

# Koishii

Inspired by the creativity of Japan and the vibrancy of Peru,  
emerges the concept of Koishii.

KOISHII, the connection between the words  
**Koi - The act of falling in love, and**  
**Itishi - The deep feeling of doing something for someone you love.**

Our Chefs are passionate about quality and serious about innovation. We find our inspiration using Japanese cooking techniques with traditional Peruvian ingredients, the result is a culinary experience that is designed to surprise, excite, and amaze. The menu showcases a variety of dishes from its three kitchens: the Hot Kitchen, the Sushi Bar and the Robata Grill.

If you would like the full Koishii dining experience try our Omakase menu Omakase meaning, "I leave it up to you in Japanese."

## Desserts

### Tres Leches

Genoese Sponge in Three Milks, Custard Apple  
Passion Fruit Sorbet • 200 gms • Kcal 380

### Green Tea and Banana Cake

With Coconut Ice Cream And Hazelnut Sauce  
• 200 gms • Kcal 365

### Coffee Chocolate and Caramel Pot

Coffee Ice-Cream With Cocoa Crumble, Chocolate  
Caramel Sauce • 200 gms • Kcal 550

### Key Lime Brûlée

Baked Key Lime Custard, Berries, Citrus Soil  
Pistachio Bread Crisp • 200 gms • Kcal 530

### Cacao Pebble

64% Dark, Yuzu, Roasted Hazelnut • 150 gms • Kcal 450

 Koishii Special  Vegan  Vegetarian  Gluten Free  Non Vegetarian  Dairy  Crustacean  Egg  Nuts  Soya

Any average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.  
Allow us to fulfil your needs, please let one of our food and beverage staff know if you have any special dietary requirements,  
food allergies or food intolerances. All prices listed in Indian Rupees. Government taxes and local charges as applicable.