

KOI

SUSHI & THAI MIDTOWN | VANDERBILT

2214 Elliston Place, Nashville, TN, 37203

APPETIZERS & SIDES

Agedashi Tofu	7
Asparagus Tempura	9
Bowl of Brown Rice	4
Bowl of Fried Rice	6
Bowl of White Rice	3
Calamari	9
Chicken Satay	8
Chicken Lettuce Wraps	12
Chicken Spring Roll (2)	7
Chicken Nugget JP Style (Karaage)	8
Chicken Wing Thai Style (6)	9
Crispy Brussels Sprout	10
Crispy Shrimp Cocktail	10
Edamame	8
Edamame with Garlic Sauce	9
Fresh Summer Roll (2)	8
Veg, Tofu, Shrimp (+1)	
Fried Crab Wonton	9
Gyoza	8
Jumbo Crab Cake	9
Plain Stir-fried Lo Mein	7
Shrimp Shumai	9
Shrimp Tempura	9
Shrimp / Vegetable Tempura	9
Soft Shell Crab	11
Vegetable Spring Roll (2)	6
Vegetable Tempura	7

SOUPS & SALADS

SOUPS	
Egg Drop Soup	5
Hot and Sour Soup	5
Miso	4
Tom Yum	
Vegetable	6
Chicken	6
Shrimp	7
Tom Ka	
Vegetable	6
Chicken	6
Shrimp	7
Wonton Soup	5
SALADS	
Cucumber Salad	7
House Ginger Salad	5
Seared Tuna Salad*	13
Seaweed Salad	9
Squid Salad	10

LISTS OF YAKITORI

Served with mixed pickels and spiey mayo. 1 skewer per serving.	
Asparagus	3
Beef Lemongrass	4.5
Chicken Liver	4
Chicken Thigh	4
King Mushroom	3.5
Mackarel	4
Pork Belly	4
Salmon Belly	5
Scallop	6
Shrimp	5
Smoked Salmon	5
Squid	5

THAI CORNER

Served with steamed white rice (+1.50 brown rice, +2.50 fried rice), spring roll, and your choice of house ginger salad or house soup.

Vegetable, Tofu,	14
Chicken or Pork	15
Beef or Shrimp	16
Combo	

Cashew Chicken	
Sauteed with minced garlic, chili, bell peppers, brussels sprout, carrots, onions, mushrooms, bamboo shoots, and roasted cashew.	
Classic Pad Kra Pow	16
Saut��ed chopped chicken, mince garlic, chilli paste, onion, thai holy basil, and fried egg on top.	
Garlic Sauce	
Sauteed with crushed garlic, white peppers, carrots, cabbage, broccoli, and zucchini.	
Ginger	
Fresh ginger, chili paste, peas, carrots, mushrooms, onions, brussels sprout, bell pepper, zucchini, and bamboo shoots.	
Koi’s Vegetarian	
Stir fried mixed vegetables with special house sauce.	
Pad Ka Prow	
Sauteed with minced garlic, chili, bell pepper, carrots, onions,mushrooms, bamboo shoots, and fresh basil leaves.	
Peanut Chicken	
Grilled Chicken with cabbage, zucchini, carrots, broccoli, peanut sauce.	
Spicy Eggplant	
Stir fried eggplant, chili paste, pea, carrots, onions, brussels sprout, bamboo shoots, mushrooms, and cashew.	

RICE & NOODLES

Served with spring roll, and your choice of house ginger salad or house soup.

Vegetable, Tofu,	14
Chicken or Pork	15
Beef or Shrimp	16
Combo	

Basil Fried Rice	
Stir fried rice with egg, onions, broccoli, and fresh basil leaves.	
Fried Rice	
Stir fried rice with egg, carrots, peas and your choice of protein.	
Lad Nah	
Stir fried wide noodles with onions, mushroom, broccoli, carrots, and egg with a gravy sauce.	
Lo Mein Noodles	
Stir fried lo mein noodles with onions, carrots, and green onions.	
Pad Kee Mao	
Stir fried noodles with basil leaves, chili paste, tomatoes, carrots, bell pepper, onions and mushrooms.	
Pad Woon Sen	
Stir fried clear bean thread noodles with eggs, onions, carrots, brussels sprout, bell pepper and bean sprouts.	
Pad Thai	14
Stir fried thin rice noodles with shrimp, chicken, green onions, bean sprouts, eggs and ground peanut.	
Soy Sauce Noodles	
Stir fried wide noodles with eggs, broccoli, and carrots in a sweet sauce.	

Singapore Rice Noodles	
Stirred rice noodles with egg, curry powder, cabbage carrot, green onions, onions with house sauces.	
Hawaiian Fried Rice	
Stir fried rice with egg, raisins, peas, carrots, and pineapple served in a pineapple shell.	

Vegetable, Tofu,	18
Chicken or Pork	20
Beef or Shrimp	21
Combo	

JAPANESE BENTO BOX

Served with steamed white rice (+1.50 brown rice, +2.50 fried rice), and your choice of house ginger salad or soup.

Japanese Bento 1	14
(Pick any 2 items)	
Chicken Teriyaki, Shrimp Tempura, Gyoza, California Roll.	
Japanese Bento 2	14
(Pick any 2 items)	
Suat��ed Vegetables, Cucumber Roll, Vegetable Tempura.	
Japanese Bento 3	15
(Pick any 2 items)	
Shrimp Teriyaki with Gyoza or California Roll.	
Japanese Beto 4	15
(Pick any 2 items)	
Beef Teriyaki with Gyoza or California Roll	

CURRY CORNER

Served with steamed white rice (+1.50 brown rice, +2.50 fried rice), spring roll, and your choice of house ginger salad or house soup.

Vegetable, Tofu,	14
Chicken or Pork	15
Beef or Shrimp	16
Combo	

Green Curry	
Broccoli, bamboo shoots, carrots, brussels sprout, mushrooms, zucchini, bell peppers, and onions saut��ed in a light creamy curry sauce and fresh basil leaves.	
Massaman Curry	
Bell peppers, onions, pineapple, mushrooms, potatoes, and massaman curry sauce.	

Panang Curry	
Bamboo shoots, carrots, brussels sprout, mushrooms, zucchini, bell peppers, and onions saut��ed with thick, sweet and creamy curry.	

Red Curry	
Broccoli, bamboo shoots, carrots, brussels sprout, mushrooms, zucchini, bell peppers, and onions saut��ed in a sweet creamy curry sauce and fresh basil leaves.	

SOUP ENTREE

Beef Stew	17
Slow braised beef with carrots and onions served over rice noodles with sprouts, basil, jalapeno and fresh lime.	
Nabeyaki Udon Soup	18
Thick flour noodles with spinach, vegetables, fish cakes, eggs, chicken, and shrimp tempura.	
Tempura Udon or Soba Soup	17
Thick wheat flour or buckwheat noodles with spinach, fish cakes and shrimp tempura.	
Khao Soi Noodles	18
Traditional Thai Curry Noodles. Served with quarter chicken leg, egg noodle, red onion, pickles, fried wonton, citranthro, and green onion.	
Pho Noodles Soup	
Rice noodles with bean sprout, basil leaves scallions, onions, fresh jalapeno peppers, cilantro, and lime in a savory beef broth.	
Vegetable or Chicken	16
Beef or Meatball	17
Seafood	18
Combo, Special	18

RAMEN NOODLES

Spicy Miso Ramen	18
Spicy miso broth with roast pork belly, egg, spinach, mushroom, bok choy, bamboo, topped with green onion.	
Tonkatsu Ramen	19
Pork bone broth with crispy pork, egg, spinach, mushroom. bok choy, bamboo, topped with green onion	
Vegetarian Ramen	17
Vegetarian broth with mixed of vegetables	

TERIYAKI & TEMPURA

Served with steamed white rice (+1.50 brown rice, +2.50 fried rice), spring roll, and your choice of house ginger salad or house soup.

TERIYAKI	
Beef Teriyaki	14
Chicken Teriyaki	13
Salmon Teriyaki*	22
Shrimp Teriyaki	14
Tofu Teriyaki	13
TEMPURA	
Chicken Tempura	14
Mixed Tempura	15
Red Snapper Tempura	15
Shrimp Tempura	15
Vegetables Tempura	13

ASIAN BISTRO SPECIALTIES

Served with steamed white rice (+1.50 brown rice, +2.50 fried rice), spring roll, and your choice of house ginger salad or house soup.

Vegetable, Tofu,	14
Chicken or Pork	15
Beef or Shrimp	

Hunan Spicy	
Mixed vegetables with a spicy brown sauce.	
Kung Pao	
Celery, water chestnuts, carrots, and peanuts.	

Sichuan Spicy	
Green peppers, onions, water chestnuts, carrots, wood ear mushrooms, and broccoli .	

General Tso’s	
Breaded and finished with a sweet and sour sauce.	

Sesame	
Breaded and finished with sweet and sour sauce and sesame seeds.	

Sweet and Sour	
Breaded and finished with a sweet and sour sauce.	

Chicken, Pork	14
Shrimp	15

Chengdu Spicy Beef	15
Wok seared beef with mushrooms, carrots, bamboo shoots, scallions and jalapenos in a spicy sauce.	

Chongqing Hot Pepper Chicken	14
Wok seared chicken, bell pepper, jelep��no and hot chili.	

Mongolian Beef	15
Stir fried beef with scallions and onions in sweet oyster sauce.	

Triple Crown	22
Stir fried chicken, beef, shrimp and vegetables in spicy sichuan sauce.	

Happy Family	23
Stir fried chicken, beef, shrimp, scallops, and vegetables in a house sauce.	

Ma Po Tofu	17
Tofu in a spicy bean paste.	

Stir-Fried Bok Choy	15
Stir-fried with garlic and brown sauce. (+2 chicken or pork, +3 beef or shrimp)	

Note: For Lunch Take Out Order, we are not provided any house soup or house ginger salad with the meal.

House soup or ginger salad for lunch special are only provided for dine-in only.

*These items are cooked to order and may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An 20% gratuity is automatically added to your bill for parties of 6 or more. Our Corkage fee is \$10 per bottles;

We are not responsible for any lost or stolen articles. We accept cash and all major credit cards, no personal checks. We reserve the right to refuse service to anyone. Prices are subject to change without notice.