

## Supplements

### Uni Toro Toast

uni . toro . caviar . milk bread . soy

\$40

## Pairings

### Classic Pairing

1 selection of wine and 2 sakes

\$55

### Premium Pairing

1 selection of wine and 3 sakes

\$85

### Tea Pairing

3 selection of teas

## Seasonal Sake

### Masumi Hiyaoroshi “Sleeping Beauty”

beautifully fresh and gracefully aged, dry, clean  
and mild fruit aromas drift above the acidity

Carafe - \$42 / Bottle - \$115

### Kan Nihonkai Hiyaoroshi Junmai(hot)

it is earthy and slightly saline with subtle notes of honey, toasted hazelnuts,  
and moderate finish

Carafe - \$35 / Bottle - \$95

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

## Kaiseki Inspired Omakase

\$158

### Dungeness Crab

Mozuku Seaweed . Kaiware . Caviar . Tozasu Gelee . Hanaho

### Saikyo Miso Marinated Ora King Salmon

Smoked Trout Roe . Spinach Gomae

### Shio Koji Chanterelle Risotto Onagadai

ruby snapper. Yuzu . Nasturtium

### Miso Soup

Awase Miso, Shiro Miso, Aka Miso (blend) . Scallop . Negi

### Sushi

chef selections

### Temaki

chef special handroll

### Mizumono

seasonal sweets

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[www.koyonewyork.com](http://www.koyonewyork.com)

