

CLEVER KOI

SHARING

THAI SALAD 13 HH
napa cabbage / bell pepper / celery / carrots
edamame / cilantro / crispy wonton / peanuts
bang bang dressing

CALAMARI FRIES 14
tempura / mint / furikake / yuzu aioli

KRAZY FRIES 15
pork belly / hoisin / tonkatsu / scallion
black pepper garlic aioli / sesame seeds

KOREAN FRIED MUSHROOMS 13
maitake mushrooms / daikon sprouts
red sriracha vinaigrette / sesame seeds

KUNG PAO VEGETABLES 14 HH
curry cauliflower / miso beets / celery
carrots / bean sprouts / napa cabbage
sesame seeds / rice

TUNA CHIPS* 15
honey tuna crudo / wonton chips
herb aioli / pickled carrots / daikon sprouts
soy marinated fresno chilies



STEAMED BUNS

7 EACH / 3 FOR 18

PORK BELLY
hoisin / pickles / peanuts / cilantro

SOFT SHELL CRAB
cucumber slaw / sesame seeds / yuzu aioli

KOREAN HOT CHICKEN
gochujang / pickles / crispy shallots

KIMCHI TEMPURA CAULIFLOWER
fuji apples / scallion / gochujang aioli
sesame seeds

SANDWICH CHOICE OF FRIES OR THAI SALAD

CHICKEN KATSU 17 HH
crispy chicken cutlet / house aioli / tonkatsu / cabbage
sesame seeds / toasted white bread

DUMPLINGS

15 / 2 FOR EACH ADDITIONAL

PIG FACE
smoked pork cheek / kimchi / red sriracha

SHORT RIB
lemongrass broth / shiitake tare
gastrique onions / cilantro / garlic oil

NOODLES

PORK RAMEN* 19 HH
tori paitan / tonkotsu / crispy pork belly
soft egg / kimchi / bean sprouts / mushrooms
scallion / black garlic oil

SPICY KIMCHI RAMEN* 19
tori paitan / shoyu tare / garlic / soft egg
braised chicken thigh / kimchi / bean sprouts
mushrooms / scallion / chili crisp chili & garlic oil

MISO CHICKEN RAMEN* 19
tori paitan / sake miso tare / soft egg / corn
braised chicken thigh / bean sprouts
confit tomatoes / mushrooms / scallion

VEGAN RAMEN 19 HH
lemongrass stock / shiitake tare
tofu chashu / confit tomatoes / mushrooms
miso beets / bean sprouts / scallion
gastrique red onions / garlic oil

CHILLED SESAME NOODLES 14 HH
bang bang dressing / cucumber / pickled carrots
corn / gastrique red onions / cilantro / peanuts
chili crisp / scallion / sesame seed

FROM the WOK

FRIED RICE 16
broccolini / carrots / bell pepper / baby corn
soy marinated fresno chilies / edamame / napa cabbage
scallion / shio koji / soy / gochujang / butter

SHAKING BEEF 20
filet cuts / broccolini / grape tomatoes / bok choy
soy marinated fresno chilies / gastrique onions / scallion
furikake / sesame seeds / served with rice

HOUSE PAD THAI 18
rice noodles / scrambled egg / tofu chashu / takuan radish
peanuts / bean sprouts / scallion / chili crisp

CHOW MEIN 14
yakisoba noodles / snap / peas carrots / napa cabbage
bean sprouts / bok choy / radish sprouts / soy

XO NOODLES 19 HH
yakisoba noodle / shrimp / scallop / pork belly / bean sprouts
snap peas / daikon / scallion / crispy shallot

SZECHUAN CATFISH 19
bok choy / broccolini / snap peas / garlic / arbol chili / chili oil
served with rice

PROTEINS

GRILLED LEMONGRASS CHICKEN 8

BRAISED CHICKEN THIGH 8

KIMCHI BRAISED CHICKEN THIGH 8

PORK BELLY 6

BULGOGI STEAK* 10

SHRIMP 8

TOFU CHASHU 6

SOFT EGG 3

SCRAMBLED EGG 4



HAPPY HOUR DAILY OPEN - 6PM

\$2 off selected menu items HH

\$10 classic cocktails / \$2 off wine BTG / \$5.5 draft beer

IT TAKES TWO \$70 TUESDAY & WEDNESDAY

any two rice or noodle dishes +

four classic cocktails or a bottle of wine

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SERVED SHORT



THE ENABLER 15

george dickel 12yr whiskey / hibiscus bitters / grilled lemon / grade b maple syrup / smoked sea salt

RIDING THE PINE 15

gun club 100 proof gin / lillet rouge aperitif / lime passion fruit syrup

LITTLE TOKYO 16

tenjaku japanese whisky / matsui umeshi plum brandy / cherry herring / angostura

ZENITSU ZOUR 15

suntory japanese whisky / cognac / yuzu mandarin orange / ginger syrup / coconut syrup buzz button flower / cab float

NAUTICAL TWILIGHT *MILK PUNCHED* 15

george dickel 12 rye / angostura / lemon / mint / blackberry clove infused sake / simple

CRYSTAL CASTLE 15

monopolowa gin / green chartreuse / crystal cordial



SERVED Up

ATOMIC KITTEN 15

el destilador blanco / chareu aloe liquor / pineapple / lemon / sage syrup / vanilla syrup

SCARLET SORA 15

zubrowka vodka / lillet rouge / peach puree / lemon pineapple / orange & psychauds bitters absinthe rinse

LIQUID ESCAPE 15

arette reposado / mr. black coffee liquor / cynar 70 coffee concentrate / mole bitters / olive oil vanilla demerara

BEER

DRAFT

sapporo 6.5
ask about our rotating taps

CANS & BOTTLES

miller lite 4.5 / pauliner 6 / asahi 9 (lrg)
left hand milk stout 6.5 / rotating cider mkt
rotating sour mkt

SERVED TALL



LEMONGRASS SWIZZLE 14

monopolowa vodka / yuzu cucumber water / lime / lemongrass syrup

SWEET LEAF 15

gunpowder irish gin / apple jack brandy / green tea, shiso leaves / lemongrass / lime / yuzu / kiwi

EYE OF THE CHAI-GER 15

chai rum / coconut rum / ginger liqueur / coconut cream lemon

HUMO DE FRESA 15

rayu mezcal / ancho reyes verde / lime / strawberry purée bomb agave

BA NEW NEW 15

royal standard rum / creme de banane / genepy / muddled bananas / vanilla syrup / lime

SCORPION BOWL *serves 2* 30

rum / gin / brandy / passionfruit lime / lemon / orange / orgeat



WINE

WHITE

milou / rosé / france 12/44
jp chenet / sparkling white / france 12/44
prost / riesling / california 12/44
maui / sauvignon blanc / argentina 12/44
ca di alte / pinot grigio / italy 12/44
mirth / chardonnay / washintgon 12/44

RED

sean minor / pinot noir / california 12/44
barricas / malbec / argentina 12/44
jean marc / bordeaux rouge / france 13/48
chasing lions / cabernet / california 13/48

SAKE

kiku masamune / futsu-shu / 180 ml cup 9
momokawa / junmai ginjo nigori / 750 ml 12/44
kuro kakbutto / junmai daiginjo / 720 ml 13/48
damso (rotating flavor) / soju / 370 ml 13
arizona sake / junmai ginjo / 370 ml 45

Classics 10 HH / 13 AFTER

OLD FASHIONED bourbon / bitters / demerara

MANHATTAN rye / sweet vermouth / bitters

GOLD RUSH bourbon / lemon / honey

GREEN POINT rye / yellow chartreuse / sweet vermouth / bitters

PENICILLIN scotch / ginger syrup / lemon / honey

FRENCH 75 gin / sparkling white / lemon / simple

FRENCH 95 bourbon / sparkling white / lemon / simple

BEE'S KNEES gin / lemon / lavender honey

AVIATION gin / marachino / creme de violet / lemon simple

GIMLET gin or vodka / thai basil / lime / simple

SOUTH SIDE gin / mint / lime / simple

ARMY NAVY gin / lemon / bitters / orgeat

MARTINI gin or vodka / dry vermouth / orange bitters

NEGRONI gin / tuve bitter / sweet vermouth

SBAGLIATO tuve bitter / sweet vermouth / sparkling white

MOJITO rum / mint / lime / simple

PIÑA COLADA white rum / coconut rum / pineapple / coconut cream

DARK & STORMY dark rum / bitters / lime / ginger syrup

MAI TAI white rum / dark rum / orange curacao / lime / orgeat

DAIQUIRI white rum / lime / simple

OLD CUBAN dark rum / sparkling white / mint / lemon+lime / demerara

EL PRESIDENTE white rum / dry vermouth / orange curacao / grenadine

OAXACAN OLD FASHIONED tequila / mezcal / bitters / hibiscus agave

PALOMA tequila / grapefruit / lime / salt / lemongrass syrup

TOMMY'S MARGARITA tequila / lime / agave

AGE OF AQUARIUS mezcal / tuve bitter / lime / passion fruit

KOISMO vodka / orange curacao / bitters / lime / simple

MOSCOW MULE vodka / lime / ginger syrup

PIMMS CUP pimms / fernet / cucumber / lemon / simple

SIDECAR brandy / orange curacao / lemon / simple