

Modern Japanese cuisine with a flirtatious Latin twist. Our breath taking overwater signature restaurant offers authentic modern Japanese Izakaya-style dining presented in a playful, Latin-influenced style. Shared dishes are prepared using the finest quality ingredients and feature simple yet exquisite presentation with a Latin twist in an informal and laid-back dining environment.

Feeling Koi is open from 7.30pm – 10.30pm.

SIGNATURE GRILLED SEAFOOD PLATTER (S)

With two glasses of Krug Brut Champagne

275

For two

Served with mixed green salad, rice and sauces to share: teriyaki, yuzu lemon butter and anticucho

465

LIVE MALDIVIAN LOBSTER (S) モルディブ産ロブスター

Preparation per lobster

USD 25 per 100g (minimum 1 whole lobster)

NEW STYLE SASHIMI (N)

Sesame oil seared lobster served with yuzu soy sauce, chives, ginger and sesame seeds

LOBSTER MISO SOUP

Miso cream, tofu, spring onions, wakame seaweed and togarashi

SASHIMI

Lobster sashimi on ice served with sushi soy sauce, wasabi and gari

TEMPURA (N)

Crispy onions and asparagus tempura dressed with green tea salt, sesame and amazu ponzu sauce

DASHI PONZU STYLE (SAUTÉ)

Dashi, ponzu sauce, asparagus, tomatoes, mix mushrooms and Hijiki seaweed

GRILLED

Served with seasonal vegetables and three sauces on the side (anticucho, teriyaki, wasabi pepper)

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A - Alcohol D - Dairy Products GF - Gluten Free N - Nuts P - Pork RP - Raw Protein S - Seafood V - Vegetarian

FEELING KOI TAPAS タパス

EDAMAME, SPICY (V) (A) <i>Chili garlic and sake soy</i>	14
EDAMAME (V)	14
FLASH FRIED EGGPLANT MISO (GF) (V) (N) <i>Edamame and sesame seeds</i>	14
FEELING KOI CRISPY RICE (S) (GF) (RP) <i>Spicy tuna</i>	18
CRISPY FRIED CHICKEN WINGS <i>Creamy spicy sauce</i>	20
PANKO FRIED REEF FISH CROQUETTE (S) <i>Shiso aioli</i>	20
NANBANZUKE (S) <i>Fish in Japanese vinegar</i>	25
YELLOW FIN TUNA TARTAR (S) (N) (RP) <i>Avocado yuzu salsa, scallion, sesame oil & yuzu vinegar</i>	30
CRAB SPRING ROLL (S) <i>Wasabi mayonnaise</i>	30

TACOS タコス

VEGETABLE (V) (D) <i>Spicy miso</i>	14
TRIO OF FISH (S) (D) <i>Atlantic salmon yuzu marinated, scallop with tobiko, grilled unagi with wasabi ponzu</i>	20
WAGYU BEEF (D) <i>Garlic, onion and ponzu sauce</i>	30

SHARING TAPAS AND TACOS PLATTER タコスプレート *Make your own selection of five tapas or tacos or have our Chef create one for you*

TAPAS FOR TWO	60
TAPAS FOR FOUR	120

FEELING KOI SIGNATURE HOT STARTERS 前菜

FEELING KOI SIGNATURE (S) <i>Tiger prawn, seared foie gras, brioche, vanilla & black pepper cream</i>	34
WAGYU BEEF AND FOIE GRAS GYOZA (N) <i>Ponzu togarashi sauce</i>	30
JAPANESE BEEF AND ASPARAGUS ROLL <i>Shiso mayonnaise</i>	30
TRUFFLE POTATO CROQUETTE (V) <i>Aji Amarillo aioli</i>	20

FEELING KOI NEW STYLE SASHIMI ニュースタイル刺身

Served with chives, ginger, olive oil, sesame oil, sesame seeds and ponzu sauce

TOFU, TOMATO (V)	20
SALMON (S) (RP) <i>Atlantic</i>	25
HAMACHI, SALMON & YELLOW FIN TUNA (S) (RP)	25
YELLOW FIN TUNA (S) (RP)	25
WAGYU BEEF (RP) <i>Japanese</i>	55

SASHIMI 刺身

UNAGI (S) – <i>BBQ eel</i>	REEF FISH (S) (RP) – <i>Catch of the day</i>	
HAMACHI (S) (RP) – <i>Yellow tail</i>	AMA EBI (S) – <i>Sweet prawn</i>	
TAKO (S) (RP) – <i>Octopus</i>	HOTATE (S) (RP) – <i>Scallop</i>	
SHAKE (S) (RP) – <i>Atlantic salmon</i>	TORO (S) (RP) – <i>Blue fin tuna belly</i>	60
MAGURO (S) (RP) – <i>Yellow fin tuna</i>		

SASHIMI SELECTION 刺し盛り

Make your selection or have our Chef create one for you (additional charge for toro)

THREE KINDS (S) (RP)	30
FIVE KINDS (S) (RP)	48
SEVEN KINDS (S) (RP)	60

NIGIRI にぎり

UNAGI (S) – <i>BBQ eel</i>	EBI (S) – <i>Prawn</i>	
HAMACHI (S) (RP) – <i>Yellow tail</i>	REEF FISH (S) (RP) – <i>Catch of the day</i>	
TAKO (S) (RP) – <i>Octopus</i>	TORO (S) (RP) – <i>Blue fin tuna belly</i>	30
SHAKE (S) (RP) – <i>Atlantic salmon</i>	ABOKADO (V) – <i>Avocado</i>	
MAGURO (S) (RP) – <i>Yellow fin tuna</i>		

NIGIRI SELECTION

Make your selection or have our Chef create one for you (additional charge for toro)

THREE KINDS (S) (RP)	45
FIVE KINDS (S) (RP)	75

FEELING KOI SIGNATURE NIGIRI シェフ厳選握り

NEW STYLE TUNA AND SALMON NIGIRI (S) (RP) <i>Yuzu soy sauce</i>	20
BEEF WAGYU <i>Truffle teriyaki sauce</i>	30
UNAGI AND FOIE GRAS (S) <i>Vanilla infused miso sauce</i>	30

FEELING KOI SIGNATURE ROLL 寿司ロール

VEGETARIAN (V) (N) <i>Asparagus tempura, avocado, carrot, cucumber, takuang, sesame seeds</i>	
UNAGI & CUCUMBER (S) (N) <i>Roasted eel, avocado, sesame, cucumber, eel sauce</i>	
SOFT SHELL CRAB (GF) (S) (RP) <i>Soft shell crab tempura, avocado, chives, mustard miso, wasabi-tobiko, wasabi mayonnaise</i>	
TEMPURA PRAWN (S) (RP) <i>Prawn tempura, aji Amarillo mayonnaise, avocado, cucumber, tobiko, unagi sauce</i>	
CRISPY TUNA (RP) (S) (N) <i>Yellow fin tuna, chives, micro herbs, tanuki, takuang, spicy mayonnaise & sesame seeds</i>	
CALIFORNIA (GF) (S) (N) <i>King crab, avocado, cucumber, tobiko, wasabi mayonnaise</i>	

SUSHI ROLLS SELECTION

Make your selection or have our Chef create one for you (additional charge for toro)

TWO KINDS (S) (RP)	48
THREE KINDS (S) (RP)	72

SUSHI & SASHIMI SELECTION

Your choice of 2 kinds of rolls, 2 kinds of nigiri (2 pcs each), 3 kinds of sashimi (3 pcs each)

98

SUSHI & SASHIMI SELECTION

Your choice of 3 kinds of rolls, 3 kinds of nigiri (2 pcs each), 5 kinds of sashimi (3 pcs each)

130

SALADS サラダ

WARM MUSHROOM (V) <i>Yuzu garlic dressing</i>	15
BABY OCTOPUS (S) <i>Miso dressing</i>	20
TUNA TATAKI SALAD (S) (RP) (N) <i>Onion soy dressing</i>	20
BABY SPINACH LEAVES (D) <i>Homemade dry miso, yuzu truffle dressing</i>	20
SHA-BU SHA-BU BEEF <i>Thin sliced warm beef salad ume-kaeshi dressing</i>	30

SOUP スープ

All our soups can be served spicy or non-spicy

SHIITAKE & CHICKEN BROTH (D) (N) <i>Shiitake infused chicken broth, chicken dumpling & mushroom, bok choy, scallion</i>	18
MUSHROOM MISO SOUP (GF) <i>Tofu, scallion, wakame</i>	20
KING CRAB SOUP (S) <i>Clear King crab and egg drop soup</i>	30

TEMPURA 天ぷら

Served with tempura sauce, daikon and ginger purée

MIXED VEGETABLES (V) <i>Soy broth</i>	18
REEF FISH (S) <i>Watermelon, orange ponzu</i>	20
PRAWNS (S) <i>Soy broth</i>	25
SOFT SHELL CRAB (S) <i>Soy broth</i>	25

FROM THE GRILL - HOT DISHES

LAND DISHES メインディッシュ 大地から

JAPANESE WAGYU STRIPLOIN SAGA (N) <i>Served on hot rock, onion sesame salsa, ponzu sauce</i>	110
DUCK BREAST <i>Wasabi salsa</i>	32
LAMB CUTLETS <i>Spicy teriyaki, soy roasted sweet potato, crispy eggplant</i>	44
BRAIZED JAPANESE WAGYU BEEF SHORT RIBS HOKKAIDO <i>Smoky teriyaki sauce, crunchy daikon, micro greens</i>	80
JAPANESE WAGYU TENDERLOIN <i>Eggplant puree & Hijiki seaweed</i>	110
CORN-FED ORGANIC CHICKEN BREAST (A) <i>Crispy onion rings, Asian greens & eggplant puree</i>	31

Choice of sauces: anticucho, teriyaki or wasabi pepper sauce

OCEAN AND FRESHWATER DISHES メインディッシュ 鮮魚から

REEF FISH WITH GINGER SALSA (S)	30
GRILLED EEL (UNAGI DON BURI) (S) <i>Japanese pickles, steamed rice and teriyaki sauce</i>	30
MALDIVIAN YELLOW FIN TUNA & SEA WATER PRAWN (S) <i>Sumiso marinated, morel mushroom & tobiko sauce, pressed edamame puree, char grilled asparagus</i>	35
NORWEGIAN SALMON (S) (N) <i>Crispy spinach and ponzu butter</i>	38
ATLANTIC WILD CAUGHT BLACK COD (S) <i>Miso marinated black cod fillet, crunchy lotus root, bok choy, snow peas, yuzu miso</i>	48

TOBAN YAKI 陶板焼き

All toban yaki can be prepared with or without sake

MIXED VEGETABLES (A) (V) <i>Mushroom and tofu</i>	30
SEAFOOD (A) (S)	48
JAPANESE WAGYU BEEF (A)	110

SIDE DISHES サイドディッシュ

STEAMED WHITE RICE (V)	8
EGG & GARLIC FRIED RICE (V)	10
SEASONAL VEGETABLES (V) <i>Sauteed, grilled or steamed</i>	10
SAKE SOY SAUTEED MUSHROOM (A) (V)	15
STIR-FRIED UDON NOODLES (V)	20

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