

ikoya is more than a simple asian restaurant, it's a unique fusion of contemporary flavors coming from Japan, Thailand, China and latin America. Our concept finds its roots in the heart of the mountain massif Koya-San in Japan, an emblematic place infused of spirituality and tradition. The results of this gastronomic and tasty philosophy have spread through the vast asian continent, as well within the Native American communities.



TASTING MENU

- For 2 people -

SANGO MENU 1

Beef Gyoza 2pcs
 &
Koya Chicken salad
 &
Assorted Sushi 10pcs
 &
Wok-fried beef with Sarawak pepper sauce
 &
Teriyaki Salmon
 &
Frozen Coconut
 &
Valrhona chocolate fondant

1100

SANGO MENU 2

Gambas tempura 🍣
 &
Beef Tacos 2pcs 🍔
 &
Salmon Sashipizza
 &
Roasted beef tenderloin
 &
Line Caught Sea Bass with Miso
 &
Frozen Mango Coconut Meringue
 &
Royal chocolate hazelnut

1200

STARTERS

Tom Yam soup 🍴	165
Shellfish broth, prawns, lemongrass, Galanga, cherry tomatoes, onions	
Salmon and Crab Poke Bowl	170
Fresh salmon cubes, crab, avocado, edamame, pineapple, sesame, cherry tomatoes	
Chicken Spring Rolls	170
Thai filo parcels stuffed with boneless chicken legs, black mushrooms, vermicelli	
Koya Chicken salad	165
Grilled chicken, Chinese cabbage, fried Wonton, green apples, sesame sauce	
Crispy Calamari 🍴	175
Fried calamari, jalapeños, mint, shallots, sweet Chili sauce	
Shrimp Spring Rolls	175
Thai filo parcels stuffed with gray shrimps, basilic, black mushrooms, vermicelli	
Mushrooms pizzeta	170
Mushrooms duxelles, parmesan, crispy dough, black truffles	
Salmon Carpaccio	175
Thinly sliced raw salmon, sesame vinaigrette, asparagus, cucumber pickles, mango	
Sea bream Ceviche 🍴	185
Sea bream dices, aji amarillo sauce, cherry tomatoes, corn, avocado, sweet potato	
Tuna Tacos	190
Red tuna dices, guacamole, sesame sauce, organic corn, roasted sesame	
Bluefin tuna Tataki	195
Semi-cooked bluefin tuna, Ponzu Yuzu sauce, black truffles, lemongrass jelly	
Crab salad	210
Oualidia's crab, mesclun, orange, Wafu sauce, tobico, cucumber, avocado	
Beef Tacos 🍴	195
Beef tenderloin strips simmered in peppercorn sauce, mushrooms, parmesan	
Tenderloin Carpaccio	210
Thinly sliced tenderloin, truffled mayo, parmesan, chives, fried onions	
Salmon Sashipizza	190
Thinly sliced raw salmon, truffled cream, truffle oil on crispy dough	
Gambas Tempura 🍴	210
Crispy gambas, spicy mayo, mesclun, chives	
Lobster Tacos	230
Grilled and marinated lobster, tomato and pepper salsa, guacamole, aioli sauce	
Tuna and Caviar Tartar	240
Red tuna dices, caviar, avocado, tapioca chips, Yuzu sashi sauce	



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SUSHI / ROCK N'ROLLS

	4 pcs	8 pcs
Spicy Tuna 🍣	110	210
Bluefin tuna tartare, cucumber, avocado, tobico, aioli Tobanjan sauce		
Salmon Roll	110	210
Marinated salmon, avocado, green apples, Aji Amarillo, Yakiniku sauce, oignon crispy		
Ebi Pop 🍣	110	210
Breaded prawns, breadcrumbs, avocado, spicy mayo, spicy mint sauce		
Koya Sun 🍣	120	230
Salmon, tuna, sea bream, avocado, spicy mayo, eel sauce, tobico, shiso sprouts		
Rock Salmon	120	230
Salmon tartare, prawns, philadelphia, avocado, spicy mayo, pistachio date		
Snow Crabe	140	260
Marinated crab, fennel, avocado, spicy mango sauce, spicy mayo		
Canadian Roll	140	260
Marinated lobster, avocado, cucumber, basil, mango, lettuce, gochujang sauce		
Mango Foie Gras	150	280
Sautéed foie gras, mango, green apple, fig chutney		
Lobster Roll	150	280
Marinated lobster, salmon, avocado, mango, basil, lemongrass sauce		
Black Cod	150	280
Marinated black cod, crab, avocado, cucumber, Miso sauce		
Crispy Tuna 3pcs 🍣	185	
Crispy rice, bluefin tuna tartare, sesame sauce		
Crispy Volcano 3pcs 🍣	185	
Crispy rice, grilled prawns, roasted sesame, eel sauce, spicy mayo sauce		

NIGIRI 2 PCS

Salmon	90
Flambé Salmon	90
Sea Bream	90
Bluefin Tuna	90
Sea Bass	90
Flambé Bluefin Tuna Toro	120
Extra caviar topping	80

SASHIMI 4 PCS

Sea Bream	100
Salmon	100
Bluefin Tuna	100
Toro - Tuna belly	120

SUSHI SELECTION

Assorted Nigiri – 6 pcs	220
Assorted Sashimi – 9 pcs	250
Assorted Sushi – 16 pcs	450
Mixed platter – 30 pcs	850

MAKI Roll 6 PCS

Avocado cucumber maki	90
Gochujang tuna maki 🍣	100
Salmon cheese maki	100

CAVIAR BOX 30G 950

Assorted sashimi **or** assorted nigiri



GLUTEN FREE



NUT FREE



DAIRY FREE



VEGAN

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STEAMED & SNACKS

Salty Edamame Steamed soya beans, fleur de sel	120
Spicy Edamame 🍴 Stir-fried soya beans with chili Sambal sauce, sesame oil	120
Chicken Siu Mai 4pcs Chinese dumplings stuffed with boneless chicken legs, Shiitake, coriander	150
Katsu Chicken Bao Steamed brioche stuffed with breaded chicken, aioli sauce	160
Ha Kao prawns 4pcs Marinated prawns, bamboo shoots, coriander	180
Beef Gyoza 4pcs Japanese dumplings stuffed with tenderloin, Shiitake mushrooms, chili sauce	190
Assorted Dim Sum 6pcs Ha Kao / Siu Mai / Crispy dumplings	220
Lobster Bao Steamed brioche stuffed with lobster, guacamole	230

ROBATAYAKI 2 PCS

Chicken skewers Satay 🍴 Marinated chicken legs dices, Satay spices, peanut sauce	150
Salmon skewers Grilled Salmon, spicy Teriyaki sauce, white sesame	170
Gambas skewers Grilled gambas, scampi sauce, chives, fleur de sel	170
Tenderloin skewers Marinated tenderloin dices with Bulgogi sauce, sesame, spicy Teriyaki sauce	180
Assorted skewers 2 pcs chicken / 2 pcs tenderloin / 2 pcs salmon	420



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WOKS

Vegetable fried noodles Chinese wheat noodles, Chinese cabbage, carrots, tamarind sauce, peanuts, bean sprouts	220
Chicken fried noodles Chinese wheat noodles, chicken breast, Chinese cabbage, carrots, tamarind sauce, peanuts, bean sprouts	240
Prawns fried noodles Chinese wheat noodles, prawns, Chinese cabbage, carrots, tamarind sauce, peanuts, bean sprouts	280
Thai basil chicken wok Wok-fried boneless chicken legs, Gochujang sauce, Button mushrooms, brocolis, basil and chili - Jasmine rice	250
Monkfish with garlic Wok-fried Monkfish fillets, garlic sauce, black truffles, red and green peppers, celery - Jasmine rice	270
Ginger Salmon Wok Wok-fried salmon fillet, garlic sauce, black mushrooms, red and green pepper, ginger, jasmine rice	265
Wok-fried beef with Sarawak pepper sauce Wok-fried tenderloin fillets, pepper sauce, Shimeji mushrooms, white onions, snow peas, asparagus - Jasmine rice	290
Sweet and sour prawns wok 🍴 Wok-fried tiger prawns, sweet and sour sauce, ginger, onions, Lotus roots - Jasmine rice	280
Green & basil chicken curry 🍴 Sliced chicken simmered in green curry, basil, coconut milk, galangal, Jasmine rice	260
Red Beef Curry 🍴 Slow-cooked beef fillet in red curry, Thai basil, coconut milk, galangal, jasmine rice	280
Wok-fried Black Angus with pepper Black Angus rib steak, asparagus, Shimeji mushrooms, snow peas, pepper sauce - Jasmine rice	490



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FISH - side dish of your choice

Peruvian style grilled Sea Bream Grilled sea bream with Aji Amarillo sauce, crudo de tomate with yuzu	270
Teriyaki Salmon Marinated and grilled salmon fillet, marinated cucumber, Teriyaki sauce, Shishito peppers	270
Robata prawns 🍷 Robata style grilled tiger prawns, Scampi sauce, Chimichurri sauce, grilled garlic	290
Roasted sea bass Miso-marinated sea bass fillet with tarragon, porcini, and shimeji mushrooms	320
Saikyo Miso Black Cod Roasted and caramelised black cod with Miso sauce, Hajikami ginger, Shimeji mushrooms, pickles	650

MEAT AND POULTRY - side dish of your choice

Chicken Biryani 🍷 Indian style marinated chicken in a clay pot, basmati rice	250
Goa chicken 🍷 Grilled farmer chicken supreme, red curry sauce	250
Crying duck Grilled thinly sliced duck magret, Hoisin sauce, roasted almonds	280
Matured grilled rib steak Matured grilled steak, Chimichurri and Akuma sauce	280
Roasted beef tenderloin Center-cut beef fillet, akuma sauce, spicy teriyaki sauce	340
Beef Fillet and Foie Gras Thinly sliced grilled beef fillet, pan-seared foie gras, tonkatsu sauce	420
Black Angus rib steak Grilled Black Angus rib steak, pepper sauce, chimichurri sauce	850



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SIDE DISHES

Jasmine rice	65
Fried vegetables	65
Fried potatoes	65
Green salad	65
Fried garlic broccolini	65
Fried rice	70
Grilled asparagus	80
Truffled Mashed potatoes	80
Brioche bao 2pcs	80

FRESHNESS

Fruit plate	120
Vanilla bean crème brûlée	120
Frozen Mango Coconut Meringue, flambéed with Grand Marnier	130
Frozen Coconut	130
Exotic creamy cigar passion mango and yuzu	130
Red fruits cheese cake	130
Royal chocolate hazelnut, ice cream choco-tonka	150
Valrhona chocolate fondant	150
Assorted dessert (for 2 people)	350
Assorted ice cream and sorbet (3 scoops)	120
Ice cream: vanilla, chocolate, coconut, choco-tonka, pistachio Sorbet: raspberry, lemon, passion mango	

Birthday cake (per head) 100
To order on arrival or expect 60 min of waiting



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Restaurant - Lounge Bar



Ikoya Marrakech



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