



DINNER MENU

MONDAY - SUNDAY
5PM - 12AM

LAST ORDER AT 11.30PM

Cocktails

A La Carte

Dessert

Cocktails

TORII GATE 24

Aperol, St Germain, Yubari Melon & Basil, Dry Sparkling Sake

MOMO ROYALE 25

Roku Gin, Peach Trilogy, Black Truffle Nuance

ONI SLAYER 27

Tanqueray 10, Iichiko Saiten, Roasted Sesame, Grapefruit & Osmanthus Honey

HEAVENLY MATCH-A 24

Michter's Bourbon, Oloroso Sherry, Umami Strawberry, Matcha

SHINOBI 26

Campari, Mancino Chinato, Widges Gin & PX, Figs Umeshu

SAMURAI VOYAGE 24

Don Julio Blanco, Los Siete Misterios Doba Yej, Pickled Ginger, Lemongrass Verjus

EMERALD KIJI 27

Matusalem 7yo, Pisco & Kiwi, Pistachio Orgeat, Clarified Almond

IMPERIAL AFFAIR 28

Brass Lion Butterfly Pea Tea Gin, Lychee & Chrysanthemum, Brut Champagne

Mocktails

PEACE PAGODA 20

Lyre's Orange Sec, Mikan, Sparkling Darjeeling

LITTLE CRANE 20

Lyre's Italian Orange, Perigord Verjus, LE Peach & Jasmine Soda

Appetizers

LOBSTER AVOCADO SALAD 88

caviar, crispy beets chips, yuzu aioli, red bell pepper sauce

YELLOWTAIL SASHIMI 39

burnt jalapeño, yuzu ponzu, edible flower

SALMON PILLOW 18

Ora King Salmon, 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

PREMIUM FRESH OYSTERS 38

Jerome Miet Specials No.2, lemon, momiji oroshi ponzu

WAGYU SIRLOIN WITH CHIMICHURRI 61

A4 Kagoshima wagyu, crispy shallot, truffle chimichurri, micro cress

TUNA TEKKA SALAD 35

ogo seaweed, avocado, sweet soy vinaigrette

CRISPY CHICKEN 14

corn flakes, truffle oil, tomato ponzu, lemon

D.I.Y SPICY TUNA 36

crispy rice, sweet soy, chives, spicy mayo

AMIYAKI MUSHROOM SALAD (V) 22

kumquat, citrus, mizuna, soy vinaigrette

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 36

marinated duck, miso mustard dressing, green salad

HOKKAIDO SCALLOP SASHIMI 38

mustard seed, white ponzu, scallion oilvt

Nigiri & Sashimi

Price per piece

SAKE <i>Ora King Salmon</i>	9	HIRAME <i>flounder</i>	10	WAGYU <i>beef</i>	19
TAI <i>sea bream</i>	7	HOTATE <i>scallop</i>	10	BOTAN EBI <i>sweet shrimp</i>	25
HAMACHI <i>King Fish</i>	10	UNAGI <i>fresh water eel</i>	12	OTORO <i>fatty tuna</i>	28
EBI <i>shrimp</i>	7	IKURA <i>salmon roe</i>	12	UNI <i>sea urchin</i>	36
MAGURO <i>tuna</i>	10	SAKE BELLY <i>Ora King Salmon belly</i>	14	KINMEDAI <i>golden eye snapper</i>	14

Caviar

Served with traditional condiments

KOMA Selection

100G KALUGA QUEEN OSCIETRA 498

30G KALUGA QUEEN A&K 148

ROCK LOBSTER SASHIMI 98

ASSORTED SASHIMI PLATTER *9 pieces* 88

ASSORTED SUSHI PLATTER *9 pieces* 88

OZEKI PLATTER *12 pieces* 132

TRIO OF SASHIMI 42

tuna, Ora King Salmon, yellowtail, wasabi salsa

CHEF'S YOKOZUNA OMAKASE *20 pieces & 2 rolls* 248

UNI BOX *250g* 480

Maki

7 TREASURE VEGETABLE (V)	16	TRUFFLE UNAGI	35
<i>avocado, cucumber, asparagus, kanpyo, pickled burdock, shiso, nori</i>		<i>avocado, sweet soy, cucumber</i>	
CALIFORNIA	25	CRISPY PANI PURI CHIRASHI	38
<i>king crab, cucumber, avocado</i>		<i>hamachi, salmon, sesame</i>	
SALMON AVOCADO	32	KOMA ROLL	82
<i>ikura, chives</i>		<i>wagyu beef, Hokkaido uni, snow crab, shiso leaf</i>	
SPICY YELLOWTAIL	28	RAINBOW	62
<i>crispy shallots, sesame seeds</i>		<i>lobster, sweet butter aioli, avocado</i>	
SPICY TUNA	24	SOFT SHELL CHILLI CRAB	30
<i>mango, scallion, crispy rice</i>		<i>avocado, sansho chilli sauce</i>	
SHRIMP TEMPURA	26	WASABI ROLL (V)	20
<i>cucumber, honey wasabi, avocado</i>		<i>pickled burdock, asparagus, kanpyo, myoga</i>	
		DOUBLE TUNA	42
		<i>scallion, ohba leaf, sesame wasabi sauce</i>	

Crispy Hand Roll

SPICY TUNA POKE 16
tuna, spicy mayo, crispy nori

SALMON IKURA 22
salmon, salmon roe, crispy nori

Robata Grill

Price per skewer

SHIITAKE <i>soya sauce, bonito flakes</i>	8	LAMB CHOP <i>cilantro, mint</i>	22
NEGIMA <i>chicken thigh, Tokyo negi</i>	8	HOKKAIDO SCALLOP <i>butter soy sauce</i>	29
ASPARAGUS (V) <i>salt, pepper</i>	9	KING CRAB SUMIYAKI <i>tempura flake, dashi</i>	26
UNAGI <i>kabayaki sauce, sansho</i>	15	WAGYU BEEF SKEWER <i>onion, mint, tamarind chilli sauce</i>	66

Tempura

EGGPLANT (V)	8	ASSORTED MUSHROOMS (V) <i>shiitake, eringi, shimeji, maitake</i>	12
AVOCADO (V)	9	JAPANESE SWEET POTATO (V)	16
ASPARAGUS (V)	12	SHRIMP <i>3 pieces</i>	18
LOBSTER <i>lobster roe salt</i>	68		

Main Course

Add 1 gram of shaved fresh black truffle or caviar to any dish for an additional \$20

SPICY TOFU HOT POT (V) <i>assorted vegetables</i>	24	WAFU CARBONARA WITH UNI <i>smoked butter</i>	49
TRUFFLE FRIED RICE (V) <i>Japanese rice, truffle paste, mushrooms, vegetables</i>	26	BARBECUED BEEF SHORT RIB <i>kochijian</i>	59
SCALLION FRIED RICE <i>chicken, shrimp, scallops, mushrooms</i>	34	MISO MARINATED BLACK COD <i>marinated cucumber, hajikami ginger</i>	68
GINGER LIME MARINATED SALMON <i>smoked shallots, brussel sprouts, yuzu espuma</i>	38	BAMBOO STEAMED SEABASS <i>zucchini, maitake mushroom, bok choy, sun-dried tomato ponzu</i>	68
CHARCOAL GRILLED YELLOWTAIL COLLAR <i>grated radish, lemon</i>	38	GINZA CHICKEN <i>half chicken, ginger paitan, coriander cress</i>	42
JAPANESE JUMBO WAGYU MEATBALL <i>shimeji, hayashi sauce, tofu espuma</i>	48	CRISPY NAGASAKI NOODLES <i>prawn, clam, asparagus</i>	26
		KOMA US PRIME SIRLOIN STEAK 400G <i>black garlic peppercorn sauce, green salad, potato pave</i>	175

Japanese Wagyu Hobayaki

SNOW AGED NIIGATA WAGYU RIBEYE 120G 180
wasabi, ponzu, yuzu kosho

A5 MIYAZAKI WAGYU TENDERLOIN 120G 200
wasabi, ponzu, yuzu kosho

Omakase Menu
\$380

Course 1
Zensai Style

SALMON PILLOW
roasted jalapeño, smoked avocado

SHRIMP TEMPURA
cabbage, ohba leaf, truffle mayo

WAGYU SIRLOIN WITH CHIMICHURRI
A4 Kagoshima wagyu, crispy shallot, truffle chimichurri, micro cress

Course 2
TOKUJO SASHIMI
Chef's choice

Course 3
MISO MARINATED SALMON
Ora King salmon, mustard seed, yuzu espuma, micro cress

Course 4
A4 KAGOSHIMA RIBEYE 100G
king oyster mushroom, shishito, sansho sauce

Course 5
TOKUJO SUSHI
served with miso soup

Course 6
DAILY SPECIAL DESSERT

Desserts

KOMA SIGNATURE DESSERT OMAKASE 88

Chef's Selection

TARO 21

roasted vanilla coconut mousse ,taro curd ,mango caviar lime

ZEN GARDEN 26

cherries jam, white chocolate mousse, crunchy dark chocolate, almond liqueur gelato

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

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