

KOMASINGAPORE.COM
@KOMASINGAPORE
#KOMASINGAPORE



COURSE 1

YAMAMOTO ICE BLUE

"MIZU TAKO" OCTOPUS CARPACCIO

shiso cress, momiji oroshi, kobucha, shirodashi dressing

COURSE 2

YAMAMOTO ICE PINK

KABURA MUSHI

*turnip, egg white, prawn, scallop, maitake,
ginan sauce, yuzu zest*

COURSE 3

YAMAMOTO PURE BLACK

SWEET SHRIMP TARTARE CRISPY HAND ROLL

uni, crispy nori

COURSE 4

YAMAMOTO WAKU WAKU

NAMAGENSHU

A5 WAGYU SUKIYAKI

mizuna cress, citrus kosho dressing

COURSE 5

YAMAMOTO WAIN

CRAB RICE WITH IKURA

king crab, mitsuba

COURSE 6

MINI DUO KOMA SIGNATURE DESSERT

bonsai, lemon yuzu

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES
KINDLY NOTIFY OUR TEAM OF ANY ALLERGIES OR DIETARY RESTRICTIONS

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES
KINDLY NOTIFY OUR TEAM OF ANY ALLERGIES OR DIETARY RESTRICTIONS