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# Koji 大三元

**JAPANESE SUSHI BAR & CHINESE RESTAURANT**

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## Sushi Appetizers

### SHRIMP TEMPURA 12.95

*Six pieces of shrimp*

### VEGGIE TEMPURA 10.95

*An assortment of vegetables*

### SHRIMP & VEGGIE TEMPURA 14.95

*Three pieces of shrimp and assortment of vegetables*

### EDAMAME 2.95

*A bowl of soy beans steamed in their pods*

### BAKED MUSSELS 10.95

*Baked mussels with a sweet mayo sauce, masago, green onions and unagi sauce*

### TUNA TATAKI 17.00

*Thinly sliced seared tuna topped with ponzu sauce*

### SCREAMING O 16.00

*Thinly sliced seared tuna over a bed of daikon radish*

### TUNA POKE 15.00

*Cubed tuna mixed with chili oil, onions and seaweed*

### SEAFOOD POKE 17.00

*An assortment of fish mixed with chili oil, onions, seaweed and spices*

### SALMON CHEEK 8.95

*Cooked salmon cheek, lightly sprinkled with salt and served with a side of ponzu sauce*

### YELLOWTAIL CHEEK 17.00

*Cooked yellowtail cheek, lightly sprinkled with salt and served with a side of ponzu sauce. Two pieces.*

## Sushi / Sashimi

### TUNA (MAGURO)

**8.00** sushi / **16.00** sashimi

### FATTY TUNA (TORO)

**\$MKT**

### YELLOWTAIL (HAMACHI)

**7.00** sushi / **15.00** sashimi

### SALMON (SAKE)

**7.00** sushi / **15.00** sashimi

### SMOKED SALMON (NAMA SAKE)

**7.50** sushi / **15.00** sashimi

### HALIBUT (HIRAMI)

**7.00** sushi / **15.00** sashimi

### OCTOPUS (TAKO)

**7.00** sushi / **15.00** sashimi

### SNOW CRAB (KANI)

**7.00** sushi / **15.00** sashimi

### EEL (UNAGI)

**7.50** sushi / **15.00** sashimi

### ALBACORE (SHIRO MAGURO)

**7.00** sushi / **15.00** sashimi

### SWEET SHRIMP (AMAEBI)

**10.00** sushi / **20.00** sashimi

### MACKEREL (SABA)

**5.50** sushi / **14.00** sashimi

### SQUID (IKA)

**6.50** sushi / **15.00** sashimi

### SHRIMP (EBI)

**5.00** sushi / **12.00** sashimi

### OMELETTE (TAMAGO)

**5.00** sushi / **12.00** sashimi

### INARI (INARI)

**5.00** sushi

### SMELT EGG (MASAGO)

**6.00** sushi / **15.00** sashimi

### SALMON EGG (IKURA)

**6.50** sushi / **16.00** sashimi

### SCALLOP (HOTATEGAI)

**6.00** sushi / **15.00** sashimi

### SNAPPER (IZUMI DAI)

**6.00** sushi / **15.00** sashimi

### LIVE LOBSTER (ISE EBI)

**\$MKT**

## Sushi Specials

*Sushi specials come with one miso soup and one cucumber salad*

### SUSHI SPECIAL 30.00

*The following sushi is served as one piece:  
tuna, yellowtail, salmon, white fish, albacore, octopus, shrimp and a California roll*

### SASHIMI SPECIAL 35.00

*Three piece sashimi of tuna, yellowtail, salmon, white fish, albacore and octopus*

### SUSHI AND SASHIMI SPECIAL 45.00

*The following are served as a two piece sashimi and one piece sushi:  
tuna, yellowtail, salmon, snapper, albacore and octopus*

## Basic Rolls / Hand Rolls One basic roll comes in eight pieces / Hand roll comes as a cone, one piece.

**CALIFORNIA 8.00 cut / 7.00 hand**  
*Krab, cucumber and avocado. Add 3.00 for real crab*

**SPICY TUNA 8.00 cut / 7.00 hand**  
*Mixed with chili paste and sesame oil with sliced cucumber inside*

**TUNA 8.00 cut / 7.00 hand**  
*Six bite sized pieces of tuna and rice, wrapped in seaweed*

**PHILLY 8.00 cut / 7.00 hand**  
*Smoked salmon, cream cheese and avocado*

**SPICY YELLOWTAIL 8.00 cut / 7.00 hand**  
*Mixed with chili paste, sesame oil and sliced cucumber inside*

**VEGETABLE 6.00 cut / 5.00 hand**  
*Radish, sprouts, gobo, cucumber, takuwan, inari and avocado wrapped in seaweed*

**CUCUMBER 5.50 cut / 4.00 hand**

**CAJUN SPICY SHRIMP 8.00 cut / 7.00 hand**  
*Cucumber, avocado, spicy mayo and cajun seasoning mix*

**SALMON SKIN 8.00 cut / 7.00 hand**  
*Gobo, radish sprouts, cucumber and baked crispy salmon skin*

**EEL 8.00 cut / 7.00 hand**  
*Cucumber, avocado and baked fresh eel*

**SCALLOP 8.00 cut / 7.00 hand**  
*Fresh bay scallops mixed in light mayo and masago, rolled with green onion and avocado inside*

**ALASKA 8.00 cut / 7.00 hand**  
*Fresh salmon, cucumber and avocado*

## Specialty Rolls One specialty roll comes in six to eight pieces / Hand roll comes as a cone, one piece.

**CRUNCHY ROLL (shrimp tempura roll) 11.00 cut / 9.00 hand**  
*Shrimp tempura, krab, daikon sprouts, gobo, cucumber and avocado*

**SPIDER ROLL 11.00 cut**  
*Soft shell crab, daikon sprouts, gobo, masago, cucumber and avocado with eel sauce on top*

**LAS VEGAS ROLL 11.00 cut**  
*Salmon, krab, cream cheese and avocado topped with eel sauce*

**DIAMOND BACK 11.00 cut**  
*Spicy tuna, krab, cream cheese and avocado topped with spicy mayo, eel sauce and a light chili sauce*

**LASAGNA ROLL 11.00 cut**  
*An oven baked California roll topped with cream cheese, dynamite sauce and eel sauce*

**CATERPILLAR 13.00 cut**  
*Avocados layered on top of eel and cucumber, topped with eel sauce*

**SEX ON A ROLL 14.00 cut / 8.00 hand**  
*Spicy tuna layered on top of eel and avocado, topped with spicy mayo, eel and chili sauce*

**RAINBOW ROLL 14.00 cut**  
*Tuna, yellowtail, salmon, shrimp and white fish layered on top of a California roll*

**TIGER ROLL 14.00 cut**  
*Spicy tuna on top of a shrimp tempura roll, topped with eel sauce*

**SALMON SUNSHINE ROLL 14.00 cut**  
*Tuna, krab, cucumber and avocado, topped with slices of salmon, lemon and ponzu sauce*

**SPIDERMAN ROLL 14.00 cut**  
*Eel and avocado layered on top of a shell crab roll, topped with eel sauce*

**POPCORN LOBSTER ROLL 14.00 cut**  
*Fried cajun baby lobster wrapped in lettuce and topped with spicy mayo and eel sauce*

**DYNAMITE 14.00 cut**  
*Baked salmon on top of a California roll topped with dynamite and eel sauce*

**WHO'S YOUR DADDY ROLL 14.00 cut**  
*Shrimp tempura rolled with krab meat and avocado, topped with super white tuna, avocado, spicy mayo and eel sauce*

**ORLEANS 15.00 cut**  
*Tuna, yellowtail, salmon, snapper, daikon sprouts and krab wrapped around a thinly peeled cucumber, topped with ponzu sauce*

**FIRE ROLL 15.00 cut**  
*Spicy tuna roll with fresh tuna on top and sliced avocado, served with a special garlic sauce*

**DRAGON 15.00 cut**  
*Eel layered on top of a California roll, topped with eel sauce*

### Sushi Roll Add-Ons

**FISH / QUAIL EGGS .75**

**CREAM CHEESE .75**

**AVOCADO .75**

**CUCUMBER .75**

**SOY PAPER .75**

**TEMPURA FLAKES .75**

**TEMPURA / DEEP FRY .75**

**REAL CRAB 3.00**



## Lunch Specials \$8.95

Lunch specials come with one spring roll, a side of fried rice and your choice of soup: hot & sour, egg drop or miso

Available on Weekdays 11am-3pm

### GENERAL TSAO CHICKEN

Bite sized chicken nuggets topped with a sweet and spicy glaze

### MONGOLIAN BEEF

Strips of spicy beef resting on crispy white noodles and scallions

### KUNG PAO CHICKEN

Traditional Szechwan preparation with fire roasted chilies

### CHICKEN/BEEF WITH BROCCOLI

Stir-fried with sliced chicken, broccoli, carrots and onion

### SWEET & SOUR CHICKEN/PORK

Breaded chicken/pork, stir-fried with bell pepper, pineapple, onion and carrots in a sweet & sour glaze

### CHOW MEIN

Egg noodles resembling "spaghetti" stir-fried with your choice of: chicken, beef, or pork

### BAKED CHICKEN WITH BEAN CURD SAUCE 7.95

Choice of white rice or brown rice

### SLICED BBQ PORK 7.95

Choice of white rice or brown rice

## Drinks Non-Alcoholic

### SODA 3.00

Pepsi	Root Beer
Diet Pepsi	Fruit Punch
Mountain Dew	Pink Lemonade
Raspberry Iced Tea	Sierra Mist

### COFFEE 3.00

Medium roasted, caffeinated only

### FRUIT JUICE 3.00

apple	cranberry
orange	pineapple

### TEAS

**HOT TEA** Jasmine, Green, Oolong **2.00**

**ICED TEA** unsweetened **3.00**

**RASPBERRY ICED TEA** sweetened **3.00**

**THAI ICED TEA** **3.00**

## Bottled Beers

**SAPPORO** (Japan)

**ASAHI** (Japan)

**KIRIN** (Japan)

**KIRIN LITE** (Japan)

**TSINGTAO** (China)

**MICHELOB ULTRA** (USA)

**HEINEKEN** (Holland)

**CORONA** (Mexico)

**BUDWEISER** (USA)

**BUD LIGHT** (USA)

**COORS LIGHT** (USA)

**MILLER LITE** (USA)

## Whites

### SONOMA-CUTTER, RUSSIAN RIVER, CA

14.00 glass 38.00 bottle

Truly delicious and crafted to be an ideal accompaniment to a wide array of moderately spiced foods

### KENDALL-JACKSON, "VITNER'S RESERVE"

8.00 glass 25.00 bottle

Crisp orange marmalade and lemon oil notes with tropical fruits, with lush fruit and zesty acidity in a fresh lively style

### SANTA MARGARITA, ITALY

14.00 glass 35.00 bottle

A dry white wine, pale straw-yellow in color. A clean, dry flavor with pleasant golden apple aftertaste

### STONELEIGH, NEW ZEALAND

8.00 glass 25.00 bottle

A true expression of the Rapaura region with strong aromatics, an intense palate and clean, fresh acidity

### GEWURZTRAMINER, TRIMBACH, FRANCE, ALSACE

14.00 glass 45.00 bottle

On the dry side but focused, nectarine, spice and grapefruit peel flavors on a medium-bodied profile

### ZINFANDEL, BERINGER, CA

8.00 glass 25.00 bottle

The nose has lovely floral notes, with citrus and strawberry fruit nuances

## Reds

### 2009 FRANCIS COPPOLA "DIAMOND", NAPA, CA

14.00 glass 45.00 bottle

Aromas of ripe berries and spice. Offers succulent flavors of dark juicy plums, while the small addition of Syrah adds just a hint of warm spice

### 2010 KENDALL-JACKSON, "VINTNER'S RESERVE"

10.00 glass 30.00 bottle

Bright raspberry and cherry aromas open up the nose, followed by lingering notes of vanilla and spice

### MURPHY GOODE, ALEXANDER VALLEY, CA

14.00 glass 40.00 bottle

A kick in the palate. This wine packs a punch with flavors of blackberry, black cherry, bay leaf and thyme with an oak profile of vanilla and toasted nuts

### FREI BROTHERS, RESERVE, ALEXANDER VALLEY, CA

10.00 glass 30.00 bottle

Shows the delicate softness of Alexander Valley Cabernet with the elegance that good viticulture and wine making can bring to wine

### OPOLO, MOUNTAIN CREEK, PASO ROBLES, CA

14.00 glass 45.00 bottle

Raspberry jam dominates the mid-palate nuanced by savory butterscotch overtones

### LAMBRUSCO CHIARLI AMABILE, ITALY

40.00 bottle

This wine is deep ruby red with a violet sheen and light froth. Fruity and fragrant

## Appetizers

- PEKING DUMPLINGS 6.95 *6pc*  
SPRING ROLLS 3.95 *2pc* 4.95 *4pc*  
BBQ PORK SLICES 8.95  
CANTON SPARE RIBS 8.95  
GARLIC SCALLION CHICKEN WINGS 7.95  
CRAB RANGOON 8.95  
BEEF SCALLION PANCAKE 8.95
- LETTUCE WRAPS:  
MINCED CHICKEN 9.95  
VEGETABLE 8.95

## Soups

- HOT & SOUR SOUP 4.95 *cup* 9.95 *bowl*  
EGG DROP SOUP 4.95 *cup* 9.95 *bowl*  
WONTON SOUP 4.95 *cup* 11.95 *bowl*  
MISO SOUP 2.95 *cup*  
SEAFOOD AND TOFU SOUP 14.95 *bowl*  
FISH MAW WITH CRABMEAT SOUP 14.95 *bowl*  
SOUP OF THE DAY

## Salads

- CUCUMBER SALAD 4.95  
TUNA POKE SALAD 15.95  
CHINESE CHICKEN SALAD 16.95

## Noodles, Fried Rice

- SINGAPORE STREET NOODLES 13.95  
SOY SAUCE PAN FRIED NOODLE 10.95  
VEGGIE FRIED RICE 10.95  
PORK FRIED RICE 10.95  
CHICKEN FRIED RICE 10.95  
EGG WHITE FRIED RICE WITH DRIED SCALLOPS 15.95
- FOOK JIN FRIED RICE 12.95  
YANG CHOW FRIED RICE 12.95  
SALTED FISH WITH  
CHICKEN FRIED RICE 12.95  
SHRIMP FRIED RICE 12.95

### Chow Mein

*Stir-fried egg noodles resembling "spaghetti"*

- GARLIC CHOW MEIN 7.95  
VEGGIE CHOW MEIN 10.95  
CHICKEN CHOW MEIN 12.95  
BEEF CHOW MEIN 12.95  
SHRIMP CHOW MEIN 14.95  
HOUSE CHOW MEIN 14.95  
XO CHOW MEIN 12.95

### Chow Fun

*Wide flat rice noodles cooked with onions and ginger*

- DRY BEEF CHOW FUN 12.95  
BEEF CHOW FUN WITH  
BLACK BEAN SAUCE 12.95  
SEAFOOD CHOW FUN 14.95

### Big Bowl Noodle Soup

*Stir-fried rice mixed with eggs, peas and carrots*

- BEEF STEW NOODLE SOUP 12.95  
DUCK NOODLE SOUP 12.95  
SEAFOOD NOODLE SOUP 14.95  
WOR WONTON NOODLE SOUP 12.95

## Chicken

SWEET & SOUR CHICKEN 12.95

 KUNG PAO CHICKEN 12.95

 MONGOLIAN CHICKEN 12.95

CHICKEN WITH BROCCOLI 12.95

## Traditional Chicken

*Traditionally prepared chinese style chicken served in half or whole sizes*

CRISPY CHICKEN

STEAMED CHICKEN WITH GINGER AND SCALLIONS

half 16.00 whole 25.00

## Pork

SWEET & SOUR PORK 12.95

SPICY SALT PORK CHOPS 13.95

PEKING PORK CHOPS 13.95

 PORK BELLY WITH CHINESE VEGGIES 14.95

## Vegetables

ASPARAGUS WITH GARLIC SAUCE 14.95

SPICY EGGPLANT 9.95

ONG CHOY WITH BEAN CURD PASTE 14.95

CHOY SUM WITH GARLIC SAUCE 10.95

CHINESE BROCCOLI 10.95

SNOW PEA TIPS 14.95

GREEN BEANS

garlic 9.95 xo sauce 12.95

ORANGE CHICKEN 12.95

CASHEW CHICKEN 12.95

 SZECHWAN CHICKEN 12.95

 GENERAL TSAO CHICKEN 12.95

## Duck

*Roasted duck served in half and whole size*

half 18.00 whole 35.00

PEKING DUCK 48.00

*Slowly roasted, thinly sliced and wrapped in a warm flour bun*

## Beef

CRISPY ORANGE BEEF 12.95

 MONGOLIAN BEEF 12.95

BEEF WITH BROCCOLI 12.95

BEEF WITH EGGPLANT IN BLACK PEPPER SAUCE 13.95

## Tofu

 MA PO TOFU CHINESE STYLE 9.95

*Soft white tofu blocks mixed with peas and carrots in brown sauce*

*With Pork or Chicken 11.95*

CRISPY TOFU WITH SHRIMP PASTE 14.95

MINI FRIED TOFU WITH SALT, PEPPER, GARLIC & ONION 9.95

## Desserts

SWEET SAMPLER 8.95


*A slice of cheesecake, lychee and green tea ice cream*

MOCHI ICE CREAM 5.95

RASPBERRY CHEESECAKE 5.95

CHOCOLATE CAKE 6.95

GREEN TEA OR RED BEAN ICE CREAM 4.95

 = SPICY



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## Seafood

### SEAFOOD TOFU HOTPOT 16.95

*Shrimp, squid, scallops, mixed veggies and tofu, cooked in a hotpot*

### FISH FILET WITH BLACK PEPPER SAUCE 15.95

### STEAMED SEA BASS FILET ON TOFU WITH BLACK BEAN SAUCE 19.95

### CRISPY SEA BASS FILET 19.95

### SEA BASS TOFU HOTPOT 19.95

### STEAMED SALMON WITH BLACK BEAN SAUCE 19.95

### FRIED SALMON WITH BASIL SAUCE 19.95

### SQUID WITH BLACK BEAN SAUCE 15.95

### CRISPY, SPICY SALT & PEPPER SQUID 15.95

### FRIED FLOUNDER WITH SALT & PEPPER 36.00

### STEAMED FLOUNDER WITH GINGER AND SCALLIONS 36.00

## Live Seafood

*We can prepare with salt & pepper, ginger and scallions, black bean sauce, fried or steamed with butter on the side*

### LOBSTER \$MKT

### CRAB \$MKT

## Shrimp and Scallops

### PINE NUT SHRIMP 15.95

### KUNG PAO SHRIMP 15.95

### HONEY WALNUT SHRIMP 15.95

### SALT & PEPPER CRISPY FRIED PRAWNS 15.95

### PAN FRIED SCALLOPS WITH BROCCOLI 15.95

### CRISPY FRIED SCALLOPS WITH SALT & PEPPER 15.95

### KUNG PAO SCALLOPS 15.95

## Chef's Specialties

### OXTAIL POT 16.95

*Tender oxtail bathed in sweet red wine with bean curd sticks*

### HALF SHELL OYSTERS STEAMED WITH BLACK BEAN SAUCE 14.95

### FRIED SEA BASS WITH SALT & PEPPER 19.95

Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Not all ingredients are listed on the menu. Please alert your server if you have special dietary restrictions.

Be sure to notify your server immediately if you do not like the dish.

Parties of 8 or over will be subject to an 18% service charge. Management reserves the right to change prices without notice.

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