

Desserts

KOMA SIGNATURE DESSERT OMAKASE 88

Chef's Selection

PASSIONATE MUSHROOM 28

dark chocolate mousse with pear poached in vanilla passion fruit syrup

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

VEGAN MIYAZAKI BANANA SORBET 16

whole organic banana (dairy free)

JAPANESE PREMIUM FRUIT PLATTER 68

chef's choice of assorted Japanese premium fruits

Cocktails

SIGNATURE

KOMA CANARY 25

Tanqueray Flor de Sevilla Gin, Lemon Juice, Saffron Syrup

KOMA PHOENIX 25

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 24

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

LYCHEE & PEACH 24

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

ESPRESSO 24

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

KOMA NEGRONI SERIES

MIKAN 25

Cirka Gin 375, Asterly Bros Dispense Amaro, Campari

SHIITAKE 25

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

UMAMI 25

Kozue Gin, Aged Sake, Mancino Chinato Vermouth, Campari

LIGHT & REFRESHING

SAKAKI BREEZE 24

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

KOMASA GIN & TONIC 24

Komasa Gin, Grape Fruit Tonic, Grapefruit Bitters

PUREMALT HIGHBALL 24

Nikka Taketsuru Pure Malt Whisky, Soda, Mint

SAVORY & SHARP

NIKKEI 24

Plantation 3 Stars White Rum, Bergamot Liqueur, Coconut Water, Rice Milk, Lime Juice

SUNSET OF OSAKA 24

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

RECALLING EDO 24

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

SWEET & SOUR

ICHIGO SOUR 24

Strawberry Sake, Lychee Tea Infused Syrup, Lemon Juice

UMESHU SUNRISE 24

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

SAWAYAKA SAKE 24

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



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BLACK TRUFFLE BEEF TARTARE (3 pieces) 58
caviar, gold leaf

YELLOWTAIL GINGER JALAPEÑO 29
aji amarillo, cilantro, soy, lime

SALMON PILLOW 18
roasted jalapeño, smoked avocado

GRILLED SOY GLAZED OCTOPUS 38
marinated avocado, spiced tomato

CRISPY TOKYO GYOZA 14
chicken, cabbage, miso

WAGYU BEEF GYOZA 28
chilli sauce

OYSTERS ON THE HALF SHELL 38
lemon, momeji oroshi ponzu

A4 KAGOSHIMA WAGYU BEEF TATAKI 59
wasabi, ponzu, Tokyo negi

CURRY BEEF CIGAR 14
curry, garam masala

CRISPY CHICKEN 14
crispy rice, truffle oil, tomato ponzu, lemon

DIY SPICY TUNA 36
crispy rice, sweet soy, chives, spicy mayo

GRILLED BROCCOLI (V) 16
sesame chilli soy

MISO GLAZED EGGPLANT (V) 18
sweet ginger red miso, ricotta cheese

CHARRED OVEN ROASTED CAULIFLOWER (V) 16
green curry, garam masala

EDAMAME (V) 8
steamed, sea salt

CUCUMBER SESAME SALAD (V) 10
sour plum

MISO SOUP 8
tofu, seaweed, Tokyo negi

CRISPY DUCK SALAD 28
bone-in duck, miso mustard dressing, green salad

Omakase

\$300 / per person

5 COURSE MENU

\$450 / per person

OMAKASE by KOMA

Chef's Selection

72 hours' advanced reservation, minimum 4 pax

Menu cannot be shared





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

SPICY TOFU HOT POT (V) 24 <i>assorted vegetables</i>	GINGER HONEY-GLAZED SALMON 38 <i>lotus root, Tokyo negi</i>
TRUFFLE FRIED RICE (V) 26 <i>Japanese rice, truffle paste, mushrooms, vegetables</i>	WAFU CARBONARA WITH UNI 49 <i>smoked butter</i>
SCALLION FRIED RICE 34 <i>chicken, shrimp, scallops, mushrooms</i>	BARBECUED BEEF SHORT RIB 59 <i>gem lettuce, kochijan</i>
BLACK PEPPER CHICKEN 29 <i>grilled chicken, black pepper sauce, broccolini, potato mochi cheese</i>	MISO MARINATED BLACK COD 66 <i>fresh beets, burnt jalapeno vinaigrette</i>
CHARCOAL GRILLED YELLOWTAIL COLLAR 38 <i>grated radish, lemon</i>	KOMA SIRLOIN STEAK 400G 168 <i>black garlic peppercorn sauce, green salad, shishito</i>
SNOW CRAB CREAM CROQUETTE (3 pc) 42 <i>salad, lemon *may contain crab shell</i>	CRISPY WHOLE MEDITERRANEAN SEABASS 68 <i>jalapeno ponzu, iburigakko tartar sauce</i>
	ZERO MEAT TERIYAKI (V) 38 <i>sweet potato, broccolini, Tokyo negi, tomato soy sauce</i>

Japanese Wagyu Hobayaki

SNOW AGED NIGATA WAGYU RIBEYE 120G 180

ginger scallion miso

A5 WAGYU BEEF TENDERLOIN 120G 200

ginger scallion miso



PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX



Nigiri & Sashimi

Price per piece

SAKE king salmon 9	KAREI flounder 10	WAGYU beef 18
TAI sea bream 7	HOTATE scallop 10	BOTAN EBI sweet shrimp 20
HAMACHI yellowtail 7	UNAGI fresh water eel 12	TORO medium fatty tuna 22
EBI shrimp 7	IKURA salmon roe 12	OOTORO fatty tuna 28
MAGURO tuna 10	SAKE BELLY king salmon belly (limited amount) 14	UNI sea urchin 36
	KINMEDAI golden eye bream 14	UNI BOX sea urchin 480

Caviar

125G · Served with traditional condiments

KOMA Selection

N25 SCHRENCKII ACIPENSER STURGEON 698

TRIO OF SASHIMI 2022 42

tuna, king salmon, yellowtail, wasabi salsa

ASSORTED SASHIMI PLATTER 9 pieces 88

ASSORTED SUSHI PLATTER 9 pieces 88

OZEKI PLATTER 12 pieces 128

CHEF'S YOKOZUNA OMAKASE 20 pieces & 2 rolls 248

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Maki

7 TREASURE VEGETABLE (V) 16
avocado, cucumber, asparagus, kanpyo, radish pickles, shiso, nori

CALIFORNIA 20
snow crab, cucumber, avocado

SALMON AVOCADO 24
ikura, chives

SPICY YELLOWTAIL 22
crispy shallots, sesame seeds

SPICY TUNA 22
mango, scallion, crispy rice

SHRIMP TEMPURA 23
cucumber, honey wasabi, avocado

TRUFFLE UNAGI 30
avocado, sweet soy, cucumber

CHIRASHI 49
hamachi, maguro, salmon, scallion, chilli sesame

KOMA ROLL 79
Wagyu beef, Hokkaido uni, snow crab, shiso leaf

RAINBOW 42
lobster, sweet butter aioli, avocado

SOFT SHELL CHILI CRAB ROLL 30
avocado

WASABI ROLL (V) 20
takuwa, asparagus, kanpyo, myoga, mayonaise



Robata Grill

Price per skewer

SHIITAKE 8
soya sauce, bonito flakes

NEGIMA 10
chicken thigh, Tokyo negi

ASPARAGUS (V) 9
salt, pepper

UNAGI 15
Kabayaki sauce, sansho

LAMB CHOP 22
cilantro, mint

HOKKAIDO SCALLOP 29
butter soy sauce

LOBSTER SUPREME 68
lobster tail, celery root, foie gras paste, black truffle

BEEF & FOIE GRAS SUMIYAKI 54
wagyu beef, foie gras, sansho pepper sauce

FOIE GRAS SUMIYAKI 48
sansho pepper sauce

Tempura

EGGPLANT (V) 8

AVOCADO (V) 9

ASPARAGUS (V) 12

DAIKOKU SHIMEJI MUSHROOM (V) 12

SWEET POTATO (V) 16

SHRIMP 3 pieces 18

