



LUNCH MENU

MONDAY - SUNDAY

11.30AM - 3PM

LAST ORDER AT 2.30PM

Cocktails

Lunch Sets

A La Carte

Desserts

Coffee & Tea

SIGNATURE

KOMA CANARY 27

Tanqueray Flor de Sevilla Gin, Lemon Juice, Saffron Syrup

KOMA PHOENIX 27

Código 1530 Tequila Blanco, Chili Umeshu, Lime Juice

STAR OF THE SHOW 36

Champagne, Brass Lion Butterfly Pea Gin, Saccharum Syrup, Yuzu Sake

KOMA MARTINI SERIES

SAKURA 25

*Sakurao Gin Limited Edition, Tried and True Vodka,
Distilled Ume Spirit (Kayuki), Mancino Sakura Vermouth*

LYCHEE & PEACH 25

*Ketel One Citroen, Giffard "Lichi-li" Liqueur,
Crème de Pêche, Sakura Vermouth*

ESPRESSO 25

*Plantation Dark & Over Proof Rum, Illy Espresso Classico,
Cognac & Coffee Liqueur, Dark Chestnut Beer Syrup*

KOMA NEGRONI SERIES

MIKAN 27

*Cirka Gin 375, Asterly Bros
Dispense Amaro, Campari*

SHIITAKE 27

*Shiitake Infused Del Maguey Mezcal "Vida", Pio Cesare Vermouth,
Amaro Averna, Campari*

UMAMI 27

Kozue Gin, Aged Sake, Mancino Chinato Vermouth, Campari

LIGHT & REFRESHING

SAKAKI BREEZE 26

*Sakaki (Evergreen) Gin XV, Graham's Blend No.5 White Port, Lime Juice,
"Burma" Tonic, Yuzu Bitters*

KOMASA GIN & TONIC 26

Komasa Gin, Grape Fruit Tonic, Grapefruit Bitters

PUREMALT HIGHBALL 26

Nikka Taketsuru Pure Malt Whisky, Soda, Mint

Cocktails

SAVORY & SHARP

PENISHIRIN 28

Don Julio Tequila, Del Maguey Mezcal, Yuzu Sake, Candied Ginger

SUNSET OF OSAKA 26

*Umiki "Ocean Fused" Whisky, Sweet Potato Shochu,
Antica Formula Vermouth, Umami Bitters*

RECALLING EDO 26

*Johnny Walker Black Label Scotch, Sherry Cask Aged Shochu,
Aged Sake, Frangelico, Amaretto*

SWEET & SOUR

ICHIGO SOUR 25

Strawberry Sake, Lychee Tea Infused Syrup, Lemon Juice

UMESHU SUNRISE 25

*Komasa Umeshu, Yuzu Sake, Hailan Citron Tea infused Syrup,
Grapefruit Soda, Tōgarashi*

SAWAYAKA SAKE 25

Shiso Infused Vodka, Yuzu Sake, Japanese Cucumber infused Syrup, Lemon Juice

TWO-COURSE LUNCH SET | \$58

AVAILABLE FROM MONDAY - FRIDAY

THREE-COURSE LUNCH SET | \$68

AVAILABLE FROM MONDAY - SUNDAY

SANDS MEMBER EXCLUSIVE THREE-COURSE LUNCH SET | \$58

AVAILABLE FROM MONDAY - FRIDAY

Appetizers

Choose 1

SASHIMI 5 PIECES +\$18

Chef's selection

CRISPY CHICKEN

corn flakes, truffle oil, tomato ponzu, lemon

AMIYAKI MUSHROOM SALAD (V)

kumquat, citrus, mizuna, soy vinaigrette

ASSORTED TEMPURA

shrimp, sweet potato cauliflower, eggplant

WAGYU SIRLOIN

WITH CHIMICHURRI +\$12

*A4 Kagoshima wagyu, crispy shallot,
truffle chimichurri, micro cress*

DRIED SCALLOP CHAWANMUSHI

mitsuba, shrimp, butter, shiitake, scallop ankake

SALMON CARPACCIO

cherry tomato, white ponzu sauce, aji amarillo

VEGETABLE TEMPURA (V)

sweet potato, asparagus, 3 seasonal vegetables

YELLOWTAIL SASHIMI

burnt jalapeño, yuzu ponzu, edible flower

SCALLOP SASHIMI

white ponzu, mustard seed

TUNA TEKKA SALAD +\$10

ogo seaweed, avocado, sweet soy mustard vinaigrette

Main Course

Choose 1

GINGER LIME MARINATED SALMON

smoked shallots, brussel sprouts, yuzu espuma
SERVED WITH STEAMED RICE

MISO MARINATED BLACK COD **+\$18**

cucumber, hajikami ginger
SERVED WITH STEAMED RICE

BARBECUED BEEF SHORT RIB

lettuce, kochijan
SERVED WITH STEAMED RICE

TRUFFLED FRIED RICE (V)

truffle paste, mushrooms, vegetables

PAN SEARED SEABASS

seabass, purple chips, kaffir lime, soy vinaigrette
SERVED WITH STEAMED RICE

GINZA CHICKEN

half chicken, ginger paitan, coriander cress
SERVED WITH STEAMED RICE

A4 SATSUMA WAGYU STRIPLOIN SUKIYAKI 80G **+\$30**

leek, tofu, long cabbage, mushrooms
SERVED WITH STEAMED RICE

KOMA US PRIME SIRLOIN STEAK 200G **+\$50**

black garlic peppercorn sauce, green salad, potato pave
SERVED WITH STEAMED RICE

HOBAYAKI SNOW AGED

NIIGATA WAGYU RIBEYE 120G **+\$130**

wasabi, ponzu, yuzu kosho
SERVED WITH STEAMED RICE

HOBAYAKI A5 MIYAZAKI

WAGYU TENDERLOIN 120G **+\$150**

wasabi, ponzu, yuzu kosho
SERVED WITH STEAMED RICE

SPICY TOFU HOTPOT (V)

assorted vegetables
SERVED WITH STEAMED RICE

Desserts

Choose 1

LEMON YUZU

lemon mousse, yuzu jam, cacao crumble

BONSAI

molten dark chocolate, crunchy praline

JAPANESE CHEESE CAKE

strawberry sorbet

JAPANESE FRUITS PLATTER

chef's choice of assorted Japanese premium fruits

ADDITIONAL \$15

Beverage

Complimentary for 3-Course Lunch Set

SENCHA GREEN TEA

Appetizers

YELLOWTAIL SASHIMI 39

burnt jalapeño, yuzu ponzu, edible flower

CRISPY TOKYO GYOZA 14

chicken, cabbage miso

WAGYU BEEF GYOZA 28

chilli sauce

PREMIUM FRESH OYSTERS 38

Jerome Miet Specials No.2, lemon, momiji oroshi ponzu

WAGYU SIRLOIN WITH CHIMICHURRI SAUCE 61

A4 Kagoshima wagyu, crispy shallot, truffle chimichurri, micro cress

SALMON PILLOW 18

roasted jalapeño, smoked avocado

CRISPY DUCK SALAD 36

marinated duck, miso mustard dressing, green salad

HOKKAIDO SCALLOP SASHIMI 38

mustard seed, white ponzu, scallion oil

Appetizers

D.I.Y SPICY TUNA 36

crispy rice, sweet soy, chives, spicy mayo

CRISPY CHICKEN 14

corn flakes, truffle oil, tomato ponzu, lemon

AMIYAKI MUSHROOM SALAD (V) 22

kumquat, citrus, mizuna, soy vinaigrette

MISO GLAZED EGGPLANT (V) 18

sweet ginger red miso, ricotta cheese

CHARRED OVEN ROASTED CAULIFLOWER (V) 18

green curry, garam masala

TUNA TEKKA SALAD 35

ogo seaweed, avocado, sweet soy mustard vinaigrette

EDAMAME (V) 8

steamed, sea salt

CUCUMBER SESAME SALAD (V) 10

sour plum

MISO SOUP 8

tofu, seaweed, Tokyo negi

Caviar

Served with traditional condiments

KOMA Selection

100G KALUGA QUEEN OSCIETRA 498

30G KALUGA QUEEN A&K 148

Nigiri & Sashimi

Price per piece

SAKE <i>Ora King Salmon</i>	9	UNAGI <i>fresh water eel</i>	12
TAI <i>sea bream</i>	7	IKURA <i>salmon roe</i>	12
HAMACHI <i>King Fish</i>	10	BOTAN EBI <i>sweet shrimp</i>	25
EBI <i>shrimp</i>	7	WAGYU <i>beef</i>	19
MAGURO <i>tuna</i>	10	OTORO <i>fatty tuna</i>	28
HOTATE <i>scallop</i>	10	UNI <i>sea urchin</i>	36
UNI BOX <i>sea urchin 250g</i>	480	KINMEDAI <i>golden eye snapper</i>	14

Maki

7 TREASURE VEGETABLE (V) 16

avocado, cucumber, asparagus, kanpyo, pickled burdock, shiso, nori

CALIFORNIA 25

king crab, cucumber, avocado

SALMON AVOCADO 32

ikura, chives

SPICY YELLOWTAIL 28

crispy shallots, sesame seeds

SPICY TUNA 24

mango, scallion, crispy rice

SHRIMP TEMPURA 26

cucumber, honey wasabi, avocado

TRUFFLE UNAGI 35

avocado, sweet soy, cucumber

CRISPY PANI PURI CHIRASHI 38

hamachi, salmon, sesame

KOMA ROLL 82

Kagoshima A4 wagyu beef, Hokkaido uni, snow crab, shiso leaf

RAINBOW 62

lobster, sweet butter aioli, avocado

WASABI ROLL (V) 20

pickled burdock, asparagus, kanpyo, myoga

DOUBLE TUNA 42

scallion, shiso leaf, sesame wasabi sauce

Crispy Hand Roll

SPICY TUNA POKE 16

tuna, spicy mayo, crispy nori

SALMON IKURA 22

salmon, salmon roe, crispy nori

Robata Grill

Price per skewer

SHIITAKE	8
<i>soya sauce, bonito flakes</i>	
NEGIMA	8
<i>chicken thigh, Tokyo negi</i>	
ASPARAGUS (V)	9
<i>salt, pepper</i>	
UNAGI	15
<i>kabayaki sauce, sansho</i>	
LAMB CHOP	22
<i>cilantro, mint</i>	
HOKKAIDO SCALLOP	29
<i>butter soy sauce</i>	
KING CRAB SUMIYAKI	26
<i>scallion, dashi, cream cheese</i>	
BEEF SKEWER	66
<i>tamarind chilli sauce</i>	

Tempura

ASPARAGUS (V)	12
JAPANESE SWEET POTATO (V)	16
SHRIMP 3 pieces	18
EGGPLANT (V)	8
AVOCADO (V)	9
ASSORTED MUSROOMS	12
<i>Shiitake, eringi, shimeji, maitake</i>	
LOBSTER ROE SALT	68
<i>lobster roe salt</i>	

Main Course

Add 1 gram of shaved fresh black truffle or caviar to any dish for an additional \$20

SPICY TOFU HOT POT (V) <i>assorted vegetables</i>	24
TRUFFLE FRIED RICE (V) <i>truffle paste, mushrooms, vegetables</i>	26
SCALLION FRIED RICE <i>chicken, shrimp, scallops, mushrooms</i>	34
GINZA CHICKEN <i>half chicken, ginger paitan, coriander cress</i>	42
CHARCOAL GRILLED YELLOWTAIL COLLAR <i>grated radish, lemon</i>	38
GINGER LIME MARINATED SALMON <i>smoked shallots, brussel sprouts, yuzu espuma</i>	38
WAFU CARBONARA WITH UNI <i>smoked butter</i>	49
BARBECUED BEEF SHORT RIB <i>lettuce, kochijan</i>	59
MISO MARINATED BLACK COD <i>marinated cucumber, hajikami ginger</i>	68
KOMA US PRIME SIRLOIN STEAK 400G <i>black garlic peppercorn sauce, green salad, potato pave</i>	175

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Japanese Wagyu Hobayaki

SNOW AGED NIIGATA WAGYU RIBEYE 120G	180
<i>wasabi, ponzu, yuzu kosho</i>	
A5 MIYAZAKI WAGYU TENDERLOIN 120G	200
<i>wasabi, ponzu, yuzu kosho</i>	

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Omakase Menu

\$380

Course 1

Zensai Style

SALMON PILLOW
roasted jalapeño, smoked avocado

SHRIMP TEMPURA
cabbage, ohba leaf, truffle mayo

WAGYU SIRLOIN WITH CHIMICHURRI
A4 Kagoshima wagyu, crispy shallot, truffle chimichurri, micro cress

Course 2
TOKUJO SASHIMI
Chef's choice

Course 3
MISO MARINATED SALMON
mustard seed, yuzu espuma, micro cress

Course 4
A4 KAGOSHIMA RIBEYE 100G
king oyster mushroom, shishito, sansho sauce

Course 5
TOKUJO SUSHI
served with miso soup

Course 6
DAILY SPECIAL DESSERT

Desserts

BONSAI 19

molten dark chocolate, crunchy praline

LEMON YUZU 18

lemon mousse, yuzu jam, cacao crumble

JAPANESE CHEESE CAKE 20

strawberry sorbet

GELATO & SORBET 14

flavors of the day

FRUIT PLATTER 22

seasonal fruit selection

JAPANESE PREMIUM FRUIT PLATTER 68

chef's choice of assorted Japanese premium fruits

VEGAN MIYAZAKI BANANA SORBET 16

whole organic banana (dairy free)


Coffee

Espresso 5

Double Espresso 8

Americano 7

Café Latte  9

Cappuccino  9

KOMA Specialty Tea

KOMA Teriyaki 10

savory, umami blend, best enjoyed with food

KOMA Momo Mont Blanc 10

peachy, fruity blend that can complement desse

Tea

Tea Bulbs 11

Bulb Fair Lady

Loose Tea 9

Colonial Breakfast

Earl Grey

Mint

Chamomile Lavender

Jibun Sencha