



# LUNCH SET MENUS 2-COURSE · \$39<sup>++</sup>





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<sup>++</sup>



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