KOMA

DINNER MENU

MONDAY - SUNDAY
5PM - 12AM

LAST ORDER AT 10.30PM (SUN-MON) & 11.30PM (FRI & SAT)

Cocktails

A La Carte

Dessert

INFLUENCED BY THE HERITAGE OF JAPAN

HEAVENLY MATCH-A 24
michter's bourbon, oloroso sherry, umami strawberry, matcha

SAMURAI VOYAGE 24
tequila blanco, vida mezcal, pickled ginger, lemongrass verjus

KOMA PHOENIX 27
tequila blanco, chilli umeshu, raspberry cordial

STAR OF THE SHOW 28
brass lion butterfly pea gin, brut champagne, yuzu sake, lychee & orange saccharum

COCKTAILS

ICHIGO SOUR 25
hayman's london dry gin, strawberry sake, rose & lychee tea cordial

UMESHU SUNRISE 25
komasa umeshu, yuzu sake, citron tea, grapefruit CO_2

SAWAYAKA SAKE 25
wheatley vodka, yuzu sake, shiso & japanese cucumber

MIKAN NEGRONI 26
circa gin, asterley bros vermouth, averna amaro, campari

OTOSAN MEMORY 27
orange infused whiskey, cassis & raspberry, orange bitters

KOMA CANARY 27
tanqueray flor de sevilla gin, saffron cordial

ZERO EDIT

ICHIGO COOLER 20
Lyre's London Dry, strawberry cordial, sparkling jasmine tea

LITTLE CRANE 20
Lyre's Orange Sec, lychee & elderflower nectar, yuzu nuance

MOKU ANANAS 20
Lyre's London Dry, ginger beer, spiced pineapple

MOONFLOWER 20
clarified lychee & yuzu, butterfly pea flower, agave

PRINCESS BLOSSOM 20
fresh watermelon, clarified mikan, agave

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

WHITE WINE

	GLS / BTL
DOMAINE LAPORTE SANCERRE *Sauvignon Blanc, Loire Valley, France, 2025*	31 / 155
DOMAINE CHRISTIAN MOREAU *Chablis, Burgundy, France, 2023*	33 / 165

RED WINE

	GLS / BTL
DOMAINE DELAPORTE SANCERRE ROUGE *Pinot Noir, Loire Valley, France, 2023*	33 / 165
COS D'ESTOURNEL "G D'ESTOURNEL" *Bordeaux Blend, Médoc, France, 2018*	38 / 190

CHAMPAGNE

	GLS / BTL
LE BRUN DE NEUVILLE "CÔTE ROSÉE" *Côtes de Sezanne, Champagne, France, NV*	37 / 185
BILLECART-SALMON "LE RÉSERVE", BRUT *Aÿ, Champagne, France, NV*	38 / 190

SAKE

	CARAFE / BTL
NAEBA, "FOUR FOX" *Junmai Daiginjo, Gohyaku Mangoku, Niigata, +4*	48 / 220
ASAHI, "DASSAI 23" *Junmai Daiginjo, Yamada Nishiki, Yamaguchi, +3*	68 / 320

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APPETIZERS

WAGYU SIRLOIN WITH CHIMICHURRI 62
A5 Kyushu wagyu, crispy shallot, truffle chimichurri, micro cress

LOBSTER AVOCADO SALAD 49
tomato, pomelo, crispy tapioca chip, celery citrus sauce

SALMON PILLOW 19
king salmon, roasted jalapeño, smoked avocado

EDAMAME (V) 9
steamed, sea salt

MISO SOUP 8
tofu, seaweed, Tokyo negi

CRISPY TOKYO GYOZA 16
chicken, cabbage, miso

CHICKEN KARAAGE 18
thai basil, smoked tartare sauce, garam masala

MISO GLAZED EGGPLANT 18
sweet ginger red miso, ricotta cheese

AGEDASHI TOFU (V) 18
eggplant, shishitou, minced radish, ginger

CHARRED OVEN ROASTED CAULIFLOWER 21
green curry, garam masala

AMIYAKI MUSHROOM SALAD (V) 22
kumquat, citrus, mizuna, soy vinaigrette

WAGYU BEEF GYOZA 29
chilli sauce

"MIZU TAKO" OCTOPUS CARPACCIO 32
shiso cress, momiji oroshi, kobucha, shirodashi dressing

"AMELA" TOMATO AND BURRATA CHEESE 36
myoga, cherry tomato, ponzu

YELLOWTAIL SALAD 36
mizuna, Tokyo negi, ponzu vinaigrette

CRISPY DUCK SALAD 37
marinated duck, miso mustard dressing, green salad

D.I.Y SPICY TUNA 39
crispy rice, sweet soy, chives, spicy mayo

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NIGIRI & SASHIMI

Price per piece

TAI *sea bream* 7	**EBI** *shrimp* 7	**SAKE** *Mt. Cook King Salmon* 8
SAKE BELLY *Mt. Cook King Salmon belly* 9	**MAGURO** *tuna* 10	**HIRAME** *flounder* 10
HOTATE *scallop* 10	**HAMACHI** *kingfish* 10	**IKURA** *salmon roe* 12
UNAGI *fresh water eel* 12	**KIMMEDAI** *golden eye snapper* 14	**WAGYU** *beef* 19
BOTAN EBI *sweet shrimp* 26	**OTORO** *fatty tuna* 29	**UNI** *sea urchin* 37

Caviar

Served with traditional condiments

KOMA Selection

30G KALUGA QUEEN A&K 149
100G KALUGA QUEEN OSCIETRA 388

TRIO OF SASHIMI 42
tuna, King Salmon, yellowtail, wasabi salsa

ASSORTED SASHIMI PLATTER *9 pieces* **89**

ASSORTED SUSHI PLATTER *9 pieces* **89**

OZEKI PLATTER *12 pieces* **132**

CHEF'S YOKOZUNA OMAKASE *20 pieces & 2 rolls* **248**

UNI BOX *250g* **488**

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MAKI

BEEF YAKINIKU 46
beef short rib, lettuce, gochujang sauce

MONAKA SUSHI 38
spicy tuna, salmon yuzu kosho, king crab cucumber, ikura ohba, truffle unagi, spicy yellowtail

STS ROLL 38
shrimp tempura, spicy tuna

7 TREASURE VEGETABLE (V) 18
avocado, cucumber, asparagus, kanpyo, pickled burdock, shiso, soy paper

WASABI ROLL (V) 20
pickled burdock, asparagus, kanpyo, myoga

CALIFORNIA 26
king crab, cucumber, avocado

SHRIMP TEMPURA 28
cucumber, honey wasabi, avocado

SPICY YELLOWTAIL 28
crispy shallots, sesame seeds

SOFT SHELL CHILLI CRAB 32
avocado, sansho chilli sauce

SALMON AVOCADO 33
ikura, chives

TRUFFLE UNAGI 36
avocado, sweet soy, cucumber

RAINBOW 62
lobster, sweet butter aioli, avocado

KOMA ROLL 82
wagyu beef, Hokkaido uni, snow crab, shiso leaf

CRISPY HAND ROLL

SWEET SHRIMP TARTARE 18
uni, crispy nori

OTORO TARTARE 29
caviar, scallion, crispy nori

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ROBATA GRILL

Price per skewer

JAPANESE WAGYU YAKITORI 39
black pepper chimichurri, pickled ginger miso

KING CRAB SUMIYAKI 29
tempura flakes, cream cheese

LAMB CHOP 24
"Roaring Forties" lamb, cilantro, mint

SHIITAKE 8
soya sauce, bonito flakes

NEGIMA 9
chicken thigh, Tokyo negi

ASPARAGUS (V) 9
salt, pepper

UNAGI 15
kabayaki sauce, sansho

HOKKAIDO SCALLOP 29
butter soy sauce

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TEMPURA

TEMPURA MEDLEY 45
shrimp, Japanese whiting, mongou cuttlefish, shiitake, eggplant, asparagus

VEGGIE COLLECTION (V) 32
avocado, maitake, sweet corn, shimeji, shiitake, eggplant, asparagus, sweet potato

SWEET CORN (V) 14

SHRIMP *3 pcs* 18

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MAIN COURSE

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

ROASTED MISO BLACK COD 72
assorted mushrooms, edamame, asparagus, snow peas, Tokyo negi

SEARED CHUTORO TUNA & HEIRLOOM TOMATO 68
bluefin tuna, asian chimichurri sauce

SPICY TOFU HOT POT (V) 28
assorted vegetables

TRUFFLE FRIED RICE (V) 29
Japanese rice, truffle paste, mushrooms, vegetables

SCALLION FRIED RICE 36
chicken, shrimp, scallops, mushrooms

GINGER LIME MARINATED SALMON 38
smoked shallots, brussel sprouts, yuzu espuma

BEEF SHORT RIB FRIED RICE 39
takana pickles, mushroom, beans

GINZA CHICKEN 44
half chicken, ginger paitan, coriander cress

WAFU CARBONARA WITH UNI 49
smoked butter

GRILLED SOY GLAZED OCTOPUS 58
marinated avocado, spiced tomato

BARBECUED BEEF SHORT RIB 59
lettuce, kochijan

BAMBOO STEAMED SEABASS 68
zucchini, maitake mushroom, bok choy, sun-dried tomato ponzu

KOMA US PRIME SIRLOIN STEAK 400G 177
black garlic peppercorn sauce, green salad, potato pave

JAPANESE WAGYU

SNOW AGED NIIGATA WAGYU RIBEYE 150G 182
wasabi, ponzu, yuzu kosho

A5 WAGYU TENDERLOIN 150G 200
wasabi, ponzu, yuzu kosho

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DESSERTS

KOMA SIGNATURE DESSERT OMAKASE 88
chef's selection (contains beef gelatin)

GELATO & SORBET 14
flavors of the day

LEMON YUZU 18
lemon mousse, yuzu jam, cacao crumble, beef gelatin

COCO MANGO 18
coconut mousse, passionfruit sorbet, beef gelatin

BONSAI 19
molten dark chocolate, crunchy praline

JAPANESE CHEESE CAKE 20
strawberry sorbet

FRUIT PLATTER 22
seasonal fruit selection

ZEN GARDEN 26
cherries jam, white chocolate mousse, crunchy dark chocolate, almond liqueur gelato, beef gelatin

JAPANESE PREMIUM FRUIT PLATTER 68
chef's choice of assorted Japanese premium fruits

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KOMA TASTING MENU

$380

COURSE 1
LOBSTER AVOCADO SALAD
tomato, pomelo, crispy tapioca chip, celery citrus sauce

COURSE 2
SASHIMI
otoro, king salmon, kingfish

COURSE 3
UNI TEMPURA
ohba leaf, nori seaweed

COURSE 4
GRILLED "AMADAI" TILE FISH
asparagus, clam, scallion oil, dashi cream sauce

COURSE 5
JAPANESE WAGYU RIBEYE 80G
king oyster mushroom, shishito, sansho sauce

COURSE 6
RAINBOW MONAKA
unagi, tuna, salmon, caviar, avocado

COURSE 7
MINI DUO KOMA SIGNATURE DESSERT
lemon yuzu (contains beef gelatin), bonsai

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