



KOJI sets the stage for an all-new menu that imaginatively combines bold flavours, aromas and exotic ingredients, with cutting edge techniques and contemporary culinary techniques yet steeped into traditional cooking methods of Asia.

Inspired by predominantly the culinary style of Tokyo, Bangkok and Beijing each creation is artfully prepared to surprise and engage you through our playful take on the Asian cuisine. The menu showcases a wide array of dishes from its three Live Kitchens- The WOK, The SUSHI Bar and The STEAMER.

Sit back and savour, Koji's culinary team elevates the food and its delightful ingredients take centre stage for a gastronomical adventure.

**MESHIAGARE!** 

Please ask our chef for recommendations in case of allergies.



## CHEF'S SIGNATURE APPETIZERS VEGETARIAN

KOJI TEMPURA BASKET  Peruvian asparagus, sweet potato, eggplant and shiso leaf (a) (b) (b)  Calorie (per 250 grams) 535	925
"THAI STYLE" CRISPY VEGETABLE  Sweet chilli sauce and scallions (**)  Calorie (per 250 grams) 111	850
SICHUAN TOSSED CRISPY POTATOES  Crispy potato fries in spicy sichuan sauce   Calorie (per 250 grams) 242	850
"SIGNATURE" SPICY LOTUS ROOT CRISP Fried lotus root tossed with sriracha, Madras chili and fermented soya sauce  (a) (Per 250 grams) 575	850
MISO EGGPLANT  Fermented miso marinated grilled eggplant   Calorie (per 250 grams) 162	850
"SIGNATURE" CRISPY TOFU Fresh silken fried tofu sautéed with white onion and chili sauce (\$\) (\$\) (Por 250 grams) 222	850
ROCK CORN TEMPURA  Tempura fried crispy corn with chilli aioli and togarashi spices (**) (**)  Calorie (per 250 grams) 192	875
SPICY EDAMAME  Fresh edamame tossed with spicy Japanese sauce  Calorie (per 250 grams) 295	895
EDAMAME BEANS WITH SEA SALT  Fresh edamame tossed in sea salt  Calorie (per 250 grams) 307	875



## CHEF'S SIGNATURE APPETIZERS NON-VEGETARIAN

A	TORI KARAGE  Chicken marinated in sake, mirin, soya, ginger & garlic with togarashi  burnt garlic diced onion and shredded Thai chilli (**)  Calorie (per 250 grams) 420	975
A	"KOJI" CHICKEN  Wok tossed chicken with cashew nut, onions and bell peppers (*) (*)  Calorie (per 280 grams) 498	1025
<b>A</b>	TAIPEI CHICKEN  Taiwanese spice fried chicken  Calorie (per 200 grams) 357	1025
<b>A</b>	ROASTED PORK BELLY WITH KAILAN  Five spice marinated roasted sliced pork belly with Chinese broccoli (*) (*) (*) (*) (*)	1250
<b>A</b>	BUTTER GARLIC SICHUAN TIGER PRAWNS  Butter garlic emulsion sauce with prawns (a) (See Section 280 grams) 336	1325
<b>A</b>	"SIGNATURE" KOJI CRISPY PRAWNS WITH HOME MADE CHINESE SPICES  Prawns tossed in spicy butter and carnation milk (a) (a) (per 280 grams) 395	1325
A	WASABI SHRIMP TEMPURA  Tempura prawns coated with wasabi mayo (a) (a) (b) (a) (c) (per 250 grams) 276	1225
A	"KOJI" CRISPY LAMB  Stir fried crispy lamb in spicy tobanjan emulsified sauce with vegetables (**)  Calorie (per 180 grams) 215	1300
A	KOREAN BBQ LAMB LOIN  BBQ sauce and Korean chilli paste marinated lamb loin (*) (*) (*) (*) (*) (*) (*) (*) (*) (*)	1300







### ■ SASHIMI AND NIGIRI Choice of 8 pieces per portion - Sashimi 4100 Calorie (per 120 grams) 171\* Choice of 4 pieces per portion - Sashimi 2750 Calorie (per 60 grams) 85\* Choice of 8 pieces per portion - Nigiri 4106 Calorie (per 280 grams) 396\* Choice of 4 pieces per portion - Nigiri 2750 Calorie (per 140 grams) 198\* **CHOICE OF SELECTIONS:** ABURI (TORCHED AVOCADO) ■ INARI (TOFU) 🛊 🚱 ▲ TOBIKO (FLYING FISH ROE)\* • ■ IKURA (SALMON EGG)\* ▲ MAGURO (RED TUNA)\* • 🖪 AMAEBI (SWEET SHRIMP)\* 🙈 ▲ SAKE (SALMON)\* 🍽 ■ HAMACHI (YELLOW TAIL)\* ▲ TAKO (OCTOPUS)\* UNAGI (BARBEQUED EEL) HOTTATE (HOKKAIDO JAPANESE SCALLOP)\* ■ KOJI EXPERIENCE PLATTER 1 8250 Serves Hamachi (Yellow tail) and Hon-Maguro (Blue fin tuna)\* 👁 🛎 🛊 🕭 6 pcs of Sashimi Calorie (per 350 grams) 498\* 6 pcs of Nigiri Calorie (per 350 grams) 495\* 8 pcs of Chef's Signature roll Calorie (per 180 grams) 317\* 🖪 KOJI EXPERIENCE PLATTER 2 🜘 🛎 🛊 7250 6 pcs of Sashimi Calorie (per 350 grams) 498\* 6 pcs of Nigiri Calorie (per 350 grams) 495\*



8 pcs of Chef's Signature roll Calorie (per 180 grams) 317\*

## VEGETARIAN KOJI EXPERIENCE PLATTER 4760 2 pcs of Nigiri Calorie (per 350 grams) 495 24 pcs of assorted chef's signature roll Calorie (per 180 grams) 317 "SIGNATURE" ROLLS 8 pcs per portion ■ SPICY SALMON FUTO MAKI\* 1700 Avocado salmon and cucumber spicy mayo with truffle 🛊 🗫 🍖 Calorie (per 180 grams) 315 ■ SALMON ABURI MENTAIKO\* 1700 Aburi salmon roll cucumber, avocado, asparagus mentaiko sauce furikake 🛊 📵 🗪 Calorie (per 110 grams) 156 ■ SPICY TUNA\* 1685 Marinated tuna with in house "spicy sauce" (\*) Calorie (per 180 grams) 298 ■ PRAWN TEMPURA WITH CREAMY SALMON\* 1685 Avocado, cucumber and wasabi mayo 😩 🖚 🖼 📵 Calorie (per 180 grams) 321 CALIFORNIA ROLL\* 1700 Crabstick, avocado, cucumber, cream cheese and tobiko "flying fish roe", signature sauces 🔸 ھ 👂 🗿 Calorie (per 180 grams) 356 ▲ SALMON ROLL\* 1685 Crabstick, cucumber and salmon added with cream cheese 🕟 😹 Calorie (per 180 grams) 350 ■ TORO TRUFFLE MAKI\* 1685 Signature roll truffle otoro and dehydrated leeks 🛊 🛦 🏽 Calorie (per 180 grams) 123



### ■ RAINBOW URAMAKI\* 1790 Cucumber prawns tempura with teriyaki sauce 😩 👔 👂 🖚 Calorie (per 180 grams) 264 ■ SPICY SALMON ROLL\* 1800 Calorie (per 180 grams) 264 ■ HAMACHI PARADISE ROLL\* 1675 Tamago, kani, avocado with Japanese tartar sauce 😻 🕏 Calorie (per 180 grams) 267 ■ INARI AVOCADO SUSHI 1525 Fermented bean curd with avocado tartar 🛊 📵 🚱 👪 Calorie (per 110 grams) 197 VEGETABLE CALIFORNIA 1475 Cucumber, avocado and cream cheese (a) Calorie (per 280 grams) 512 ASPARAGUS TEMPURA URAMAKI 1525 *Served with spicy mayo* (♣) (♣) Calorie (per 180 grams) 285 AVOCADO AND CREAM CHEESE ROLL 1550 Served with mango mayo (\*) Calorie (per 180 grams) 352 ASPARAGUS AVOCADO TEMPURA ROLL 1550 Fried avocado and asparagus with shio kombu mayo and teriyaki sansho pepper 🐞 🗿 👂 Calorie (per 180 grams) 180 WARM AVOCADO ROLL 1550 Deep fried roll with avocado tartar teriyaki and seven spices 🛊 🐠 Calorie (per 180 grams) 241



### **DIM SUM** Steamed and Pan Fried VEGETABLE CRYSTAL DUMPLINGS \* 925 Combination of water chestnut, celery and carrot (4pcs) Calorie (per 120 grams) 304 PAN-FRIED SHANGHAI DUMPLINGS 925 Served with traditional Shanghai sauce (4pcs) (\*) 📵 🚱 Calorie (per 250 grams) 381 TRUFFLE EDAMAME DUMPLINGS 925 Chef's Signature (4 pcs) (\*) (\*) Calorie (per 250 grams) 509 "SIGNATURE" MUSHROOM DUMPLINGS 925 Snow peas, black fungus, ceps and Portobello (\*) Calorie (per 120 grams) 277 POACHED VEGETABLE DUMPLINGS 925 Seasonal vegetable with poached peking sauce 🛊 🐠 Calorie (per 250 grams) 117 CLASSIC HAR GAO 995 Prawns with bamboo shoot (4pcs) 🛊 🙈 Calorie (per 250 grams) 629 ■ "SIGNATURE" PRAWN AND CHIVE DUMPLINGS 1025 Topped with crab meat and tobiko 😩 🙈 🖚 Calorie (per 120 grams) 157 XO PRAWN DUMPLINGS 1025 Chef's signature dumplings (4 pcs) 🛊 🙈 🚺 Calorie (per 120 grams) 147 PAN-FRIED CHICKEN SHANGHAI 995 Spicy Shanghai sauce (4pcs) 🛊 📵 🚱 Calorie (per 120 grams) 320



## **△** CHICKEN SHUMAI 1000 Open face dumplings (4pcs) (\*) Calorie (per 280 grams) 667 △ CHICKEN & POK CHOY DUMPLINGS 1000 Served with traditional sichuan pepper corn sauce (4pcs) Calorie (per 120 grams) 197 FLASH FRIED "SIGNATURE" WHITE TURNIP CAKE 975 Chef's special cake topped with burnt garlic and chilli (8 pcs) 🛊 🐠 Calorie (per 250 grams) 198 ■ FLOURLESS SHRIMP DUMPLINGS 995 Marinated shrimp with water chestnut and spinach wrapped with black bean sauce 🛛 😭 😭 Calorie (per 140 grams) 133 STEAMED BAO 7 TREASURE FOREST MUSHROOM BAO 900 Steamed buns stuffed with barbeque exotic mushrooms 👍 🐌 🛦 Calorie (per 200 grams) 277 ■ THAI STYLE PORK BELLY OPEN BAO (2 PCS) 1025 Oven roasted pork belly stuffed bun and steamed to perfection 🛊 🐌 🗐 🖛 Calorie (per 280 grams) 549 XIAO LONG BAO CHINESE SOUPY DUMPLINGS Fermented refined flour dumplings stuffed with ginger and scallion 🛊 🐠 VEGETABLE 825 Calorie (per 100 grams) 50 **△** CHICKEN 875 Calorie (per 100 grams) 152 CHAR SUI PORK XIAO BAO 1025 Roasted pork belly marinated with char sui sauce 🛊 👂 菌 🔘 Calorie (per 80 grams) 125 Vegetarian Non-Vegetarian Please ask our chef for recommendations in case of alleraies

#### CHEUNG FUN • ASPARAGUS AND WATER CHESTNUT CHEUNG FUN 975 Calorie (per 280 grams) 613 (\*) ■ PRAWN CHEUNG FUN 1100 Calorie (per 280 grams) 548 (\*) SOUPS MISO SHIRO 625 Fermented soya bean soup with wakame, tofu and spring onions 🛭 🛊 Calorie (per 180 grams) 316 LEMON CORIANDER SOUP • Lemon coriander with vegetables 625 Calorie (per 180 grams) 182 ▲ Lemon coriander soup with chicken 🍖 675 Calorie (per 180 grams) 200 SWEET CORN SOUP Cream corn kernel infused soup with vegetables 625 Calorie (per 180 grams) 221 675 Calorie (per 180 grams) 320 MIEN GA VIETNEMESE BROTH 625 Clear broth with glass noodles and green vegetables 😻 🛊 Calorie (per 180 grams) 125 HOT AND SOUR SOUP Hot and tangy soya chilli and pepper soup with vegetables 625 Calorie (per 180 grams) 378 🖪 Hot and tangy soya chilli and pepper soup with chicken 🛭 🥙 🌘 🛊 675 Calorie (per 180 grams) 425 CLASSIC TOM YUM Spicy broth flavoured with Thai herbs ■ Vegetable 625 Calorie (per 180 grams) 182 675 Calorie (per 180 grams) 200 Vegetarian Non-Vegetarian Please ask our chef for recommendations in case of alleraies

#### KOJI'S ALL TIME CLASSICS MAINS CHEF'S SIGNATURE

Calorie (per 350 grams) 477

■ MAH POH TOFU  Braised silken tofu, vegetables with chili beans sauce  (P) (4)  Calorie (per 350 grams) 231	1045
<ul> <li>FOUR STYLE VEGETABLE IN PRESERVED MOUNTAIN CHILLI SAUCE         Bo chilli sauce</li></ul>	975
<ul> <li>MANCHURIAN POPS</li> <li>Our take on the traditional "Tangra" preparation</li> <li>(general properties)</li> <li>(gen</li></ul>	990
■ ASIAN GREENS IN GARLIC SOY SAUCE  Light soy sauce   Calorie (per 180 grams) 95	975
► PRAWNS IN SPICY XO SAUCE  Wok fried prawns with mushroom  Calorie (per 180 grams) 177	1325
■ WOK TOSSED LOBSTER  Wok fried lobster in fragrant chilli sauce Calorie (per 280 grams) 212	2750
► KUNG PAO CHICKEN  Cashewnuts, scallions and chillies  Calorie (per 280 grams) 441	1150
► CHICKEN CLAY POT  Wok tossed chicken in Shaoxing wine, soya sauce and basil leaf  Calorie (per 280 grams) 402	1075
■ STEAMED SEABASS  Thai herbs and garlic ••	2875



## **MAINS** VEGETARIAN SICHUAN BEANS 990 Wok tossed long beans with sichuan sauce (\*) (\*) Calorie (per 180 grams) 160 WILD MUSHROOM STIR FRY WITH MACADAMIA NUTS 990 Light sichuan sauce (\*) (\*) Calorie (per 280 grams) 112 BABY POK CHOY AND PERUVIAN ASPARAGUS – WHITE AND GREEN 1025 Koji signature sauce – light coating (a) Calorie (per 250 grams) 193 EGGPLANT, CHESTNUT AND PINE NUTS IN CHILLI BASIL SAUCE 1025 Braised 👂 🌒 🛊 Calorie (per 350 grams) 138 STIR FRIED ASIAN GREENS WITH TOFU 990 Wok tossed seasonal fresh vegetables with tofu homemade sauce 🛛 🥬 🛊 Calorie (per 200 grams) 101 STIR FRIED MOCK MEAT, RENKON SPICY BLACK BEAN SAUCE 990 Wok tossed lotus root and mock meat 🔹 🐌 🚺 Calorie (per 200 grams) 123 NON-VEGETARIAN ■ SICHUAN PEPPER STEAM JOHN DORY 1975 Garlic and sichuan oil marinated sliced fish 🛛 🗭 😩 Calorie (per 250 grams) 515 DAK GALBI 1325 Korean stir fry chicken with rice cake and root vegetables 🛛 🦫 🛕 Calorie (per 250 grams) 275



#### ■ BLACK PEPPER CHICKEN 1250 Calorie (per 280 grams) 402 🛊 🌘 🚱 BLACK PEPPER NEW ZEALAND LAMB CHOPS 3425 Wok tossed (♠) (♣) Calorie (per 280 grams) 334 ■ SLICED LAMB IN HOISIN SAUCE 3200 Wok tossed lamb loin with ginger and spicy hoisin sauce 🛊 🐌 🛦 Calorie (per 200 grams) 532 ■ BELGIAN PORK BELLY, WOK TOSSED IN HOME-MADE 1350 BLACK BEAN SAUCE Scallions and chilli 👂 🛦 🛊 📻 Calorie (per 100 grams) 157 ▲ ASIAN BBQ PORK RIBS 1475 Pot roasted baby pork ribs with soya and sesame 🔹 😉 🛊 Calorie (per 180 grams) 432 THAI GREEN CURRY Served with steamed Jasmine rice ■ VEGETABLE Calorie (per 280 grams) 250 1125 ▲ CHICKEN ▲ Calorie (per 280 grams) 1083 1275 ▲ PRAWNS 👍 🙈 Calorie (per 280 grams) 1083 1375 THAI RED CURRY Served with steamed Jasmine rice ■ VEGETABLE Calorie (per 280 grams) 793 1125 **△** CHICKEN Calorie (per 280 grams) 1032 1275 MASSAMAN CURRY Served with steamed Jasmine rice Calorie (per 280 grams) 793 1125 ▲ LAMB (▲) (♦) Calorie (per 280 grams) 1032 1425 Vegetarian Non-Vegetarian Please ask our chef for recommendations in case of alleraies All prices are in Indian Rupees and are subject to applicable government taxes

An average active adult require 2,000 Kcal of energy per day; however, calorie needs may vary. \*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

#### NOODLES AND RICE

■ STEAMED JASMINE RICE Calorie (per 200 grams) 270	600
■ STICKY RICE Calorie (per 200 grams) 270	600
■ VEGETABLE FRIED RICE Calorie (per 350 grams) 1138	725
■ "SIGNATURE" SPICY EDAMAME FRIED RICE   CHICKEN AND EGG  Calorie (per 350 grams) 1216	750 850
<ul> <li>■ BURNT GARLIC FRIED RICE</li> <li>▲ EGG</li></ul>	675 800
■ SINGAPOREAN NOODLES (a)	750
■ UDON NOODLES WITH STRAW MUSHROOM AND TRUFFLE OIL * * Calorie (per 350 grams) 1190	1025
<ul> <li>■ CANTONESE PAN FRIED NOODLES (*)</li> <li>* (*)<td>950</td></li></ul>	950
SICHUAN NOODLES	895 950



#### PAD THAI ● VEGETABLE (\*) (\*) 850 Calorie (per 350 grams) 1019 △ CHICKEN AND EGG (♣) 925 Calorie (per 201 grams) 630 **▲** PRAWNS 975 Calorie (per 280 grams) 750 WOK TOSSED "HAKKA STYLE" ■ VEGETABLES Calorie (per 350 grams) 477 👂 🛊 750 △ CHICKEN AND EGG Calorie (per 350 grams) 500 👂 🛊 🌘 925 **DESSERTS** A CHOCOLATE HEAVEN 650 Calorie (per 175 grams) 520 ■ ORANGE & CHOCOLATE CRÈME BRÛLÉE 650 Calorie (per 280 grams) 444 ■ TAB TIM KROB – TRADITIONAL THAI DESSERT 600 Pandan leaf flavoured sweetened coconut milk with water chestnut Calorie (per 280 grams) 1001 ■ COCONUT FLAN DE LECHE 650 (Coconut milk, caramel sauce and mix berry compote) (a) Calorie (per 240 grams) 952 ▲ THE FALLEN 650 Calorie (per 175 grams) 445 ▲ KEY LIME PIE 650 Classic lime tart with tangy lemon (\*) (a) (b) Calorie (per 417 grams) 1340 HOME MADE ICE CREAMS AND SORBET 825 Mango chili sorbet Calorie (per 120 grams) 238 Lemongrass ice cream Calorie (per 120 grams) 236 Pistachio ice cream Calorie (per 120 grams) 238 (a) Vegetarian Non-Vegetarian Please ask our chef for recommendations in case of alleraies All prices are in Indian Rupees and are subject to applicable government taxes An average active adult require 2,000 Kcal of energy per day; however, calorie needs may vary. \*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

## OTHER DINING OPTIONS

## zeera

The upscale Indian grill speciality restaurant Zeera, features a 'Chef Theater' that offers diners the opportunity to watch their meal being prepared. Open for dinner, the restaurant's menu features a variety of authentic Indian vegetarians and non-vegetarians preparations.

## MASU

Diners walk through a Sake cellar to Masu, a chic bar that enhances the Asian experience.

At Masu, diners can lounge to music every evening while sipping on authentic rice wine from Japan. Relax at the 9-metre long bar that offers exotic cocktails and a complete Sake collection. Adding to the Asian experience is the menu that features Asian bar food with an innovative twist. Enjoy lounge music played by the in-house DJ over the weekends.



Located on the hotel's lifestyle floor - Level 2, Kabana is an exclusive poolside café with dramatically constructed double-height al fresco cabanas overlooking the outdoor swimming pool. Featuring an open kitchen, the café offers a classic western lounge menu with comfort food.

#### **PUNESUGAR**BOX

Pune's next hot spot, Pune Sugar Box, a delicatessen, will offer hand-crafted pastries, savouries and chocolates.

Operating round-the-clock, the menu will feature a variety of salads, sandwiches, pastas, fresh juices, freshly brewed coffee, gourmet teas and an exciting Mid Night menu.

## **CORIANDER**

Inspired by the street-food culture, Coriander Kitchen, the all-day dining restaurant, offers Mediterranean, Italian, French, Asian and Indian cuisines. An expansive space with a 40-feet high ceiling and floor to ceiling windows, the restaurant offers views of a dramatic outdoor waterscape.

The restaurant features a rotating ice-cream bar with 12 flavours and a food library, an innovative concept that offers diners a selection of miniature juices and small plates of tapas, tapenade and salads. Diners can enjoy an a-la-carte menu in addition to the extensive buffet.











For Reservations, please call: 020 6745 6745