



**WEEKEND & PUBLIC HOLIDAY
LUNCH MENU**

**SATURDAY - SUNDAY,
EVE & PUBLIC HOLIDAYS**

11.30AM - 3PM

LAST ORDER AT 2.30PM

Cocktails

Brunch Set Menu

A La Carte
Desserts
Coffee & Tea

Cocktails

TORII GATE 24

Aperol, St Germain, Yubari Melon & Basil, Dry Sparkling Sake

MOMO ROYALE 25

Roku Gin, Peach Trilogy, Black Truffle Nuance

ONI SLAYER 27

Tanqueray 10, Iichiko Saiten, Roasted Sesame, Grapefruit & Osmanthus Honey

HEAVENLY MATCH-A 24

Michter's Bourbon, Oloroso Sherry, Umami Strawberry, Matcha

SHINOBI 26

Campari, Mancino Chinato, Widges Gin & PX, Figs Umeshu

SAMURAI VOYAGE 24

Don Julio Blanco, Los Siete Misterios Doba Yej, Pickled Ginger, Lemongrass Verjus

EMERALD KIJI 27

Matusalem 7yo, Pisco & Kiwi, Pistachio Orgeat, Clarified Almond

IMPERIAL AFFAIR 28

Brass Lion Butterfly Pea Tea Gin, Lychee & Chrysanthemum, Brut Champagne

Mocktails

PEACE PAGODA 20

Lyre's Orange Sec, Mikan, Sparkling Darjeeling

LITTLE CRANE 20

Lyre's Italian Orange, Perigord Verjus, LE Peach & Jasmine Soda

\$88 BRUNCH SET MENU

Sake Carafe (180ml) + \$22

Appetizers

Choose 1

CORN AND OHBA TEMPURA

tempura sauce, salt

SASHIMI 4 PIECES

Chef's selection

KING CRAB CHAWANMUSHI

ikura, edamame, ginkgo nuts

YELLOWTAIL SASHIMI

burnt jalapeño, yuzu ponzu

VEGETABLE NIBITASHI (V)

pumpkin, lotus roots, kintoki carrots, nanohana broccoli, cherry tomato

WAGYU SIRLOIN WITH CHIMICHURRI SAUCE + \$10

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

Main Course

Choose 1

MISO MARINATED BLACK COD

cucumber, hajikami ginger
SERVED WITH STEAMED RICE

BEEF KATSU

mustard, tonkatsu sauce
SERVED WITH STEAMED RICE

NIGIRI SUSHI AND ROLL

salmon, tai, yellowtail, prawn, tuna, chirashi gunkan, avocado cucumber roll
SERVED WITH MISO SOUP

JAPANESE WELLNESS LUNCH (V)

hijiki seaweed rice, vegetable tempura, mini soba

LAMB CHOP

cherry pepper, eringi, broccoli, cabbage
SERVED WITH STEAMED RICE

CHIRASHI DON + \$10

uni, caviar, tuna, king salmon, yellowtail, scallop, king crab, prawn, tamago
SERVED WITH MISO SOUP

KOMA US PRIME SIRLOIN STEAK 200G + \$40

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

HOBAYAKI SNOW AGED

NIIGATA WAGYU RIBEYE 120G + \$120

wasabi, ponzu, yuzu kosho
SERVED WITH STEAMED RICE

HOBAYAKI A5

MIYAZAKI WAGYU TENDERLOIN 120G + \$140

wasabi, ponzu, yuzu kosho
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 PLATER + \$15
Chef's choice of assorted Japanese premium fruits

Beverage

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
JAPANESE JUMBO WAGYU MEATBALL <i>shimeji, hayashi sauce, tofu espuma</i>	48

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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