



LUNCH SET MENUS 2-COURSE · \$39⁺⁺





Choose 1

KOMA'S ASSORTED SUSHI 12 PIECES

spicy tuna maki, spicy yellowtail maki, California maki, tuna, salmon and yellowtail sushi

BINCHO SAKURA CHICKEN

pickled cherry tomatoes, crispy shallots SERVED WITH STEAMED RICE

GINGER HONEY-GLAZED SALMON lotus root, Tokyo negi SERVED WITH STEAMED RICE

WILD MUSHROOM FRIED RICE shiitake, shimeji, maitake, koshihikari

> BARBECUED SHORT RIB gem lettuce, kochijan

BONE IN PRIME SIRLOIN STEAK 600G

aged red miso glaze, caramelized onion butter

ADDITIONAL \$90**

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

ADDITIONAL \$130**

HOBAYAKI SNOW AGED NIGATA WAGYU RIBEYE 120G ginger scallion miso ADDITIONAL \$140"

SPICY TOFU HOT POT *assorted vegetables* SERVED WITH STEAMED RICE

Dessert

Complimentary

PETIT FOURS mochi ice cream, fruits



LUNCH SET MENUS 3-COURSE · \$49⁺⁺



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



Choose 1

KOMA'S ASSORTED SUSHI 12 PIECES

spicy tuna maki, spicy yellowtail maki, California maki, tuna, salmon and yellowtail sushi

> BINCHO SAKURA CHICKEN pickled cherry tomatoes, crispy shallots SERVED WITH STEAMED BICE

SPICY TOFU HOT POT *assorted vegetables* SERVED WITH STEAMED RICE

GINGER HONEY-GLAZED SALMON lotus root, Tokyo negi SERVED WITH STEAMED RICE

WILD MUSHROOM FRIED RICE shiitake, shimeji, maitake, koshihikari

> BARBECUED SHORT RIB gem lettuce, kochijan

BONE IN PRIME SIRLOIN STEAK 600G aged red miso glaze, caramelized onion butter

ADDITIONAL \$90**

A5 WAGYU BEEF TENDERLOIN 120G

rainbow carrots, red wine sauce

ADDITIONAL \$130**

HOBAYAKI SNOW AGED NIGATA WAGYU RIBEYE 120G ginger scallion miso ADDITIONAL \$140"

Dessert

Choose 1

LEMON YUZU lemon mousse, yuzu jam, cacao crumble

BONSAI *molten dark chocolate, crunchy praline*

JAPANESE CHEESE CAKE strawberry sorbet

Beverage

Complimentary

COFFEE

or

SENCHA GREEN TEA