KOMA

DINNER MENU

MONDAY - SUNDAY
5PM - 12AM

LAST ORDER AT 11.30PM

Cocktails
A La Carte
Desserts
Coffee & Tea

Cocktails

SIGNATURE

KOMA CANARY 25
Tanqueray Flor de Sevilla Gin, Lemon Juice, Saffron Syrup

KOMA PHOENIX 25
Don Julio Blanco Tequila, 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

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Cocktails

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

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

小

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

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Nigiri & Sashimi

Price per piece

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

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Robata Grill

Price per skewer

SHIITAKE *soy sauce, bonito flakes*	8
NEGIMA *chicken thigh, Tokyo negi*	10
ASPARAGUS (V) *salt, pepper*	9
UNAGI *kabayaki sauce, sansho*	15
LAMB CHOP *cilantro, mint*	22
HOKKAIDO SCALLOP *butter soy sauce*	29
LOBSTER SUPREME *lobster tail, celery root, foie gras paste, black truffle*	68
BEEF & FOIE GRAS SUMIYAKI *wagyu beef, foie gras, sansho pepper sauce*	54
FOIE GRAS SUMIYAKI *sansho pepper sauce*	48

Tempura

EGGPLANT (V)	8
AVOCADO (V)	9
ASPARAGUS (V)	12
DAIKOKU SHIMEJI MUSHROOM (V)	12
SWEET POTATO (V)	16
SHRIMP *3 pieces*	18

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DINNER A LA CARTE

大

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

SPICY TOFU HOT POT (V) 24
assorted vegetables

TRUFFLE FRIED RICE (V) 26
Japanese rice, truffle paste, mushrooms, vegetables

SCALLION FRIED RICE 34
chicken, shrimp, scallops, mushrooms

BLACK PEPPER CHICKEN 29
grilled chicken, black pepper sauce, broccolini, potato mochi cheese

CHARCOAL GRILLED YELLOWTAIL COLLAR 38
grated radish, lemon

GINGER HONEY-GLAZED SALMON 38
lotus root, Tokyo negi

WAFU CARBONARA WITH UNI 49
smoked butter

BARBECUED BEEF SHORT RIB 59
gem lettuce, kochijan

MISO MARINATED BLACK COD 66
fresh beets, burnt jalapeno vinaigrette

KOMA SIRLOIN STEAK 400G 168
black garlic peppercorn sauce, green salad, shishito

CRISPY WHOLE MEDITERRANEAN SEABASS 68
jalapeno ponzu, iburigakko tartar sauce

SNOW CRAB CREAM CROQUETTE (3 pc) 42
*salad, lemon *may contain crab shell*

ZERO MEAT TERIYAKI (V) 38
sweet potato, broccolini, Tokyo negi, tomato soy sauce

Japanese Wagyu Hobayaki

SNOW AGED NIGATA WAGYU RIBEYE 120G 180
ginger scallion miso

A5 WAGYU BEEF TENDERLOIN 120G 200
ginger scallion miso

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Omakase

$360 / per person

6 COURSE MENU

$450 / per person

OMAKASE by KOMA

Chef's Selection

72 hours' advanced reservation, minimum 4 pax

Menu cannot be shared

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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

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COFFEE & TEA

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 dessert

Tea

Tea Bulbs 11

Bulb Fair Lady

Loose Tea 9

Colonial Breakfast

Earl Grey

Mint

Chamomile Lavender

Jibun Sencha

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