

Supplements

Uni Toro Toast

uni . toro . caviar . milk bread . soy
\$40

Uni Tasting

seasonal uni selections
\$ market Price

Pairings

Classic Pairing

1 selection of wine and 2 sakes
\$55

Premium Pairing

1 selection of wine and 3 sakes
\$85

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

Koyo Omakase

Fall Season

\$155

Otsumami

Saba Zuke

mackerel. nori ponzu

Suzuki

binchotan grilled suzuki. uni rice

A5 Wagyu

wagyu. mesclun green. tofu dressing

Dobin Mushi

roasted madai. Matsutake.
seasonal sweets

*consuming raw or undercooked meats, poultry, seafood

Sushi

Chef choice

Temaki

Chef special handroll

Dessert

Shellfish, or eggs may increase your risk of foodborne illness

Koyo . 3712 31st Avenue, Astoria New York 11103

www.koyonewyork.com

Tea Pairing

2 selection of tea

\$25

Cocktails

Yuzu Sunset

yuzu sake. prosecco. cranberry juice

Dessert Tasting

\$39

Just an orange

bavarois, chrysanthemum cream, yuzu

Taste of fall

chestnut basque cheesecake with mascarpone cream

Chocolate

seasonal sorbet /gelato with chocolate ganache tart