

Pairings

Classic Pairing

wine . junmai ginjo . Junmai daiginjo
\$55

Premium Pairing

wine . junmai . ginjo . daiginjo
\$85

Summer Special Sake

Katsuyama Ken Junmai Ginjo

IWC Champion sake is a unique collection of melon, berry, bread, lemon, stone fruit, and rice aromas. Smooth, round, crisp, and dry this sake is made with Yamadanishiki milled to 50%,

Glass – \$20 / Carafe - \$45 / Bottle - \$135

Kaiseki Inspired Omakase

\$178

Sakizuke

seasonal amuse-bouche

Mukozuke

ankimo . maguro . cone

Sunomono

black rice soba. uni. okra.

Suimono

seafood soup. sea bass

Sushi

chef selections

Gohan

truffle. tofu. scallop .carrot. rice

Mizumono

seasonal sweets

*consuming raw or undercooked meats, poultry, seafood
Shellfish, or eggs may increase your risk of foodborne illness

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