock, with menma, kimchee and half a tea-stained egg, garnished with spring onion, coriander and chilli oil.

### 202 | Chicken Gyoza Ramen

Chicken gyoza with noodles in reduced chicken stock with menma, pak choi and half a tea-stained egg. Finished with spring onion, coriander and chilli oil and sweet chilli dip.

### 203 | Vegetable Gyoza Ramen Ve

Vegetable gyoza with noodles, vegetable broth, half a tea-stained egg and pak choi. Finished with spring onion, coriander and soy dip.

### 301 | Chicken Bao Buns (2)

Fluffy steamed buns with Teriyaki chicken, Asian dry slaw and truffle mayonnaise.

### 302 | Beef Bao Buns (2)

Fluffy steamed buns with black treacle cured beef, Asian dry slaw and truffle mayonnaise.

### 303 | Vegetable Bao Buns (2)

Fluffy steamed buns with vegetable filling, Asian dry slaw and sweet chilli sauce

*(Why not add Japanese Fries to your Bao £5).*

### 604 | Sea Bass

Pan fried Sea bass topped with mango reduction, with steamed vegetables.

### 610 | Chicken Katsu Curry

Panko chicken slices with fragrant katsu curry sauce and sticky Japanese rice.

### 612 | Vegetable Katsu Curry Ve

Panko breaded vegetables, fragrant katsu curry sauce, with sticky Japanese rice.

### Sushi

California Roll (2), Tuna Maki (2) and Salmon Maki (2)

Suitable for: Ve Vegan