



## LUNCH

### 小

---

<b>EDAMAME</b> <i>steamed, sea salt</i>	8	<b>GRILLED BROCCOLI</b> <i>sesame chilli soy</i>	15
<b>MISO SOUP</b> <i>tofu, seaweed, scallion</i>	8	<b>MISO GLAZED EGGPLANT</b> <i>sweet ginger red miso, ricotta cheese</i>	16
<b>CUCUMBER SESAME SALAD</b> <i>sour plum</i>	10	<b>GINGER SALMON TARTARE</b> <i>crispy taro , ikura</i>	21
<b>CRISPY TOKYO GYOZA</b> <i>chicken, cabbage, miso</i>	12	<b>YELLOWTAIL GINGER JALAPEÑO</b> <i>aji amarillo, cilantro, soy, lime</i>	24
<b>CRISPY CHICKEN</b> <i>flat rice, truffle salt, tomato ponzu</i>	12	<b>WAGYU BEEF GYOZA</b> <i>chilli sauce</i>	26

## Nigiri & Sashimi

*Price per piece*

- SAKE salmon 6  
HAMACHI yellowtail 8  
MAGURO tuna 9  
UNAGI fresh water eel 12  
UNI sea urchin 24

## Maki

- 7 TREASURE VEGETABLE 16  
*avocado, cucumber, asparagus, kanpyo,  
yama gobo, shiso, soy paper*
- CALIFORNIA 20  
*king crab, cucumber, avocado*
- SPICY YELLOWTAIL 22  
*crispy shallots, sesame seeds*
- SPICY TUNA 22  
*mango, scallion, crispy rice*
- SHRIMP TEMPURA 23  
*cucumber, honey wasabi, avocado*

## Robata Grill

*Price per skewer*

- SHIITAKE 8  
*Kabayaki sauce, bonito flakes*
- NEGIMA 9  
*chicken thigh, Tokyo onion*
- ASPARAGUS 9  
*salt, pepper*
- UNAGI 15  
*Kabayaki sauce, sansho*
- LAMB CHOP 20  
*cilantro, mint*

## Tempura

- JAPANESE SWEET POTATO 13
- SHRIMP 3 pieces 15



---

<b>SPICY TOFU HOT POT</b> <i>assorted vegetables</i>	25	<b>GINGER HONEY-GLAZED SALMON</b> <i>lotus root, Tokyo negi</i>	38
<b>WILD MUSHROOM FRIED RICE</b> <i>shiitake, shimeji, maitake, koshihikari</i>	25	<b>WAFU CARBONARA WITH UNI</b> <i>smoked butter</i>	38
<b>BINCHO SAKURA CHICKEN</b> <i>pickled cherry tomatoes, crispy shallots</i>	29	<b>BARBECUED SHORT RIB</b> <i>gem lettuce, kochijan</i>	45
<b>SCALLION FRIED RICE</b> <i>chicken, shrimp, scallops, mushrooms</i>	32	<b>BONE IN PRIME SIRLOIN STEAK 600G</b> <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*

### LEMON YUZU 16

*lemon mousse, yuzu jam, cacao crumble*

### BONSAI 17

*molten dark chocolate, crunchy praline*

### JAPANESE CHEESE CAKE 16

*strawberry sorbet*



@KOMASINGAPORE #KOMASINGAPORE KOMASINGAPORE.COM

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