

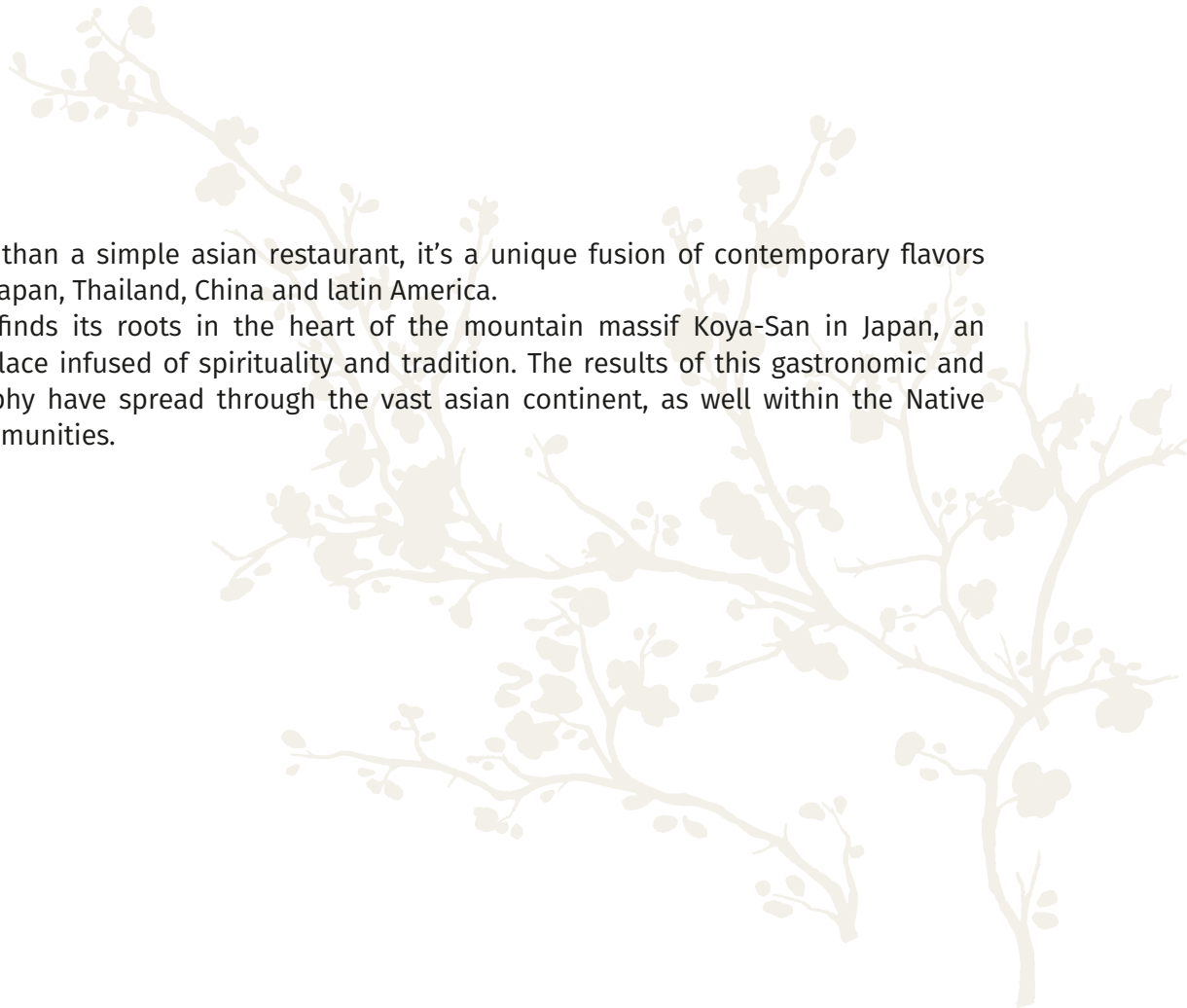


# ikoya

RESTAURANT - LOUNGE BAR

**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.



# STARTERS

<b>Tom Yam soup</b> 🍴	130
Shellfish broth, seafood, lemongrass, Galanga, cherry tomatoes, onions	
<b>Avocado Volcano</b> 🍴	130
Avocado dices, Button mushrooms, asparagus, spicy mayo, eel sauce	
<b>Fried Chicken Spring Rolls</b>	150
Thaï filo parcels stuffed with boneless chicken legs, black mushrooms, vermicelli	
<b>Koya Chicken salad</b>	165
Grilled chicken, Chinese cabbage, fried Wonton, green apples, sesame sauce	
<b>Crispy Calamari</b> 🍴	165
Fried calamari, jalapeños, mint, shallots, sweet Chili sauce	
<b>Crab salad</b>	170
Oualidia's crab, mesclun, orange, Wafu sauce, tobico, cucumber, avocado	
<b>Mushrooms pizzeta</b>	170
Mushrooms duxelles, parmesan, crispy dough, black truffles	
<b>Sea bass Carpaccio</b>	170
Thinly sliced sea bass, mango, green apples, jalapeños sauce	
<b>Salmon Tataki</b>	170
Salmon slices, truffled sushi sauce, pickled cucumbers, Furikake	
<b>Sea bream Ceviche</b> 🍴	175
Sea bream tiny dices, Aji Amarillo sauce, cherry tomatoes, organic corn, avocado	
<b>Tuna Tacos</b>	180
Red tuna dices, guacamole, sesame sauce, organic corn, roasted sesame	
<b>Bluefin tuna Tataki</b>	185
Semi-cooked bluefin tuna, Ponzu Yuzu sauce, black truffles, lemongrass jelly	
<b>Beef Tacos</b> 🍴	185
Beef tenderloin strips simmered in peppercorn sauce, mushrooms, parmesan	
<b>Tenderloin Carpaccio</b>	185
Thinly sliced tenderloin, truffled mayo, parmesan, chives, fried onions	
<b>Tuna and Caviar Tartar</b>	190
Red tuna dices, caviar, avocado, Lotus root chips, Yuzu sashi sauce	
<b>Salmon Sashipizza</b>	190
Thinly sliced raw salmon, truffled cream, truffle oil on crispy dough	
<b>Prawn Tempura</b> 🍴	190
Crispy prawns, spicy mayo, mesclun, chives	
<b>Lobster Tacos</b>	195
Grilled and marinated lobster, tomato and pepper salsa, Yuzu dressing	



Please inform us of any food allergies or dietary requirements.

## SUSHI / ROCK N'ROLLS

### Spicy Tuna 🍣

Bluefin tuna tartare, cucumber, avocado, tobico, aioli Tobanjan sauce

4 pcs | 8 pcs

90 180

### Salmon Roll

Marinated salmon, avocado, green apples, Aji Amarillo, Yakiniku sauce

90 180

### Ebi Pop 🍣

Breaded prawns, breadcrumbs, avocado, spicy mayo, spicy mint sauce

90 180

### Koya Sun 🍣

Salmon, tuna, sea bream, avocado, spicy mayo, eel sauce, tobico, shiso sprouts

95 190

### Crunchy Salmon

Crispy roll, salmon, Philadelphia, eel, tobico, avocado, spring onions, spicy mayo

95 190

### Snow Crabe

Marinated crab, fennel, avocado, spicy mango sauce, spicy mayo

110 220

### Unagi Roll

Smoked eel, spinach, Shimeji mushrooms, mango, aioli sauce

110 220

### Black Cod

Black cod mariné, crabe, avocat, concombre, sauce miso

120 240

### Lobster Roll

Marinated lobster, salmon, avocado, mango, basil, lemongrass sauce

120 240

### Crispy Tuna 3pcs 🍣

Crispy rice, bluefin tuna tartare, sesame sauce

155

### Crispy Volcano 3pcs 🍣

Crispy rice, grilled prawns, roasted sesame, eel sauce, spicy mayo sauce

155

## NIGIRI 2 PCS

Salmon	70
Flambé Salmon	70
Sea Bream	70
Bluefin Tuna	80
Sea Bass	70
Grilled Eel	80
Flambé Bluefin Tuna Toro	100
Extra caviar topping	80

## SASHIMI 4 PCS

Sea Bream	80
Salmon	80
Bluefin Tuna	80
Toro - Tuna belly	100

## SUSHI SELECTION

Assorted Nigiri – 6 pcs	190
Assorted Sashimi – 9 pcs	200
Assorted Sushi – 16 pcs	360
Mixed platter – 30 pcs	700

## MAKI Roll 6 PCS

Avocado cucumber maki	70
Gochujang tuna maki	80
Salmon cheese maki	80

Caviar box 30g	750
Assorted sashimi <b>or</b> assorted nigiri	



GLUTEN FREE



NUT FREE



DAIRY FREE



VEGAN

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## STEAMED & SNACKS

<b>Salty Shishito</b> Japanese mild pepper stir-fried à la fleur de sel	90
<b>Spicy Shishito</b> 🍴 Japanese mild pepper stir-fried with chili Sambal sauce	90
<b>Salty Edamame</b> Steamed soya beans, fleur de sel	110
<b>Spicy Edamame</b> 🍴 Stir-fried soya beans with chili Sambal sauce, sesame oil	110
<b>Chicken Siu Mai 4pcs</b> Chinese dumplings stuffed with boneless chicken legs, Shiitake, coriander	140
<b>Crispy Dumplings 4pcs</b> 🍴 Tiger prawns, Cheddar, springs onions, peanut mayo sauce	150
<b>Ha Kao prawns 4pcs</b> Marinated prawns, bamboo shoots, coriander	150
<b>Beef Gyoza 4pcs</b> Japanese dumplings stuffed with tenderloin, Shiitake mushrooms, chili sauce	165
<b>Assorted Dim Sum 6pcs</b> Ha Kao / Siu Mai / Crispy dumplings	185
<b>Assorted Tapas</b> Gyoza / Siu Mai / Fried chicken Spring Rolls / Prawn tempura / Calamari / Ha Kao	265

## ROBATAYAKI 2 PCS

<b>Chicken skewers Satay</b> 🍴 Marinated chicken legs dices, Satay spices, peanut sauce	140
<b>Salmon skewers</b> Grilled Salmon, spicy Teriyaki sauce, white sesame	150
<b>Tenderloin skewers</b> Marinated tenderloin dices with Bulgogi sauce, sesame, spicy Teriyaki sauce	160
<b>Assorted skewers</b> 2 pcs chicken / 2 pieces tenderloin / 2 pcs salmon	320



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# WOKS

<b>Vegetable fried noodles</b>	190
Chinese wheat noodles, Chinese cabbage, carrots, tamarind sauce, peanuts, bean sprouts	
<b>Chicken fried noodles</b>	230
Chinese wheat noodles, chicken breast, Chinese cabbage, carrots, tamarind sauce, peanuts, bean sprouts	
<b>Prawns and crab fried noodles</b>	250
Chinese wheat noodles, prawns, Chinese cabbage, carrots, tamarind sauce, peanuts, bean sprouts	
<b>Chicken fried rice Krapao</b> 🍴	230
Wok-fried ground chicken, Shimeji mushrooms, green beans, chili, garlic, lemongrass, Kaffir lime	
<b>Thai basil chicken wok</b>	230
Stir-fried boneless chicken legs in a wok, Gochujang sauce, Button mushrooms, brocolis, basil and chili - Jasmine rice	
<b>Monkfish with garlic</b>	250
Wok-fried Monkfish fillets, garlic sauce, black truffles, red and green peppers, celery - Jasmine rice	
<b>Wok-fried beef with Sarawak pepper sauce</b>	260
Wok-fried tenderloin fillets, pepper sauce, Shimeji mushrooms, white onions, snow peas, asparagus - Jasmine rice	
<b>Sweet and sour prawns wok</b> 🍴	260
Wok-fried tiger prawns, sweet and sour sauce, ginger, onions, Lotus roots - Jasmine rice	
<b>Seafood red curry</b> 🍴	260
Red curry marinated seafood, Thai basil, coconut milk, Galanga - Jasmine rice	
<b>Wok-fried Black Angus with pepper</b>	450
Black Angus rib steak, asparagus, Shimeji mushrooms, snow peas, pepper sauce - Jasmine rice	



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## FISH - side dish of your choice

<b>Peruvian style grilled Sea Bream</b>	240
Grilled sea bream with Aji Amarillo sauce, crudo de tomate with yuzu	
<b>Teriyaki Salmon</b>	250
Marinated and grilled salmon fillet, marinated cucumber, Teriyaki sauce, Shishito peppers	
<b>Steamed Sea Bass</b>	260
Ginger and lemongrass flavoured sea bass, Tamari sauce, coriander, shiso roots	
<b>Robata prawns</b> 🍣	270
Robata style grilled tiger prawns, Scampi sauce, Chimichurri sauce, grilled garlic	
<b>Saikyo Miso Black Cod</b>	650
Roasted and caramelised black cod with Miso sauce, Hajikami ginger, Shimeji mushrooms, pickles	

## MEAT AND POULTRY - side dish of your choice

<b>Chicken Biryani</b> 🍛	230
Indian style marinated chicken in a clay pot, basmati rice	
<b>Goa chicken</b> 🍛	230
Grilled farmer chicken supreme, red curry sauce	
<b>Crying duck</b>	260
Grilled thinly sliced duck magret, Hoisin sauce, roasted almonds	
<b>Matured grilled rib steak</b>	260
Matured grilled steak, Chimichurri and Akuma sauce	
<b>Roasted beef tenderloin</b>	310
Beef tenderloin center cut, Akuma sauce	
<b>Black Angus rib steak</b>	750
Grilled Black Angus rib steak, fried spinach, wasabi and pepper creamy sauce	



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## VEGETARIAN EXTRA

Jasmine rice	40
Fried vegetables	40
Fried potatoes	40
Green salad	40
Fried garlic broccolini	50
Fried rice	55
Grilled asparagus	70
Truffled Mashed potatoes	70

## FRAICHEURS

Fruit plate	90
Red fruits Pavlova	120
Roasted pineapple pie with gingerbread	120
Frozen Coconut	120
Exotic creamy cigar passion mango and yuzu	120
Red fruits cheese cake	120
Guaracha chocolate trio	140
Valrhona chocolate fondant	140
Assorted dessert (for 2 people)	280
Assorted ice cream and sorbet (3 scoops)	90
Ice cream: vanilla, chocolate, coconut, gingerbread, wasabi	
Sorbet: raspberry, lemon, basil orange, passion mango	

**Birthday cake (per head)** 90  
To order on arrival or expect 60 min of waiting



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