



## **DINNER MENU**

**MONDAY - SUNDAY**  
**5PM - 12AM**

LAST ORDER AT 11.30PM

A La Carte  
Desserts  
Coffee & Tea

# DINNER A LA CARTE



EDAMAME 8

*steamed, sea salt*

MISO SOUP 8

*tofu, seaweed, Tokyo negi*

CUCUMBER SESAME SALAD 10

*sour plum*

CRISPY TOKYO GYOZA 12

*chicken, cabbage, miso*

CRISPY CHICKEN 12

*flat rice, truffle oil, tomato ponzu*

SALMON PILLOW 14

*roasted jalapeño, smoked avocado*

GRILLED BROCCOLI 15

*sesame chilli soy*

MISO GLAZED EGGPLANT 16

*sweet ginger red miso, ricotta cheese*

TARO CHIP TUNA TACOS 21

*avocado, jalapeño, cilantro, mixed cabbage salad*

GINGER SALMON TARTARE 21

*crispy taro, ikura*

YELLOWTAIL GINGER JALAPEÑO 24

*aji amarillo, cilantro, soy, lime*

D.I.Y. SPICY TUNA 25

*crispy rice, sweet soy, chives*

WAGYU BEEF GYOZA 26

*chilli sauce*

OYSTERS ON THE HALF SHELL 30

*lemon, momeji oroshi ponzu*

WAGYU BEEF TATAKI 45

*wasabi, ponzu, Tokyo negi*

LOBSTER SALAD 48

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

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# DINNER A LA CARTE

## Nigiri & Sashimi

*Price per piece*

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SAKE <i>salmon</i>	6	UNAGI <i>fresh water eel</i>	12
TAI <i>snapper</i>	7	IKURA <i>salmon roe</i>	13
HAMACHI <i>yellowtail</i>	8	KINMEDAI <i>bigeye snapper</i>	13
EBI <i>shrimp</i>	8	BOTAN EBI <i>sweet shrimp</i>	15
TAKO <i>octopus</i>	8	WAGYU <i>beef</i>	18
MAGURO SASHIMI <i>tuna</i>	9	TARABAGANI <i>king crab</i>	19
MAGURO ZUKE NIGIRI <i>tuna</i>	10	UNI <i>sea urchin</i>	28
HOTATE <i>scallop</i>	10		

### Caviar

*125G · Served with traditional condiments*

N<sub>25</sub> SCHRENCKII CAVIAR  
ACIPENSER STURGEON 688

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

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

# DINNER A LA CARTE

## Maki

### 7 TREASURE VEGETABLE 16

*avocado, cucumber, asparagus, kanpyo, yama gobo, shiso, soy paper*

### CALIFORNIA 20

*king crab, cucumber, avocado*

### 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 30

*avocado, sweet soy, cucumber*

### CHIRASHI 38

*hamachi, maguro, salmon, scallion, chili sesame*

### KOMA ROLL 65

*AUS Wagyu beef, Hokkaido uni, king crab, shiso leaf*

### LOBSTER & CAVIAR 68

*soy paper, lemon crème fraiche*

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# DINNER A LA CARTE

## Robata Grill

*Price per skewer*

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SHIITAKE	8
<i>Kabayaki sauce, bonito flakes</i>	
NEGIMA	9
<i>chicken thigh, Tokyo negi</i>	
ASPARAGUS	9
<i>salt, pepper</i>	
AVOCADO	9
<i>shiso leaf, parmigiano</i>	
UNAGI	15
<i>Kabayaki sauce, sansho</i>	
LAMB CHOP	20
<i>cilantro, mint</i>	
HOKKAIDO SCALLOP	24
<i>butter soy sauce</i>	
GIANT PRAWN	35
<i>lemon butter</i>	

## Tempura

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ASPARAGUS	11
JAPANESE PUMPKIN	11
JAPANESE SWEET POTATO	16
SHRIMP <i>3 pieces</i>	18
KING CRAB	36

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# DINNER A LA CARTE



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

<b>SPICY TOFU HOT POT</b>	25
<i>assorted vegetables</i>	
<b>MUSHROOM FRIED RICE</b>	25
<i>shiitake, shimeji, maitake, koshihikari</i>	
<b>SCALLION FRIED RICE</b>	32
<i>chicken, shrimp, scallops, mushrooms</i>	
<b>BINCHO SAKURA CHICKEN</b>	36
<i>pickled cherry tomatoes, crispy shallots</i>	
<b>CHARCOAL GRILLED YELLOWTAIL CHEEK</b>	36
<i>grated radish, lemon</i>	
<b>GINGER HONEY-GLAZED SALMON</b>	38
<i>lotus root, Tokyo negi</i>	
<b>WAFU CARBONARA WITH UNI</b>	38
<i>smoked butter</i>	
<b>BARBECUED BEEF SHORT RIB</b>	45
<i>gem lettuce, kochijan</i>	
<b>MISO MARINATED BLACK COD</b>	58
<i>fresh beets, burnt jalapeno vinaigrette</i>	
<b>BONE IN PRIME SIRLOIN STEAK 600G</b>	128
<i>aged red miso glaze, caramelized onion butter</i>	

## Japanese Wagyu

**A5 WAGYU BEEF TENDERLOIN 120G 170**  
*rainbow carrots, red wine sauce*

**HOBAYAKI SNOW AGED NIGATA WAGYU RIBEYE 120G 180**  
*ginger scallion miso*

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# DINNER A LA CARTE

## Omakase

*\$300 / per person*

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### FOIE GRAS MONAKA

*soy poached foie gras, chestnuts, popping candy, monaka rice cracker*

**&**

### CRISPY SANSHO

*garlic, sansho pepper, chilli, coriander*

### SASHIMI & CAVIAR CRAB

*salmon, tuna, yellow tail, caviar crab*

### FLOWER CRAB SOUP

*flower crab soup, barley, crab meat, mushroom*

### CHARCOAL GRILLED BEEF & FOIE GRAS

**OR**

### BARRAMUNDI FISH WITH SANSHO SAUCE

### SUSHI (9PCS)

### BONZAI WITH LEMON YUZU

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*Menu is not for sharing*

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# DESSERTS

## Desserts

GELATO & SORBET 12

*flavors of the day*

FRUIT PLATTER 14

*seasonal fruit selection*

LEMON YUZU 16

*lemon mousse, yuzu jam, cacao crumble*

BONSAI 17

*molten dark chocolate, crunchy praline*

JAPANESE CHEESE CAKE 16

*strawberry sorbet*

KOMA SIGNATURE DESSERT OMAKASE 88

*Chef's Selection*

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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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