

KOYN

PRIVATE DINING & EVENTS

# ABOUT KOYN

Situated on Mayfair's prominent Grosvenor Street, KOYN, our contemporary izakaya and Japanese dining destination, draws inspiration from Mount Fuji's nature-spirited roots and inherent duality. Our homage to Japanese traditions and culinary craftsmanship comes alive through a broad spectrum of Japanese cuisine featuring responsibly sourced ingredients that showcase delicate umami flavours.

KOYN's philosophy places value on subtlety and detail through an amalgamative lens where art, design, and heritage meet gastronomic mastery. Bringing a unique balance of modernity and tradition, we present a unique two-fold dining experience serving as an ode to the complementary forces embodied by Japan's most majestic volcano.

*"If I could recommend only one fine dining Japanese restaurant in London, it'd be KOYN – that's how worth it it is."* – Condé Nast Traveller



# PRIVATE DINING & EVENTS

We have four available spaces at KOYN: MIDORI, MAGMA, the KOYN Bar and our Private Dining Room. With options suited for 10—75 guests, our dining rooms provide an immersive and elegant ambience for groups, making them suitable for any occasion.

For private dining and events, we offer a selection of four Taste of KOYN Menus, including a vegetarian option, as well as a range of signature cocktails, sake flights, and whisky flights.

For an elegant affair, our canapés and drinks reception featuring a bespoke canapé menu is the perfect option for those seeking intimate celebrations or an indulgent pre-dinner treat.



## MIDORI

Capacity | Up to 68 guests

## KOYN BAR

Capacity | Up to 30 guests

## MAGMA

Capacity | Up to 75 guests

## PRIVATE DINING ROOM

Capacity | Up to 16 guests

# MIDORI

Capacity | Up to 59 guests

Our ground-floor dining room draws inspiration from the landscapes of Japanese zen gardens and the dazzling pink moss on the volcanic soils of Mount Fuji. Situated adjacent to our Izakaya-styled KOYN Bar, MIDORI also features our boutique Sushi Bar.



# KOYN BAR

Seated Capacity | Up to 15 guests  
Standing Capacity | Up to 30 guests

Our Izakaya-styled KOYN Bar is inspired by the terraces of ancient Japanese homes overlooking Mount Fuji. Located on the ground floor, our residential nook is a must-visit destination enlivened by an immersive DJ set.



# MAGMA

Capacity | Up to 57 guests

Our lower ground-floor dining room mirrors the dark volcanic insides and fiery depths of Mount Fuji. MAGMA is home to our binchotan Robata grill and intimate Private Dining Room.



# PRIVATE DINING ROOM

Capacity | Up to 16 guests

Sitting tucked away at the far end of MAGMA is our intimate and flexible semi Private Dining Room with its ocean-inspired metal walls and SHISHU embroidered panels. A submersive space apt for group dining and celebrations, our Private Dining Room offers flexibility in setup, allowing for either one long table or separate tables to accommodate your dining preferences.



# MENUS

We offer a series of four Taste of KOYN Menus, including a vegetarian option with the flexibility to pre-select wines or order directly from our exclusively curated drinks menu.



## TASTE OF KOYN

£95pp *SERIES 1*

### EDAMAME **v**

salted or spicy

### KOYN SENBEI TUNA

yuzu chilli, white sesame

### SALMON TATAKI

mustard miso

### KOYN SALAD **v**

soy vinaigrette

### CHEF'S SELECTION OF SUSHI (3 pieces)

salmon, yellowtail, scallop

### CHILEAN SEABASS

wasabi shiso salsa verde

### BABY CHICKEN

moromi miso, pickled turnip

### ROBATA ROASTED HISPI CABBAGE **v**

homemade koji dressing

### MATCHA BRÛLÉE

almond shard

**v** Vegan

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







## TASTE OF KOYN

£110pp *SERIES II*

### PADRON PEPPERS **v**

moromi miso umeshu

### SLICED YELLOWTAIL

truffle soy

### WAGYU GYOZA

chilli soy

### SPINACH OHITASHI **v**

white sesame, kizami yuba & sesame dressing

### CHEF'S SELECTION OF SUSHI (3 pieces)

hirame, akami, salmon

### CHILEAN SEABASS

wasabi shiso salsa verde

### HOJICHA SMOKED LAMB

kuromame miso, pickled mushroom

### HERITAGE TOMATO **v**

homemade koji dressing, myoga

### KURO GOMA CHEESECAKE

blackberry sorbet, ash pebbles

**V** Vegan

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





## TASTE OF KOYN

£150pp *SERIES III*

### PADRON PEPPERS **v**

moromi miso umeshu

### KOYN SENBEI CRAB

cucumber, shiso dressing

### SLICED CHUTORO

sudachi soy, kizami wasabi

### KOYN SALAD **v**

soy vinaigrette

### CHEF'S SELECTION OF SUSHI (3 pieces)

o-toro caviar, wagyu truffle, hirame or unagi

### CHILEAN SEABASS

wasabi shiso salsa verde

### WAGYU

yuzu truffle miso, baked eryngii mushroom

### TENDERSTEM BROCCOLI **v**

ginger salsa

### KURO GOMA CHEESECAKE

blackberry sorbet, ash pebbles

**V** Vegan

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





**TASTE OF KOYN**  
*£75pp VEGETARIAN SERIES*

**PADRON PEPPERS**

moromi miso umeshu

**KOYN SENBEI BEETROOT**

nasu, kombu

**TOMATO TARTARE**

tomato ponzu

**KOYN SALAD**

spicy sudachi dressing

**CHEF'S SELECTION OF SUSHI** (3 pieces)

KOYN selection of sushi

**AGEDASHI TOFU**

bubu arare, ginger kombu dashi

**BAKED ERYNGII MUSHROOM**

yuzu truffle miso, baked eryngii mushroom, truffle

**SWEET POTATO**

yuzu glaze

**LYCHEE PANNA COTTA**

coconut sorbet, ginger crumble

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



## CANAPÉS price per piece

|                         |                                |        |
|-------------------------|--------------------------------|--------|
| KOYN SENBEI TUNA        | yuzu chilli, white sesame      | 6      |
| KOYN SENBEI             | seafood koji ceviche           | 6      |
| SLICED YELLOWTAIL       | truffle soy                    | 5.5    |
| SALMON TATAKI           | mustard miso                   | 4.5    |
| CRISPY RICE             | spicy tuna                     | 3.5    |
| CRISPY SQUID            | yuzu kosho aioli               | 4      |
| WAGYU GYOZA             | chilli soy                     | 6.5 pc |
| CHILEAN SEABASS         | miso glaze, chives             | 13     |
| BABY CHICKEN            | moromi miso, pickled turnip    | 4.5    |
| TENDERLOIN BEEF         | truffle yakitori               | 7      |
| JAPANESE A5 WAGYU (20g) | yakiniku sauce                 | 21.5   |
| BRAISED PORK BELLY      | gochujang, shiso carrot pickle | 4.5    |
| SPICY SALMON MAKI       | chilli aioli                   | 3.5    |
| SALMON AVOCADO MAKI     | creamy yuzu                    | 4      |
| CALIFORNIA MAKI         | cucumber, avocado & king crab  | 4.5    |

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

## VEGETARIAN CANAPÉS price per piece

|                              |   |     |
|------------------------------|---|-----|
| PADRON PEPPER                | moromi miso umeshu                          | 3.5 |
| AGE DASHI TOFU               | bubuarare, ginger kombu dashi               | 3.5 |
| KOYN SENBEI BEETROOT         | nasu purée                                  | 4.5 |
| SWEET POTATO                 | filo pastry, creamy yuzu kosho              | 4   |
| SPINACH OHITASHI             | white sesame, kizami yuba & sesame dressing | 3.5 |
| TOMATO TARTARE               | chicory, tomato ponzu                       | 4   |
| ROBATA ROASTED HISPI CABBAGE | homemade koji dressing                      | 3.5 |
| CRISPY RICE                  | ume avocado                                 | 3   |
| KUSHIYAKI ASPARAGUS          | miso glaze                                  | 4.5 |
| AVOCADO MAKI                 |   | 4.5 |
| CUCUMBER MAKI                |   | 4.5 |

## DESSERTS

|                                       |   |
|---------------------------------------|---|
| YUZU TARTLET                          | 3 |
| DARK CHOCOLATE FONDANT TONKA TARTLET  | 3 |
| DARK CHOCOLATE FONDANT SANCHO TARTLET | 3 |
| MINI MACAROONS                        | 3 |

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



# TERMS & CONDITIONS

The menus cannot be combined with other menu options.

Kindly note that a full deposit equal to the minimum spend is required.

Cancellations made less than 30 days in advance will result in a 50% refund of the deposit.

Cancellations made less than 15 days in advance are non-refundable.

A 15% service charge will be applied.

