



Modern Japanese cuisine with a flirtatious Latin twist. Our breathtaking overwater signature restaurant offers authentic modern Japanese Izakaya-style dining presented in a playful, Latin-influenced style. Shared dishes are prepared using the finest quality ingredients and feature simple yet exquisite presentation with a Latin twist in an informal and laid-back dining environment.

Feeling Koi is open daily from 7.30pm – 11.00pm.

3 dishes for USD \$80++ | 5 dishes for USD \$130++ | 7 dishes for USD \$180++

✓ Denotes Vegetarian

### C O L D

Each dish USD \$30++

#### NIGIRI SUSHI

MAGURO – Tuna  
SHAKE – Salmon  
IKA – Cuttlefish  
EBI – Prawn  
TAKO – Octopus

HAMACHI – Yellow tail  
HOTATE – Scallops  
TAI – Snapper  
UNAGI – BBQ eel  
ABOKADO – Avocado ✓

#### NORIMAKI SUSHI

TUNA MAKI  
SALMON AVOCADO  
CALIFORNIA ROLL  
VEGETABLE MAKI ✓

HOUSE ROLL  
UNAGI & CUCUMBER MAKI  
TEMPURA PRAWN URAMAKI  
SOFT SHELL CRAB MAKI

#### SASHIMI

MAGURO – Tuna  
SHAKE – Salmon  
TAKO – Octopus  
CATCH OF THE DAY

HAMACHI – Yellow tail  
IKA – Cuttlefish  
TAI – Snapper  
MIXED SELECTION OF 3 KIND

#### NIKKEI

*New style sashimi, hamachi fish, Maldivian yellow fin tuna, salmon, ponzu & smoked sesame oil*

*Fried sushi roll, mix fish, unagi sauce with aji rocoto*

*Crispy tai nigiri, choclo, jalapeño chili, cress & black garlic*

*Tuna tiraditos, cancha, yuzu lime & microgreens*

*Reef fish ceviche, maracuja juice, batata, herbs & pomegranate*

*Watermelon sashimi, ponzu sauce, crispy rice & sesame*

#### SIDES

One side dish is included per person

*Japanese fried rice with shoyu & negi ✓*

*Warm vegetables & seaweed with sumiso ✓*

*Shiraae gomaee green beans, spinach & mango with tofu, sesame sauce ✓*

*Soba noodle with steamed vegetables & spicy sauce ✓*

*Mix lettuce, herbs & seaweeds with yuzu dressing ✓*



Above prices are quoted in US Dollars & subject to 10% Service Charge & 12% GST.

\*Please note, these dishes carry an additional surcharge to your HB | FB meal plan



## HOT

Each dish USD \$35++

✓ Denotes Vegetarian

### SOUPS

Mushrooms miso soup, tofu & vegetables ✓  
Maldivian reef fish in ramen noodle soup, katsuobushi, bok choy & negi  
Crab meat & egg drop soup, scallions, seaweed, cabbage & sesame oil  
Bouillon dashi, tern sliced Japanese wagyu beef & vegetables

### TEMPURAS & TEXTURES

Gyoza, braised oxtail & foie gras, light ponzu sauce  
Japanese wagyu beef tacos, avocado & pickled daikon  
Prawns tempura, tentsuyu dipping with crispy daikon  
Vegetables tempura, tamari sauce with fresh ginger ✓  
Crispy soft shell crab, togarashi dipping sauce  
Vegetable spring roll with roasted sesame dressing ✓  
Crispy crab spring roll with green tea powder  
Gyukatsu, deep fried Kagoshima wagyu beef cutlets

### YAKIS

Feeling Koi signature, tiger prawn, seared foie gras, brioche, vanilla & pepper cream  
Pan fried scallops with butter shoyu, asparagus, carrot, sesame seeds & glaze  
Deep fried fish, with Mizkan soy sauce, peas puree & julienne roots  
Black cod Saikyo Yaki braised, bok choy, crispy veggies & miso sauce  
Slow cooked French duck leg, potato & vegetables in honey kaeshi soy sauce  
Australian lamb rack with teriyaki sauce, mashed potato with wasabi & veggies  
Wagyu beef tataki, sweet potato, jalapeño chili, scallions & ponzu sauce

## SWEETNESS

Each dish USD \$25++

### HOME MADE JAPANESE SORBET

Apple wasabi, raisin sake & chocolate yuzu

White chocolate & green tea matcha mousse

### WOW PLATTER

Chocolate fingers, sake ice cream, fresh fruit with coconut flakes, mochi ice cream

### FRUIT PLATE

With a selection of seasonal fruits



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