

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*

YOTTA YUME

*Honjozo, Bombay Sapphire Gin,
Berriquette, Lemon Juice*



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

SALMON PILLOW 14
roasted jalapeño, smoked avocado

GRILLED BROCCOLI 15
sesame chilli 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

OYSTERS ON THE HALF SHELL 24

lemon, momeji oroshi ponzu

WAGYU BEEF GYOZA 26

chilli sauce

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

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

KOMA ROLL 65

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

LOBSTER & CAVIAR 68

soy paper, lemon crème fraiche



Robata Grill

Price per skewer

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

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





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	GINGER HONEY-GLAZED SALMON <i>lotus root, Tokyo negi</i>	38
WILD MUSHROOM FRIED RICE <i>shiitake, shimeji, maitake, koshihikari</i>	25	WAFU CARBONARA WITH UNI <i>smoked butter</i>	38
BINCHO SAKURA CHICKEN <i>pickled cherry tomatoes, crispy shallots</i>	29	BARBECUED SHORT RIB <i>gem lettuce, kochijan</i>	45
SCALLION FRIED RICE <i>chicken, shrimp, scallops, mushrooms</i>	32	MISO MARINATED BLACK COD <i>fresh beets, burnt jalapeno vinaigrette</i>	58
CHARCOAL GRILLED YELLOWTAIL CHEEK <i>grated radish, lemon</i>	36	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 NIIGATA WAGYU RIBEYE 120G 180
ginger scallion miso



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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