

Cocktails

\$22

LAKE OF KYOTO

Kodakara La France, pisco, pear purée, lemon

BELLINI KAI

Tanqueray Gin, Yatagarasu Peach, lemon

SATSUMA IMO SOUR

Maker's Mark, purple potato purée, Cointreau, pineapple juice

SHEARES IN LOVE

Botanist Gin, lychee purée, strawberry, lemon

KOMA CANARY

Hendrick's Gin, saffron syrup, lemon

MIRABELLA

Plantation White Rum, Mirabelle purée, apple umeshu

DUST OF STARS

Cachaça, Frangelico, lime, Gula Melaka, pandan Earl Grey

DARK ROOM HONEY

*Nikka Barrel, Cointreau, lemon juice, Japanese spiced honey,
smoked vinegar*



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EDAMAME 8
steamed, sea salt

MISO SOUP 8
tofu, seaweed

CUCUMBER SESAME SALAD 10
sour plum

CRISPY TOKYO GYOZA 12
chicken, cabbage, miso

CRISPY CHICKEN 12
flat rice, truffle salt, tomato ponzu

BLISTERED SHISHITO PEPPERS 12
yuzu ponzu sauce

SALMON PILLOW 14
burnt jalapeño, smoked avocado

GRILLED BROCCOLI 15
sesame chilli soy

MISO GLAZED EGGPLANT 16
sesame, sweet miso

D.I.Y. SPICY TUNA 18
crispy rice, sweet soy, chives

TOFU SALAD 21
wafu dressing

SALMON TATAKI 21
green apple ponzu, baby watercress



TARO CHIP TUNA TACOS 21

avocado, jalapeño, lemon, cilantro

YELLOWTAIL GINGER JALAPEÑO 24

aji amarillo, cilantro, soy, lime

AHI TUNA PIZZA 24

tomato, cilantro, charred jalapeño

OYSTERS ON THE HALF SHELL 24

radish, lemon

ABURI HAMACHI SALAD 26

grated radish, ponzu

WAGYU BEEF GYOZA 26

chilli sauce

MISO COD LETTUCE CUP 28

quinoa, pickled ginger

KING CRAB DYNAMITE 42

spicy aioli, tobiko

WAGYU BEEF TATAKI 45

wasabi, ponzu, Tokyo negi

CHAWANMUSHI 48

black truffle, uni, king crab, foie gras

LOBSTER SALAD 48

uni, scallops, caviar, baby red shiso, coconut, lime, chives

WAGYU BEEF KATSU SANDO 58

Japanese milk bread, mustard





Nigiri & Sashimi

Price per piece

SAKE <i>salmon</i>	6	HOTATE <i>scallop</i>	10
TAI <i>snapper</i>	7	IKURA <i>salmon roe</i>	10
HAMACHI <i>yellowtail</i>	8	UNAGI <i>fresh water eel</i>	12
EBI <i>shrimp</i>	8	BOTAN EBI <i>sweet shrimp</i>	15
TAKO <i>octopus</i>	8	WAGYU <i>beef</i>	18
MAGURO <i>tuna</i>	9	TARABAGANI <i>king crab</i>	19
KINMEDAI <i>bigeye snapper</i>	10	UNI <i>sea urchin</i>	24

ASSORTED SASHIMI PLATTER *9 pieces* 78

ASSORTED SUSHI PLATTER *9 pieces* 88

OZEKI PLATTER *12 pieces* 118

CHEF'S YOKOZUNA OMAKASE *20 pieces & 2 rolls* 228

Maki

7 TREASURE VEGETABLE 16

*avocado, cucumber, asparagus, kanpyo,
yama gobo, shiso, soy paper*

CALIFORNIA 20

king crab, cucumber, avocado

SALMON AVOCADO 21

ikura, chives

SPICY HAMACHI 22

crispy shallots, sesame seeds

SPICY TUNA 22

mango, scallion

SHRIMP TEMPURA 23

cucumber, honey wasabi

TRUFFLE UNAGI 25

avocado, sweet soy

CHIRASHI 36

hamachi, maguro, salmon, tai, scallion, chili sesame

SURF & TURF 58

Wagyu beef, Hokkaido uni, caviar, truffle

LOBSTER & CAVIAR 68

soy paper, lemon crème fraîche



Robata Grill

Price per skewer

CHICKEN LIVERS <i>Teriyaki sauce, shichimi</i>	6	SALMON <i>ginger miso</i>	12
SHIITAKE <i>Kabayaki sauce, bonito flakes</i>	8	UNAGI <i>Kabayaki sauce, sansho</i>	15
NEGIMA <i>chicken thigh, Tokyo onion</i>	9	LAMB CHOP <i>cilantro, mint</i>	20
ASPARAGUS <i>salt, pepper</i>	9	HOKKAIDO SCALLOP <i>butter soy sauce</i>	24
AVOCADO <i>oba, parmigiano</i>	9	GIANT PRAWN <i>lemon butter</i>	35

Tempura

CAULIFLOWER	6	JAPANESE SWEET POTATO	13
AVOCADO	7	SHRIMP <i>3 pieces</i>	15
EGGPLANT	8	KING CRAB	36
ASPARAGUS	11		





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

SPICY TOFU HOT POT <i>assorted vegetables</i>	25	CHARCOAL GRILLED YELLOWTAIL CHEEK <i>grated radish, lemon</i>	36
WILD MUSHROOM FRIED RICE <i>shiitake, enoki, shimeji, maitake, koshihikari</i>	25	GINGER HONEY-GLAZED SALMON <i>lotus root, Tokyo negi</i>	38
CRISPY BARBECUED CHICKEN <i>cilantro lime dip, crispy chili garlic</i>	29	WAFU CARBONARA WITH UNI <i>smoked butter</i>	38
SCALLION FRIED RICE <i>chicken, shrimp, scallops, mushrooms</i>	32	BARBECUED SHORT RIB <i>gem lettuce, kochijan</i>	45
CRISPY FISH <i>wasabi pea dust</i>	34	WAGYU FRIED RICE <i>asparagus, crispy shallots, pickled mustard seed</i>	48

GRILLED PRIME SIRLOIN STEAK 98
aged, yuzu kosho butter, zucchini cucumber radish salad

Japanese Wagyu

A5 WAGYU BEEF SIRLOIN 225
shishito, assorted dipping sauces

A5 WAGYU BEEF TENDERLOIN 250
gobo purée, wasabi, sea salt

A5 SNOW AGED NIIGATA WAGYU BEEF RIBEYE 275
purple potato, baby corn



Desserts

GELATO & SORBET 12

flavors of the day

FRUIT PLATTER 14

seasonal selection fruits

JAPANESE RICE PUDDING 16

*macerated raspberry with Amaretto,
caramelized almond*

JUMBO SESAME PROFITEROLE 18

*black sesame choux, white sesame ice cream,
chocolate sauce*

LEMON YUZU 16

lemon mousse, yuzu jam, cacao crumble

THE COCONUT 17

coconut strawberry sorbet, almond biscuit

BONSAI 17

molten dark chocolate, crunchy praline



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