

# KOY

## RESTAURANT

Small

## PLATES

### PUPU PLATTER \$35

Crab rangoons, fried spring rolls, spicy wings, chicken teriyaki skewers, shrimp tempura

### SPANISH OCTOPUS \$22

Braised octopus leg, sherry vinaigrette dressed bell pepper salad, spicy mayo, torn cilantro

### BANG BANG CAULIFLOWER \$12

Tempura battered cauliflower florets, coated in sweet honey chili sauce, scallion

### EDAMAME \$10

Coarse sea salt and Korean chili flakes

### SCALLION PANCAKE 파전 \$14

Tempura batter, scallion shoots, bell pepper, sesame soy  
**Add mixed seafood +\$4**

### SPICY WINGS \$16

Lightly fried chicken wings, sweet and spicy gochujang chili sauce, scallion

### FIRECRACKER SHRIMP \$15

Tempura battered shrimp, honey sriracha sauce

### CHEESY CORN \$14

Shredded surimi, melted cheese, corn, kewpie and onion in a hot skillet, served with wonton chips

## DUMPLINGS

### CHEESESTEAK DUMPLINGS \$14

Pastrami, swiss, bacon and kimchi fried dumplings, spicy aioli

### KOREAN MANDU 만두 \$14

Pan seared beef and veggie filled dumplings, sesame soy sauce

### CRAB RANGOONS \$14

Cream cheese and surimi filling, sweet chili sauce

### SWEET AND SOUR PORK \$12

Honey vinegar glaze, shredded carrot, scallion

### VEGGIE DUMPLINGS \$12

Lightly fried, seasonal vegetables, sweet chili dressed salad, sesame soy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food illness. Please inform your server if you or anyone in your party has a food allergy or intolerance.

Large

## PLATES

### HOT STONE BIBIMBAP 비빔밥 \$16

Dolsot stone bowl, crispy rice, seasonal veggies, bulgogi beef, fried egg, gochujang

*Vegetarian, vegan, and gluten free options available*

### KIMCHI FRIED RICE 김치 볶음밥 \$16

Wok-fried white rice, sweet soy, house kimchi, shredded pork, fried egg, mozzarella, served in a dolsot stone bowl

*Vegetarian, vegan, and gluten free options available*

### MASTER CHANG'S CHICKEN \$18

Tempura battered chicken, double fried, sweet chili garlic sauce, white rice, black sesame, aioli

*Ask for ANGRY to make it spicy!*

### JAPCHAE 잡채 \$18

Korean sweet potato noodles, assorted vegetables, bulgogi, sweet soy, sesame

*Vegetarian, vegan, and gluten free options available*

### STREET NOODLES \$16

Wok fried egg noodles, roasted sesame, cabbage, zucchini, carrot, onion, sweet soy  
**Add protein: chicken +\$5, shrimp +\$5, bulgogi +\$7, tofu +\$5**

### SEARED SALMON BOWL \$24

Salmon filet, garlic broccoli, shredded carrot and daikon, unagi sauce, spicy mayo, roasted sesame, bed of white rice

### UDON STIR FRY \$16

Wok fried udon noodles, fajita vegetables, sweet soy, scallion  
**Add protein: chicken +\$5, shrimp +\$5, bulgogi +\$7, tofu +\$5**

Served with white rice and kimchi

### SOONDUBU 순두부 찌개 \$18

Traditional silken tofu, assorted seafood, dropped egg, spicy broth, scallion

### KIMCHI JJIGGAE 김치 찌개 \$18

House kimchi, scallion, onion, tofu, tender pork, Korean spice

### GALBITANG 갈비탕 \$18

Braised short rib, beef broth, radish, omelette egg, scallion, vermicelli

### SPICY CHICKEN STEW

닭도리탕 \$18  
Braised chicken thigh, spicy broth, root vegetables

## SOUPS AND STEWS

## CRUDO

### CRISPY TUNA BITES \$14

Crispy wonton chips topped with Ahi tuna, gochujang chili sauce, sesame, tobiko

### TUNA TARTARE \$18

Ahi tuna, glazed with sweet ginger soy, creamy avocado, red onion, cilantro, lime, and wonton chips

### VOLCANO MAKI \$22

Shrimp tempura, avocado and cucumber topped with spicy tuna mix, sriracha, spicy mayo, unagi sauce, tempura flakes and tobiko

### CATERPILLAR MAKI \$22

Mango and shrimp tempura topped with thinly sliced avocado, black tobiko, unagi sauce

### IDAHO MAKI \$14

Tempura fried sweet potato and cream cheese roll

### SPICY TUNA ROLL \$16

Spicy tuna mix (with kani, spicy mayo and sriracha), cucumber and rice

### SPICY SALMON \$16

Salmon with spicy mayo and sriracha

### UNAGI ROLL \$18

Glazed eel, avocado and cucumber roll

## HAND ROLLS

(2 per order) \$17

Salmon Avocado

Spicy Tuna

Crispy Salmon Skin

## SWEET

### DARK CHOCOLATE TORTE \$10

Strawberry sauce, whipped cream, powdered sugar

### COCONUT ICE CREAM \$12

Bruléed banana halves, coconut ice cream, cinnamon and lime zest

### MOCHI \$12

4 pieces of flavored ice cream mochi

Served with white rice and kimchi

## KBBQ SKILLETS

### KBBQ BULGOGI 불고기 \$32

Shredded bulgogi beef marinated in brown sugar and soy, fajita veg, vermicelli, enoki

### KBBQ PORK BELLY

김치 삼겹살 \$30

Thinly sliced pork belly, grilled kimchi, sesame oil, steamed tofu, onion, scallion

### KBBQ GALBI 갈비 \$34

Bone-in LA style galbi strips, grilled scallion and onions, pickled daikon, sesame, scallion

## SIDES

Kimchi \$3

Garlic broccoli \$5

Rice \$2

Fried rice \$5

Wonton chips \$3

Can be made vegetarian friendly

Can be made gluten-free friendly

Please inform your server!



**TIKI**  
(for one) **\$10**

**BOWL**  
(for two) **\$38**

**SUMO**  
(for four) **\$65**

# Bottled SOJU & SAKE

**SOJU \$18**  
Chumchurum original  
Chumchurum apple mango  
Chumchurum peach  
Chamisul strawberry

**SAKE**  
Joto One Cup Sake \$12  
Hot Sake Carafe \$16

# BEER LIST

**DRAFT**  
Sapporo 4.9% \$8  
Lord Hobo Boom Sauce IPA 7.8% \$10  
Stella Artois 5.4% \$8  
Allagash White 5.2% \$8  
Lagunitas IPA 5.7% \$8  
Sam Seasonal \$8  
Downeast Cider 5.4% \$8

Ask about our seasonal rotations!

**BOTTLED/CANNED**  
Corona \$8  
Budweiser \$7  
Bud Light \$7  
Heineken \$8  
High Noon \$10

# NON-ALCOHOLIC BEVERAGES

**REFRESHMENTS**  
**Lemonade** \$4  
**Avec Yuzu** Lime Soda Water \$5  
**Sodas** \$3  
**Hot Green Tea** \$4  
**Juices:** Cranberry, Pineapple, Grapefruit, OJ \$3  
**Natural Juices:** Mango, Passionfruit, Aloe \$5  
**Red Bull** (Regular and Sugar Free) \$5

# MOCK TAILS \$10

**Mojito** original, coconut, blueberry, mango, passionfruit  
**Mango Lemonade** mango purée, lemon juice, simple  
**Blueberry Spritz** blueberry purée, lemon lime soda, citrus

# COCKTAILS

**LYCHEE SANGRIA**  
**\$14 glass | \$55 pitcher**  
Soju, lychee liqueur, aloe juice, lemon, prosecco float

**EL PAZZO \$16**  
Jose Cuervo Gold Tequila, lime, passionfruit, agave nectar

**APPA IS OLD (FASHIONED) \$15**  
Kikori whiskey, pineapple tepache, bitters, dehydrated pineapple

**SOJU EXPRESS \$16**  
Espresso infused soju, cold brew concentrate, Boston maple cream, hazlenut

**COURT OF ROSES \$16**  
House made hibiscus rose infused soju, Empress Gin, blueberry purée, pomegranate, lemon

**MANGO MAMI \$14**  
House made mango yuzu infused soju, yuzu liqueur, lime, pomegranate

**COCONUT MOJITO \$15**  
Flors de Cana rum, yuzu liqueur, fresh mint, house made coconut cream, yuzu-lime seltzer top float

**KOY RESTAURANT**  
**16 North Street, Boston MA 02109**  
**info@koyboston.com**  
**857-991-1483**  
**@koymeetsworld**

**WE CATER!**  
Looking for catering for your next event?  
**Contact us!**  
**info@koyboston.com**  
**857-991-1483**

koyboston.com

# Draft COCKTAIL

MAI TAI

**KOY SOJU infusions**  
**\$22 EA | 16oz btl**  
**YOGURT**  
Yogurt, lemon, pineapple, soju  
**PINEAPPLE**  
Caramelized pineapple infused soju  
**MANGO YUZU**  
Mango infused soju, yuzu extract  
**HIBISCUS ROSE**  
Hibiscus infused soju, sweetened rosehip

# WINE LIST

**SPARKLING/ROSE**  
**La Marca Prosecco, Italy** \$12 | \$46  
**Whispering Angel Rosé, France** \$15 | \$58  
**J Sparkling Rose, California** \$12 | \$44  
**Moet and Chandon Champagne** \$95 btl

**RED**  
**Louis Martini Cabernet, Sonoma** \$14 | \$55  
**Gascon Malbec, Argentina** \$12 | \$45  
**Story Point Pinot Noir, California** \$12 | \$44

**WHITE**  
**Maso Canali Pinot Grigio, Italy** \$11 | \$42  
**Whitehaven Sauv Blanc, New Zealand** \$14 | \$54  
**William Hill Chardonnay, California** \$14 | \$54  
**Hogue Riesling, Washington** \$11 | \$42