

Sake Cocktails

\$22

JUNMAI BLOSSOM

*Tried & True Vodka, Roku Gin,
St. Germain, Junmai Ginjo*

KOMATINI

Ao no Umi Vodka, Roku Gin, Junmai Daiginjo

MOMOIRO

Honjozo, Yuzu Shu, Lychee & Raspberry Purée

ROPPONGI SUMMER

*Tried & True Vodka, Honjozo, St. Germain,
Exotic Fruit Purée*

SAWAYAKA SAKE

*Junmai Ginjo, Ketel One, Yuzu Shu,
Lemon Juice, Spiced Honey*

SAKURANBO FIZZ

*Honjozo, Vermouth Bianco, Cointreau,
Champagne, Port Wine*



Cocktails

\$22

BELLINI KAI

*Tanqueray Gin, Kodakara Peach,
Lemon Juice*

TRUE SHINSHI

Nikka Barrell, Umeshu, Chambord, Yuzu Shu

KOMA CANARY

Hendrick's Gin, Saffron Syrup, Lemon Juice

MIYAZAKI SPRITZ

Prosecco, Citadelle Original Gin, Mango Umeshu

SHEARES IN LOVE

*Botanist Gin, Lychee & Strawberry Purée,
Lemon Juice*

Mocktails

\$15

JONETSU

Mango & Passion Fruit Purée, Lemon Juice, Soda Water

PINKU

Lychee & Raspberry Purée, Lime Juice, Soda Water

SAWASAPPU

Soursop & Calamansi Purée, Soda Water



EDAMAME 8

steamed, sea salt

MISO SOUP 8

tofu, seaweed, scallion

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

roasted jalapeño, smoked avocado

BABY ICEBURG LETTUCE 15

crispy tofu, onion mustard miso

GRILLED BROCCOLI 15

sesame chili soy

MISO GLAZED EGGPLANT 16

sweet ginger red miso, ricotta cheese

D.I.Y. SPICY TUNA 18

crispy rice, sweet soy, chives

TARO CHIP TUNA TACOS 21

avocado, jalapeño, lemon, cilantro, mixed cabbage salad



GINGER SALMON TARTARE 21

crispy taro, ikura

YELLOWTAIL GINGER JALAPEÑO 24

aji amarillo, cilantro, soy, lime

AHI TUNA PIZZA 24

tomato, cilantro, charred jalapeño

OYSTERS ON THE HALF SHELL 24

lemon, momeji oroshi ponzu

YELLOWFIN TUNA TARTARE 25

watercress vinaigrette, oscietra caviar

ABURI HAMACHI SALAD 26

grated radish, ponzu

WAGYU BEEF GYOZA 26

chili sauce

CHARRED OCTOPUS 32

cucumber, radish, Japanese chili aioli

CHAWANMUSHI 38

mushroom foam, grated fresh truffle

KING CRAB DYNAMITE 42

spicy aioli, tobiko

WAGYU BEEF TATAKI 45

wasabi, ponzu, Tokyo negi

LOBSTER SALAD 48

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





Nigiri & Sashimi

Price per piece

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

Caviar

125g · Served with traditional condiments

KRISTAL 788

OSCIETRA PRESTIGE 888

BELUGA 2500

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

OKRA MYOGA ROLL 20

okra, myoga, barley miso

SALMON AVOCADO 21

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 25

avocado, sweet soy, cucumber

CHIRASHI 36

hamachi, maguro, salmon, scallion, chili sesame

SURF & TURF 58

Wagyu beef, Hokkaido uni, caviar, truffle

KOMA ROLL 65

A5 Wagyu beef, Hokkaido uni, king crab, shiso leaf

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

JAPANESE ONION	8	JAPANESE SWEET POTATO	13
EGGPLANT	8	SHRIMP <i>3 pieces</i>	15
ASPARAGUS	11	KING CRAB	36
JAPANESE PUMPKIN	11		





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

SPICY TOFU HOT POT <i>assorted vegetables</i>	25	WAFU CARBONARA WITH UNI <i>smoked butter</i>	38
WILD MUSHROOM FRIED RICE <i>shiitake, shimeji, maitake, koshihikari</i>	25	BARBECUED SKIRT STEAK <i>gem lettuce, kochijan</i>	45
BINCHO SAKURA CHICKEN <i>pickled cherry tomatoes, crispy shallots</i>	29	TEMPURA SNAPPER <i>spicy ponzu, dashi</i>	45
SCALLION FRIED RICE <i>chicken, shrimp, scallops, mushrooms</i>	32	TOBAN A5 WAGYU RICE <i>black truffle, chives, sweet soy glaze</i>	52
CHARCOAL GRILLED YELLOWTAIL CHEEK <i>grated radish, lemon</i>	36	MISO MARINATED BLACK COD <i>fresh beets, burnt jalapeño vinaigrette</i>	58
GINGER HONEY-GLAZED SALMON <i>lotus root, Tokyo negi</i>	38	BONE IN PRIME SIRLOIN STEAK 600g <i>aged red miso glaze, caramelized onion butter</i>	128

Japanese Wagyu

A5 WAGYU BEEF TENDERLOIN 120g 170

rainbow carrots, red wine sauce

HOBAYAKI SNOW AGED NIGATA WAGYU RIBEYE 120g 180

ginger scallion miso



Desserts

GELATO & SORBET 12

flavors of the day

FRUIT PLATTER 14

seasonal fruit selection

JUMBO SESAME PROFITEROLE 18

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

LEMON YUZU 16

lemon mousse, yuzu jam, cacao crumble

BONSAI 17

molten dark chocolate, crunchy praline

JAPANESE CHEESE CAKE 16

strawberry sorbet

JAPANESE SEASONAL FRUITS 48

Chef's Selection

KOMA SIGNATURE DESSERT OMAKASE 88

Chef's Selection



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