OMAKASE SUSHI BAR

Fish, rice and patience.

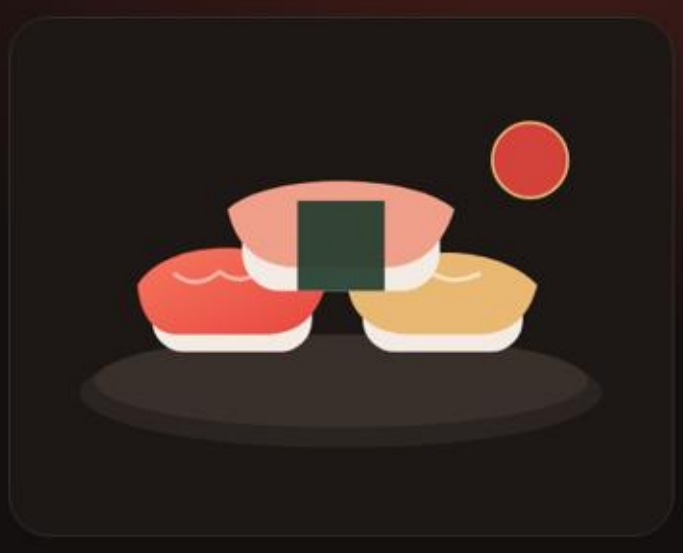
Eight seats, one chef, and a nightly menu built around the morning catch. Sit at the counter and let us pick for you.

Reserve a seat See the menu

8 counter seats

12 courses

2 seatings a night



HOW WE COOK

Simple, careful, seasonal

Everything on the counter is cut to order. The menu changes with the market, so no two weeks taste alike.

Daily fish

Delivered each morning and aged in house only as long as each cut needs.

Cut to order

Every piece is sliced and shaped in front of you, then handed over right away.

Seasonal rice

Short grain rice seasoned with a blend of two vinegars, served at body temperature.



THE OMAKASE

Twelve courses, about 90 minutes

Start with small plates, move through eight pieces of nigiri, and finish with a hand roll and dessert. Tell us about allergies when you book and we will plan around them.

- Two seatings: 6:00 and 8:30 pm
- Drink pairings available
- Vegetarian menu on request

View the courses

GOOD TO KNOW

Plan your evening

On time

We start each seating together, so please arrive 10 minutes early.

Sake list

Twenty bottles, with pours by the glass and a flight of three.

Dietary needs

Gluten free, shellfish free and vegetarian plans with notice.

Celebrations

Tell us about birthdays and anniversaries and we will add a small surprise.

"The quietest, most generous meal we had all year. You can taste how much care goes into every piece."

A. Moreno, guest

TUESDAY TO SATURDAY

Seats fill up early

Bookings open 30 days ahead. Parties of up to four can be seated together.

Reserve a seat Find us

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MENU

What we are serving

The menu follows the market and changes often.

All | Omakase | Nigiri | Rolls | Small plates | Drinks

Omakase, 12 courses

$118 per person. Drink pairing $62.

1. **Seasonal starter**
   Chilled dish from the market, such as sesame tofu or pickled vegetables.
2. **Sashimi plate**
   Three cuts, lightly dressed.
3. **Raw shellfish**
   Scallop or sweet shrimp with citrus.
4. **Warm dish**
   Steamed egg custard or a small grilled fish.
5. **Nigiri, first pair**
   Lean white fish, lightly cured.
6. **Nigiri, second pair**
   Tuna, lean and aged.
7. **Nigiri, third pair**
   Fatty tuna and salmon.
8. **Nigiri, fourth pair**
   Eel, grilled and glazed, and egg.
9. **Hand roll**
   Chopped tuna and scallion, wrapped to order.
10. **Miso soup**
    Made with the heads and bones of the day.
11. **Palate cleanser**
    Pickled ginger sorbet.
12. **Dessert**
    Seasonal fruit or house made sesame ice cream.

Nigiri

Tuna, lean — $9
Aged three days, soy brushed

Fatty tuna seasonal — $16
Marbled belly, a little wasabi

Sea bream — $8
Citrus zest and sea salt

Salmon — $8
Lightly torched, yuzu pepper

Scallop — $10
Sweet soy, shaved lime

Sweet shrimp — $9
Raw, with its own miso

Eel — $9
Grilled and glazed, sansho

Egg — $6
House made, slightly sweet

Rolls and hand rolls

Spicy tuna roll — $14
Chili, cucumber, sesame

Salmon avocado roll — $13
Sesame and cucumber

Vegetable roll vegetarian — $11
Cucumber, pickled radish, shiso

Negitoro hand roll — $12
Chopped fatty tuna, scallion

Crispy shrimp roll — $15
Panko shrimp, lettuce, spicy mayo

Small plates

Edamame vegetarian — $6
Sea salt or garlic chili

Agedashi tofu vegetarian — $9
Dashi, grated radish

Chawanmushi — $10
Steamed egg custard, shrimp

Grilled mackerel — $14
Lemon, grated ginger

Seaweed salad vegetarian — $8
Sesame dressing

Drinks

Junmai sake, glass — $12
Dry, clean finish

Sake flight — $22
Three 2 oz pours

Plum wine — $10
Served over ice

Japanese lager — $8
Crisp, 12 oz

Hojicha, hot or iced — $5
Roasted green tea

Yuzu soda — $6
House made, lightly sweet

Please tell us about allergies. Consuming raw fish may increase risk of foodborne illness.

OUR STORY

A small counter with a long memory

Koi Omakase started as a pop up with four stools and one cutting board. It is still about the same thing: good fish, good rice, and full attention.

PHILOSOPHY

Less on the plate, more in it

We buy what looks best that morning and plan the menu around it. We keep the menu short, the room quiet and the counter small enough that the chef can talk to every guest.

Our rice is cooked twice a day in small batches. Our knives are sharpened every morning. Everything else is up to the sea.



TIMELINE

How we got here

2016
First pop up with four stools, a rented kitchen and a borrowed rice cooker.

2018
Moved into our own eight seat counter and added the second nightly seating.

2021
Started the sake program and the weekly vegetarian omakase.

2025
Renovated the room with a new cypress counter and quieter lighting.

THE TEAM

People behind the counter

K

Kenji Mori
Head chef and owner

A

Aiko Tanabe
Sous chef

R

Ravi Shah
Sake sommelier

L

Lena Park
Front of house

Responsible sourcing
We buy from small boats and ask where every fish came from.

Low waste
Bones become stock, trim becomes staff meal, and rice is portioned to order.

Craft first
We train every cook for a year before they serve the counter.

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RESERVATIONS

Reserve a seat

Choose a date and seating and we will confirm by email within a day.

Name

Email

Date

mm/dd/yyyy

Seating

6:00 pm

Guests

2

Phone

Notes, allergies, occasion

Request reservation

Before you book

Seatings are at 6:00 and 8:30 pm, Tuesday to Saturday. The omakase runs about 90 minutes and is $118 per person.

Tuesday to Thursday	6:00 and 8:30 pm
Friday and Saturday	6:00 and 8:30 pm
Sunday and Monday	Closed

FAQ

Questions, answered

- How far ahead can I book?
- Can you cater to allergies?
- What if I am running late?
- Is there a cancellation fee?
- Do you take larger groups?

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CONTACT

Find us

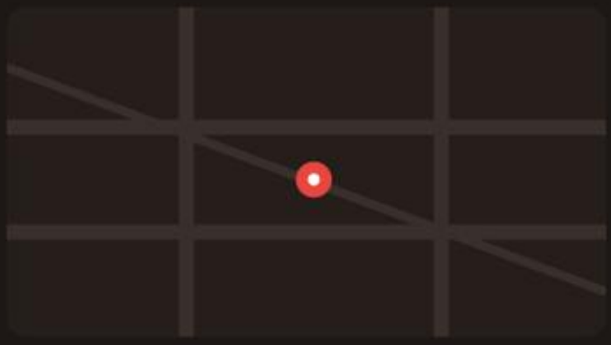
Questions about a booking, a private evening or a gift card? Write to us or stop by.

Koi Omakase

214 Harbor Lane
Your City, ST 00000
(555) 010 2030
hello@example.com

Hours

Tuesday to Thursday	6:00 to 10:30 pm
Friday and Saturday	6:00 to 10:30 pm
Sunday and Monday	Closed



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Name

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Topic

General question

Message

Send message

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