

## Koi Menu

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### Light Bites

<b>Miso Soup</b>	€6.00
Tofu, wakame, shitake mushroom, spring onion	
☒ Gluten free	
<b>Grilled mixed peppers</b>	€8.50
Shishito, Padron, sweet peppers, dried yuzu salt	
☒ Vegan ☒ Gluten free	
<b>Edamame</b>	€6.00
Salted or Spicy	
☒ Vegan ☒ Gluten free	
<b>Beef Gyoza</b>	€12.00
4 pieces. Braised short rib, wild mushroom and truffle	

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### Sushi Bar

#### Sashimi

3 pieces

Salmon	€6.00
Suzuki	€9.00
Mackrel	€6.00
Oysters	€6.00
Akami Tuna	€9.00
Scallop	€9.00
Unagi	€8.00
Hamachi	€9.00
Ōtoro	€15.00

☒ Gluten free

#### Sashimi Deluxe Platter

28 pieces. Chef selection of seven types of sashimi, fresh wasabi. Add 20 grams of caviar +€75

Sashimi Platter	€95.00
Add 20gr caviar	€170.00

#### Nigiri

2 pieces

Salmon	€6.00
Suzuki	€9.00
Mackerel	€6.00
Akami Tuna	€9.00
Scallop	€9.00
Unagi	€9.00
Hamachi	€12.00
Ōtoro	€15.00

☒ Gluten free

**Koi Special Nigiri**

2 pieces

Scallop	€11.00
Unagi	€11.00
Suzuki	€11.00
Hamachi	€14.00
Seared Wagyu	€15.00
Ōtoro	€15.00

**Gunkans**

2 pieces

Scallop	€10.00
Quail egg and Truffle	€14.00
Ōtoro	€16.00
Wagyu Beef	€16.00
Uni and Caviar	€18.00

**Sushi Deluxe Platter**

28 pieces. Chef selection of seven types of nigiri, gunkan and special nigiri, fresh wasabi.  
Add 20 grams of caviar +€75

Sushi Deluxe	€95.00
Add 20gr caviar	€170.00

**Maki Rolls**

1000 Leaf Futomaki	€15.00
Scallop and Jalapeño	€21.00
Crispy Soft Shell Crab Maki	€23.00
Seared Wagyu and Shitake Uramaki	€25.00
King Crab, O Toro and Foie Gras Uramaki	€29.00

**Ceviches****Vegan Ceviche**

Sweet potato, Peruvian corn, red onion, avocado, cucumber

🌱 Vegan

€18.00

**Suzuki Ceviche**

Sea Bass, passion fruit, coconut milk dressing

€21.00

**Sea Bream Ceviche**

Sea Bream, aji emulsion, red radish, red onion Peruvian corn, rice cracker, passion fruit leche de tigre

€18.00

**Hamachi Tiradito**

Yellowtail, wasabi soy

€25.00

**Tuna Tiradito**

Shiso ponzu and summer truffle

€29.00

**Salads****Crispy Octopus Salad**

Chinese cabbage, red cabbage, crispy wonton, avocado, honey mustard dressing

€18.00

**Tuna Tataki Salad**

Asian greens with avocado, yuzu sorbet, wafu dressing

€20.00

**King Crab Salad**

Dutch cucumber, apple, courgette, wasabi tobiko, citrus soy

€26.00

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**Tempura****Courgette & Broccoli Tempura**

Yuzu aioli, togarashi nori spice

🌱 Vegetarian

€15.00

**Seafood Moriawase Tempura**

Soft shell crab, king prawn, Suzuki, orange ponzu dressing

€22.00

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**Koi Skewer Selection**

per skewer

**Chicken Thigh**

Japanese BBQ sauce

🌱 Gluten free

€6.00

**Pork Belly**

Black pepper sauce

€6.00

**Asparagus**

Sweet soy

🌱 Vegetarian

€6.00

**Grilled Shitake Mushroom**

Unagi sauce

€6.00

**Black Angus Fillet**

Antichucho

€8.00

**Carabinero**

Lemon butter

€26.00

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**Koi Grill****Koji Marinated Baby Chicken**

Lemon chicken jus

🌱 Gluten free

€28.00

**Premium Iberian Pork**

150 grams. Apple infused soy

€29.00

<b>Chilean Wagyu Rib Eye A6</b> 150 grams. Special ssoy 🍷 Gluten free	€49.00
<b>Chilean Seabass</b> 150 grams. Baby pineapple and miso 🍷 Gluten free	€45.00
<b>Carabinero Prawns</b> 4 pieces. Tom Yum broth & citrus oil. Crispy bread 🔥 Hot	€49.00
<b>Jacket Sweet Potato</b> Yuzu sour cream, Peruvian dressing 🍷 Gluten free 🌱 Vegetarian	€16.00
<b>Nasu Miso</b> Sweet miso glazed Japanese aubergine 🍷 Gluten free 🌱 Vegetarian	€16.00

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## Sides

<b>Bok Choy</b> 🌱 Vegetarian 🍷 Gluten free	€6.50
<b>Japanese Rice</b> 🍷 Gluten free 🌱 Vegetarian	€6.50
<b>Grilled Tenderstem Broccoli</b> with sweet soy, sesame and basil dressing 🌱 Vegetarian	€6.50
<b>Mixed Charcoal Grilled Vegetables</b> 🍷 Gluten free 🌱 Vegetarian	€6.50

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## Desserts

<b>Creme Brulee</b>	€9.00
<b>Lúcuma Cheesecake</b>	€9.00
<b>Koi Signature Homemade Mochi</b> 3 pieces	€12.00
<b>Exotic Fruit Platter</b> 🍷 Gluten free	€14.00
<b>Koi Deluxe Dessert Platter</b>	€49.00

Chef selection

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