



## **DINNER MENU**

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

LAST ORDER AT 11.30PM

Cocktails  
A La Carte  
Desserts  
Coffee & Tea

# BEVERAGES

## Cocktails

### SIGNATURE

#### KOMA CANARY 27

*Tanqueray Flor de Sevilla Gin, Lemon Juice, Saffron Syrup*

#### KOMA PHOENIX 27

*Código 1530 Tequila Blanco, Chili Umeshu, Lime Juice*

#### STAR OF THE SHOW 36

*Champagne, Brass Lion Butterfly Pea Gin, Saccharum Syrup, Yuzu Sake*

### KOMA MARTINI SERIES

#### SAKURA 25

*Sakurao Gin Limited Edition, Tried and True Vodka,  
Distilled Ume Spirit (Kayuki), Mancino Sakura Vermouth*

#### LYCHEE & PEACH 25

*Ketel One Citroen, Giffard "Lichi-li" Liqueur,  
Crème de Pêche, Sakura Vermouth*

#### ESPRESSO 25

*Plantation Dark & Over Proof Rum, Illy Espresso Classico,  
Cognac & Coffee Liqueur, Dark Chestnut Beer Syrup*

### KOMA NEGRONI SERIES

#### MIKAN 27

*Cirka Gin 375, Asterly Bros  
Dispense Amaro, Campari*

#### SHIITAKE 27

*Shiitake Infused Del Maguey Mezcal "Vida", Pio Cesare Vermouth,  
Amaro Averna, Campari*

#### UMAMI 27

*Kozue Gin, Aged Sake, Mancino Chinato Vermouth, Campari*

### LIGHT & REFRESHING

#### SAKAKI BREEZE 26

*Sakaki (Evergreen) Gin XV, Graham's Blend No.5 White Port, Lime Juice,  
"Burma" Tonic, Yuzu Bitters*

#### KOMASA GIN & TONIC 26

*Komasa Gin, Grape Fruit Tonic, Grapefruit Bitters*

#### PUREMALT HIGHBALL 26

*Nikka Taketsuru Pure Malt Whisky, Soda, Mint*

**BACK TO CONTENTS ▶**

# BEVERAGES

## SAVORY & SHARP

### NIKKEI 26

*Plantation 3 Stars White Rum, Bergamot Liqueur,  
Coconut Water, Rice Milk, Lime Juice*

### SUNSET OF OSAKA 26

*Umiki "Ocean Fused" Whisky, Sweet Potato Shochu,  
Antica Formula Vermouth, Umami Bitters*

### RECALLING EDO 26

*Johnny Walker Black Label Scotch, Sherry Cask Aged Shochu,  
Aged Sake, Frangelico, Amaretto*

## SWEET & SOUR

### ICHIGO SOUR 25

*Strawberry Sake, Lychee Tea Infused Syrup, Lemon Juice*

### UMESHU SUNRISE 25

*Komasa Umeshu, Yuzu Sake, Hailan Citron Tea infused Syrup,  
Grapefruit Soda, Tōgarashi*

### SAWAYAKA SAKE 25

*Shiso Infused Vodka, Yuzu Sake, Japanese Cucumber infused Syrup, Lemon Juice*

**[BACK TO CONTENTS](#)** ▶

# DINNER A LA CARTE



BLACK TRUFFLE BEEF TARTARE (3 pieces) 58  
*caviar, gold leaf*

YELLOWTAIL AJI AMARILLO 33  
*aji amarillo, fried shallots, yuzu ponzu*

SALMON PILLOW 18  
*roasted jalapeño, smoked avocado*

GRILLED SOY GLAZED OCTOPUS 42  
*marinated avocado, spiced tomato*

CRISPY TOKYO GYOZA 14  
*chicken, cabbage, miso*

WAGYU BEEF GYOZA 28  
*chilli sauce*

OYSTERS ON THE HALF SHELL 38  
*lemon, momeji oroshi ponzu*

A4 KAGOSHIMA WAGYU BEEF TATAKI 61  
*wasabi, ponzu, Tokyo negi*

CURRY BEEF CIGAR 16  
*curry, garam masala*

**BACK TO CONTENTS ▶**

# DINNER A LA CARTE



## CRISPY CHICKEN 14

*rice flakes, truffle oil, tomato ponzu, lemon*

## DIY SPICY TUNA 36

*crispy rice, sweet soy, chives, spicy mayo*

## GRILLED BROCCOLI (V) 16

*sesame chilli soy*

## MISO GLAZED EGGPLANT (V) 18

*sweet ginger red miso, ricotta cheese*

## CHARRED OVEN ROASTED CAULIFLOWER (V) 18

*green curry, garam masala*

## EDAMAME (V) 8

*steamed, sea salt*

## CUCUMBER SESAME SALAD (V) 10

*sour plum*

## MISO SOUP 8

*tofu, seaweed, Tokyo negi*

## CRISPY DUCK SALAD 32

*marinated duck, miso mustard dressing, green salad*

## SCALLOP SASHIMI 38

*mustard seed, wasabi ponzu, vinaigrette*

**[BACK TO CONTENTS](#)** ▶

# DINNER A LA CARTE

## Nigiri & Sashimi

Price per piece

---

SAKE <i>king salmon</i>	9	UNAGI <i>fresh water eel</i>	12
TAI <i>sea bream</i>	7	IKURA <i>salmon roe</i>	12
HAMACHI <i>yellowtail</i>	7	BOTAN EBI <i>sweet shrimp</i>	25
EBI <i>shrimp</i>	7	WAGYU <i>beef</i>	19
MAGURO <i>tuna</i>	10	OOTORO <i>fatty tuna</i>	28
KAREI <i>flounder</i>	10	UNI <i>sea urchin</i>	36
HOTATE <i>scallop</i>	10	KINMEDAI <i>golden eye bream</i>	14
SAKE BELLY <i>king salmon belly</i> <i>(limited amount)</i>	14		
UNI BOX <i>sea urchin</i>	480		

## Caviar

*Served with traditional condiments*

### KOMA Selection

100G KALUGA QUEEN OSCIETRA 498

30G KALUGA QUEEN OSCIETRA 248

TRIO OF SASHIMI 2022 42

*tuna, king salmon, yellowtail, wasabi salsa*

ASSORTED SASHIMI PLATTER 9 pieces 88

ASSORTED SUSHI PLATTER 9 pieces 88

OZEKI PLATTER 12 pieces 132

ROCK LOBSTER SASHIMI 98

CHEF'S YOKOZUNA OMAKASE 20 pieces & 2 rolls 248

**BACK TO CONTENTS ▶**

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

# DINNER A LA CARTE

## Maki

7 TREASURE VEGETABLE (V) 16  
*avocado, cucumber, asparagus, kanpyo, radish pickles, shiso, nori*

CALIFORNIA 25  
*king crab, cucumber, avocado*

SALMON AVOCADO 32  
*ikura, chives*

SPICY YELLOWTAIL 22  
*crispy shallots, sesame seeds*

SPICY TUNA 24  
*mango, scallion, crispy rice*

SHRIMP TEMPURA 23  
*cucumber, honey wasabi, avocado*

TRUFFLE UNAGI 35  
*avocado, sweet soy, cucumber*

CHIRASHI 38  
*hamachi, maguro, salmon, scallion, chilli sesame*

KOMA ROLL 82  
*Wagyu beef, Hokkaido uni, snow crab, shiso leaf*

RAINBOW 52  
*lobster, sweet butter aioli, avocado*

SOFT SHELL CHILI CRAB ROLL 30  
*avocado*

WASABI ROLL (V) 20  
*takuwan, asparagus, kanpyo, myoga, mayonaise*

## Crispy Hand Roll

SPICY TUNA POKE 16  
*tuna, spicy mayo, crispy nori*

SALMON IKURA 22  
*salmon, salmon roe, crispy nori*

[BACK TO CONTENTS ▶](#)

# DINNER A LA CARTE

## Robata Grill

*Price per skewer*

---

SHIITAKE	8
<i>soy sauce, bonito flakes</i>	
NEGIMA	8
<i>chicken thigh, Tokyo negi</i>	
ASPARAGUS (V)	9
<i>salt, pepper</i>	
UNAGI	15
<i>kabayaki sauce, sansho</i>	
LAMB CHOP	22
<i>cilantro, mint</i>	
HOKKAIDO SCALLOP	29
<i>butter soy sauce</i>	
LOBSTER SUPREME	68
<i>lobster tail, celery root, shrimp oil</i>	
BEEF & FOIE GRAS SUMIYAKI	54
<i>wagyu beef, foie gras, sansho pepper sauce</i>	
FOIE GRAS SUMIYAKI	48
<i>sansho pepper sauce</i>	

## Tempura

---

EGGPLANT (V)	8
AVOCADO (V)	9
ASPARAGUS (V)	12
SWEET POTATO (V)	16
SHRIMP <i>3 pieces</i>	18
ASSORTED MUSHROOMS	12
<i>shiitake, eringi, shimeji, maitake</i>	

**[BACK TO CONTENTS](#)** ▶



# 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 (V)</b> <i>assorted vegetables</i>	24
<b>TRUFFLE FRIED RICE (V)</b> <i>Japanese rice, truffle paste, mushrooms, vegetables</i>	26
<b>SCALLION FRIED RICE</b> <i>chicken, shrimp, scallops, mushrooms</i>	34
<b>CHARCOAL GRILLED YELLOWTAIL COLLAR</b> <i>grated radish, lemon</i>	38
<b>GINGER LIME MARINATED SALMON</b> <i>smoked shallots, brussel sprouts, yuzu espuma</i>	38
<b>WAFU CARBONARA WITH UNI</b> <i>smoked butter</i>	49
<b>BARBECUED BEEF SHORT RIB</b> <i>gem lettuce, kochijan</i>	59
<b>MISO MARINATED BLACK COD</b> <i>fresh beets, burnt jalapeno vinaigrette</i>	66
<b>KOMA SIRLOIN STEAK 400G</b> <i>black garlic peppercorn sauce, green salad, shishito</i>	175
<b>CRISPY WHOLE MEDITERRANEAN SEABASS</b> <i>jalapeno ponzu, iburigakko tartar sauce</i>	
<b>SNOW CRAB CREAM CROQUETTE (3 pc)</b> <i>salad, lemon *may contain crab shell</i>	68
<b>ZERO MEAT HAMBURGER STEAK (V)</b> <i>sweet potato, broccolini, Tokyo negi, vegan ponzu sauce</i>	42
<b>SLOW COOKED CHICKEN BREAST</b> <i>dried cherry tomato, yuzu scallion salsa</i>	38
	32

## Japanese Wagyu Hobayaki

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

**A5 WAGYU BEEF TENDERLOIN 120G 200**  
*ginger scallion miso*

**BACK TO CONTENTS ▶**

# DINNER A LA CARTE

## Omakase

*\$380 / per person*

**5 COURSE MENU**

---

*\$500 / per person*

**OMAKASE by KOMA**

*Chef's Selection*

*72 hours' advanced reservation, minimum 4 pax*

---

*Menu cannot be shared*

**[BACK TO CONTENTS](#)** ▶

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

# DESSERTS

## Desserts

**KOMA SIGNATURE DESSERT OMAKASE 88**

*Chef's Selection*

**PASSIONATE MUSHROOM 28**

*dark chocolate mousse with pear poached in vanilla passion fruit syrup*

**ZEN GARDEN 24**

*passion fruit, mango jelly, coconut vanilla mousse*

**BONSAI 19**

*molten dark chocolate, crunchy praline*

**LEMON YUZU 18**

*lemon mousse, yuzu jam, cacao crumble*

**JAPANESE CHEESE CAKE 20**

*strawberry sorbet*

**GELATO & SORBET 14**

*flavors of the day*

**FRUIT PLATTER 22**

*seasonal fruit selection*

**VEGAN MIYAZAKI BANANA SORBET 16**

*whole organic banana (dairy free)*

**JAPANESE PREMIUM FRUIT PLATTER 68**

*chef's choice of assorted Japanese premium fruits*

**[BACK TO CONTENTS](#) ▶**

# 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*

[BACK TO CONTENTS ▶](#)