

## Pairings

### Classic Pairing

wine . junmai ginjo . Junmai daiginjo  
\$55

### Premium Pairing

wine . junmai . ginjo . daiginjo  
\$85

## Seasonal Sake

### Masumi Hiyaoroshi “Sleeping Beauty”

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

Glass – \$21 / Carafe - \$40 / Bottle - \$110

## Kaiseki Inspired Omakase

\$175

### Sakizuke

seasonal amuse-bouche

### Mokuzuke

ankimo . maguro . tart

### Mushimono

chawanmushi . kurumaebi . caviar

### Suimono

abalone . parsnip . king oyster mushroom

### Sushi

chef selections

### Gohan

anago . rice

### Mizumono

seasonal sweets

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

Koyo . 3712 31<sup>st</sup> Avenue, Astoria New York 11103  
[www.koyonewyork.com](http://www.koyonewyork.com)