



Koishū

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."

₹ 6900 / Person

The chef's selection of seasonal dishes is only available as a choice for the whole table, for a minimum of 2 guests

OMAKASE

Miso Shiru

Tofu, Seaweed, Enoki Mushrooms

• 200 gms • Kcal 160

Yellowtail Nikkei

Baby Rocket, Quinoa Pop, Yamasa Dressing

• 100 gms • Kcal 184

Hamachi Ceviche

Yellowtail, Leche de Tigre, Lettuce & Corn

• 250 gms • Kcal 263

Mango Ceviche

Coconut Milk, Rocoto Chilli, Onion Tempura, Quinoa Puff

• 250 gms • Kcal 220

Rock Shrimp Tempura

Spicy Mayo, Sriracha, Quinoa

• 200 gms • Kcal 391

Salmon Tropical Duo

Quinoa Pop, Aji Amarillo, Coconut, Corn Chulpe

• 250 gms • Kcal 388

Crispy Salmon Roll

Crispy Prawns, Avocado, Aji-Amarillo, Red Quinoa

• 250 gms • Kcal 466

Yuzu Miso Black Cod

Yuzu Miso, Marinated Black Cod

• 200 gms • Kcal 499

Australian Lamb Chops

Quinoto, Anticucho Sauce

• 300 gms • Kcal 890

Forest Mushroom

Shiitake, King Oyster Mushroom, Anticuchera Sauce

• 200 gms • Kcal 248

Latin Rice

Black Bean, Veggies & Plantain Chips

• 250 gms • Kcal 213

Koishii Signature Dessert Platter

Selection of our Signature Desserts

• 400 gms • Kcal 1100

 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.

₹ 4900 / Person

The chef's selection of seasonal dishes is only available as a choice for the whole table, for a minimum of 2 guests

OMAKASE VEGETARIAN

Miso Shiru •

Tofu, Seaweed, Enoki Mushrooms
• 200 gms • Kcal 160

Wafu Salad •

Baby Gem, Avocado, Fermented Tempeh Sesame Seeds
• 150 gms • Kcal 193

Watermelon Carpaccio •

8 hour Slow Cooked Watermelon, Baby Spinach,
Sesame Seeds, Tofu & Sweet Ponzu Dressing
• 200 gms • Kcal 167

Mango Ceviche •

Coconut Milk, Rocoto Chilli, Onion Tempura,
Quinoa Puff
• 250 gms • Kcal 220

Vegetable Tempura •

Asparagus, Carrot & Zucchini, Onion,
Bell Pepper, Acevichada, Tentsuyu & Habanero Sauce
• 300 gms • Kcal 250

Veg Truffle Maki •

Avocado, Cucumber, Truffle, Aji Panca
• 150 gms • Kcal 341

Cre moso De Quinoa •

Quinoa, Coriander, Tofu, Haloumi Cheese, Chimichurri
• 250 gms • Kcal 403

Slow Roasted Portobello Mushrooms •

Wild Mushrooms, Truffle, Crispy Taro
• 250 gms • Kcal 195

Peruvian Asparagus •

Soy Mirin Glaze
• 250 gms • Kcal 220

Latin Rice •

Black Bean, Veggies & Plantain Chips
• 250 gms • Kcal 213

Koishii Signature Dessert Platter

Selection of our Signature Desserts
• 400 gms • Kcal 1100

 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.