

KOYN

Inspired by the nature-spirited roots and duality of Mount Fuji.

KOYN's philosophy places value on subtlety and detail through an amalgamative lens where art, design, and textile traditions meet culinary craftsmanship.

The kitchen led by Executive Chef Rhys Cattermoul, presents a menu inspired by this natural duality and showcases a broad spectrum of Japanese cuisine through delicate umami flavours and responsibly sourced ingredients.



SNACKS

EDAMAME v 5.5

sea salt

SPICY EDAMAME v 6.5

chilli garlic soy

PADRON PEPPERS v 8.5

moromi miso umeshu

CRISPY SQUID 15.5

yuzu kosho aioli

KOYN CHICKEN KARAAGE 13.5

spicy wasabi, umami furikake

SOUPS

KOJI MISO SOUP 6

VEGETABLE KOJI MISO SOUP v 6

SALADS

⊕ KOYN SALAD v 13.5

green leaves, seasonal grilled vegetables

SPINACH OHITASHI v 10

white sesame, kizami yuba & sesame dressing

LOBSTER SALAD 32

sudachi spicy soy, market baby vegetables

KOYN SENBEI

our delicate home-made rice cracker taco (4 pieces)

BEETROOT *nasu, kombu* v 12

TUNA *yuzu chilli, white sesame* 18

A5 WAGYU *red chilli ginger, sweet onion soy* 38

COLD

SLICED YELLOWTAIL 24

truffle soy

SALMON TATAKI 17.5

mustard miso

⊕ TOMATO TARTARE v 12

tomato sudachi dressing

⊕ SLICED DRY AGED SEABASS 28

oscietra caviar, sweet shrimp & yuzu

dashi soy

⊕ SLICED CHUTORO 25.5

sudachi soy, kizami wasabi

TORO TARTARE 48

oscietra caviar



V Vegan ⊕ Signature KOYN dishes

Detailed allergen information is available on request. A discretionary service charge of 15% will be added to your bill.

OMAKASE TASTING MENU 75

KOYN TUNA SENBEI yuzu chilli, white sesame

KOYN SALAD soy vinaigrette

YELLOWTAIL truffle soy

CRISPY SQUID yuzu kosho aioli

CHILEAN SEABASS wasabi shiso salsa verde

KOYN SUSHI SELECTION chef's recommendation

YUZU MERINGUE TART yuzu, raspberry

Add beef tenderloin or chicken +15

SUSHI ROLLS

NEGI TORO spring onion 12

SPICY TUNA chilli aioli 10.5

SALMON AVOCADO sesame 11

CALIFORNIA cucumber, avocado & king crab 16

⊕ SHRIMP KATSU umami dressing 13

UNAGI grilled eel, avocado & sweet soy 14

YASAI vegetables, iburi gakko & avocado v 11

⊕ A5 SMOKED WAGYU black truffle 56

⊕ YELLOWTAIL creamy wasabi, cucumber, garlic flower 10

Handrolls available upon request

NIGIRI SUSHI & SASHIMI

price per piece

O-TORO fatty tuna 9

TORO semi-fatty tuna 7

AKAMI tuna 5.5

SAKE salmon 4.5

HAMACHI yellowtail 6

TAI sea bream 6

TARABAGANI king crab 13.5

IKURA salmon caviar 6.5

TAMAGO egg omelette 5

AMA EBI sweet shrimp 5

UNAGI fresh water eel 6.5

WAGYU truffle 17

SASHIMI MORIWASE 52

Add caviar for an additional 5 (per gram)

HOT

CRISPY RICE 20 / 16

spicy tuna or avocado

GRILLED NASU v 12

aubergine, karashi su miso

⊕ AGEDASHI TOFU v 14

bubu arare, ginger kombu dashi

WAGYU GYOZA 27

chilli soy

ROCK SHRIMP TEMPURA 25.5

ponzu, chilli aioli & red chilli ginger

MIDORI VEGETABLE TEMPURA 13

(6 pieces) ten dashi

EBI TEMPURA 11

(2 pieces) ten dashi

LOBSTER TEMPURA 48

ginger ponzu, creamy truffle

ROBATA

⊕ CHILEAN SEABASS 47

shiso salsa verde

HAY SMOKED LOBSTER (Half) 35

umami butter

JUMBO TIGER PRAWN 39.5

wasabi onion salsa

BLACK COD 47

yuzu miso

BABY CHICKEN 26

moromi miso, pickled turnip

⊕ HOJICHA SMOKED LAMB CUTLETS 39.5

kuromame miso, pickled mushroom

TENDERLOIN BEEF 40

yakiniku sauce

⊕ A5 WAGYU 'HOT STONE' ISHIYAKI

kombu salt, wasabi (80g/160g) 70 / 140

KOYN SPECIALS

Carefully crafted dishes by Executive Chef Rhys Cattermoul

CHARCOAL ROASTED HALIBUT daikon, chili kombu sauce 33

DUCK BREAST wild garlic wasabi salsa, ponzu 28

BRAISED PORK BELLY gochujang, shiso carrot pickle 20

MIXED MUSHROOM & TRUFFLE SUKIYAKI sweet soy, vegetables v 28

ALASKAN KING CRAB chilli lime, umami soy 59

VEGETABLES & RICE

⊕ ROASTED HISPI CABBAGE homemade koji dressing v 11

CHARGRILLED CORN soy garlic butter, yuzu shichimi v 12

TENDERSTEM BROCCOLI ginger salsa, shio kombu v 12

GRILLED ASPARAGUS yuzu glaze, shiso, sesame v 14

STEAMED JAPANESE RICE v 5.5

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