



## **DINNER MENU**

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

LAST ORDER AT 10.30PM (SUN-MON) & 11.30PM (FRI & SAT)

Cocktails

A La Carte

Dessert

# INFLUENCED BY THE HERITAGE OF JAPAN

**HEAVENLY MATCH-A** 24  
*michter's bourbon, oloroso sherry,  
umami strawberry, matcha*

**SAMURAI VOYAGE** 24  
*don julio blanco, vida mezcal,  
pickled ginger, lemongrass verjus*

**KOMA PHOENIX** 27  
*don julio blanco, chilli umeshu,  
raspberry cordial*

**STAR OF THE SHOW** 28  
*brass lion butterfly pea gin, brut champagne,  
yuzu sake, lychee & orange saccharum*

## COCKTAILS

**ICHIGO SOUR** 25  
*hayman's london dry gin, strawberry sake,  
rose & lychee tea cordial*

**UMESHU SUNRISE** 25  
*komasa umeshu, yuzu sake, citron tea, grapefruit CO2*

**SAWAYAKA SAKE** 25  
*wheatley vodka, yuzu sake,  
shiso & japanese cucumber*

**MIKAN NEGRONI** 26  
*circa gin, asterley bros vermouth,  
averna amaro, campari*

**OTOSAN MEMORY** 27  
*orange infused whiskey, cassis & raspberry,  
orange bitters*

**KOMA CANARY** 27  
*tanqueray flor de sevilla gin, saffron cordial*

## ZERO EDIT

**ICHIGO COOLER** 20  
*Lyre's London Dry, strawberry cordial,  
sparkling jasmine tea*

**LITTLE CRANE** 20  
*Lyre's Orange Sec, lychee & elderflower nectar,  
yuzu nuance*

**MOKU ANANAS** 20  
*Lyre's London Dry, ginger beer, spiced pineapple*

**MOONFLOWER** 20  
*clarified lychee & yuzu, butterfly pea flower, agave*

**PRINCESS BLOSSOM** 20  
*fresh watermelon, clarified mikan, agave*

# ALCOHOL

## WHITE WINE

	GLS / BTL
<b>MINISTRY OF CLOUDS</b>	<b>30 / 150</b>
<i>Riesling, Clare Valley, Australia, 2024</i>	
<b>DOMAINE ROLAND LAVANTUREUX</b>	<b>33 / 165</b>
<i>Chablis, Burgundy, France, 2022</i>	

## RED WINE

	GLS / BTL
<b>BODEGAS MUGA RESERVA</b>	<b>33 / 165</b>
<i>Tempranillo Blend, Rioja, Spain, 2021</i>	
<b>NELDNER ROAD</b>	<b>32 / 160</b>
<i>Shiraz, Barossa Valley, Australia, 2022</i>	

## CHAMPAGNE

	GLS / BTL
<b>LE BRUN DE NEUVILLE "CÔTE ROSÉE"</b>	<b>37 / 185</b>
<i>Côtes de Sezanne, Champagne, France, NV</i>	
<b>BOLLINGER, "SPECIAL CUVÉE", BRUT</b>	<b>44 / 220</b>
<i>Aÿ, Champagne, France, NV</i>	

## SAKE

	CARAFE / BTL
<b>NAEBA, "FOUR FOX"</b>	<b>48 / 220</b>
<i>Junmai Daiginjo, Gohyaku Mangoku, Niigata, +4</i>	
<b>ASAHI, "DASSAI 23"</b>	<b>68 / 320</b>
<i>Junmai Daiginjo, Yamada Nishiki, Yamaguchi, +3</i>	

# APPETIZERS

<b>WAGYU SIRLOIN WITH CHIMICHURRI</b>	<b>62</b>	<b>CHARRED OVEN ROASTED CAULIFLOWER</b>	<b>20</b>
<i>A4 Kagoshima wagyu, crispy shallot, truffle chimichurri, micro cress</i>		<i>green curry, garam masala</i>	
<b>LOBSTER AVOCADO SALAD</b>	<b>48</b>	<b>AMIYAKI MUSHROOM SALAD (V)</b>	<b>22</b>
<i>tomato, pomelo, crispy tapioca chip, celery citrus sauce</i>		<i>kumquat, citrus, mizuna, soy vinaigrette</i>	
<b>SALMON PILLOW</b>	<b>19</b>	<b>WAGYU BEEF GYOZA</b>	<b>28</b>
<i>king salmon, roasted jalapeño, smoked avocado</i>		<i>chilli sauce</i>	
<b>EDAMAME (V)</b>	<b>8</b>	<b>“MIZU TAKO” OCTOPUS CARPACCIO</b>	<b>32</b>
<i>steamed, sea salt</i>		<i>shiso cress, momiji oroshi, kobucha, shirodashi dressing</i>	
<b>MISO SOUP</b>	<b>8</b>	<b>“AMELA” TOMATO AND BURRATA CHEESE</b>	<b>36</b>
<i>tofu, seaweed, Tokyo negi</i>		<i>myoga, cherry tomato, ponzu</i>	
<b>CRISPY TOKYO GYOZA</b>	<b>14</b>	<b>YELLOWTAIL SALAD</b>	<b>36</b>
<i>chicken, cabbage, miso</i>		<i>mizuna, Tokyo negi, ponzu vinaigrette</i>	
<b>CHICKEN KARAAGE</b>	<b>16</b>	<b>CRISPY DUCK SALAD</b>	<b>36</b>
<i>thai basil, smoked tartare sauce, garam masala</i>		<i>marinated duck, miso mustard dressing, green salad</i>	
<b>MISO GLAZED EGGPLANT</b>	<b>18</b>	<b>D.I.Y SPICY TUNA</b>	<b>38</b>
<i>sweet ginger red miso, ricotta cheese</i>		<i>crispy rice, sweet soy, chives, spicy mayo</i>	
<b>AGEDASHI TOFU (V)</b>	<b>18</b>		
<i>eggplant, shishitou, minced radish, ginger</i>			

# NIGIRI & SASHIMI

*Price per piece*

TAI <i>sea bream</i>	7	EBI <i>shrimp</i>	7	SAKE <i>Mt. Cook King Salmon</i>	8
SAKE BELLY <i>Mt. Cook King Salmon belly</i>	9	MAGURO <i>tuna</i>	10	HIRAME <i>flounder</i>	10
HOTATE <i>scallop</i>	10	HAMACHI <i>kingfish</i>	10	IKURA <i>salmon roe</i>	12
UNAGI <i>fresh water eel</i>	12	KIMMEDAI <i>golden eye snapper</i>	14	WAGYU <i>beef</i>	19
BOTAN EBI <i>sweet shrimp</i>	25	OTORO <i>fatty tuna</i>	28	UNI <i>sea urchin</i>	36

## Caviar

*Served with traditional condiments*

### KOMA Selection

30G KALUGA QUEEN A&K	148
100G KALUGA QUEEN OSCIETRA	498

TRIO OF SASHIMI	42
<i>tuna, King Salmon, yellowtail, wasabi salsa</i>	
ASSORTED SASHIMI PLATTER	9 pieces 88
ASSORTED SUSHI PLATTER	9 pieces 88
OZEKI PLATTER	12 pieces 132
CHEF'S YOKOZUNA OMAKASE	20 pieces & 2 rolls 248
UNI BOX 250g	480

## MAKI

<b>BEEF YAKINIKU</b>	46	<b>SPICY YELLOWTAIL</b>	28
<i>beef short rib, lettuce, gochujang sauce</i>		<i>crispy shallots, sesame seeds</i>	
<b>MONAKA SUSHI</b>	38	<b>SOFT SHELL CHILLI CRAB</b>	30
<i>spicy tuna, salmon yuzu kosho, king crab cucumber, ikura ohba, truffle unagi, spicy yellowtail</i>		<i>avocado, sansho chilli sauce</i>	
<b>STS ROLL</b>	38	<b>SALMON AVOCADO</b>	32
<i>shrimp tempura, spicy tuna</i>		<i>ikura, chives</i>	
<b>7 TREASURE VEGETABLE (V)</b>	16	<b>TRUFFLE UNAGI</b>	35
<i>avocado, cucumber, asparagus, kanpyo, pickled burdock, shiso, nori</i>		<i>avocado, sweet soy, cucumber</i>	
<b>WASABI ROLL (V)</b>	20	<b>RAINBOW</b>	62
<i>pickled burdock, asparagus, kanpyo, myoga</i>		<i>lobster, sweet butter aioli, avocado</i>	
<b>CALIFORNIA</b>	25	<b>KOMA ROLL</b>	82
<i>king crab, cucumber, avocado</i>		<i>wagyu beef, Hokkaido uni, snow crab, shiso leaf</i>	
<b>SHRIMP TEMPURA</b>	26		
<i>cucumber, honey wasabi, avocado</i>			

## CRISPY HAND ROLL

<b>SWEET SHRIMP TARTARE</b>	16
<i>uni, crispy nori</i>	
<b>OTORO TARTARE</b>	28
<i>tuna, scallion, crispy nori</i>	

## ROBATA GRILL

*Price per skewer*

**JAPANESE WAGYU YAKITORI**  
*black pepper chimichurri, pickled ginger miso*

38

**NEGIMA**  
*chicken thigh, Tokyo negi*

8

**KING CRAB SUMIYAKI**  
*tempura flakes, cream cheese*

28

**ASPARAGUS (V)**  
*salt, pepper*

9

**LAMB CHOP**  
*cilantro, mint*

22

**UNAGI**  
*kabayaki sauce, sansho*

15

**SHIITAKE**  
*soya sauce, bonito flakes*

8

**HOKKAIDO SCALLOP**  
*butter soy sauce*

29

# TEMPURA

<b>TEMPURA MEDLEY</b> <i>shrimp, Japanese whiting, mongou cuttlefish, shiitake, eggplant, asparagus</i>	<b>42</b>
<b>VEGGIE COLLECTION (V)</b> <i>avocado, maitake, sweet corn, shimeji, shiitake, eggplant, asparagus, sweet potato</i>	<b>32</b>
<b>SWEET CORN (V)</b>	<b>14</b>
<b>SHRIMP 3 pcs</b>	<b>18</b>

# MAIN COURSE

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

MISO MARINATED BLACK COD	68	GINZA CHICKEN	42
<i>marinated cucumber, hajikami ginger</i>		<i>half chicken, ginger paitan, coriander cress</i>	
SEARED CHUTORO TUNA & HEIRLOOM TOMATO	68	WAFU CARBONARA WITH UNI	49
<i>bluefin tuna, asian chimichurri sauce</i>		<i>smoked butter</i>	
UNA-JU	48	GRILLED SOY GLAZED OCTOPUS	58
<i>unagi kabayaki, nori, kinome, rice</i>		<i>marinated avocado, spiced tomato</i>	
SPICY TOFU HOT POT (V)	26	BARBECUED BEEF SHORT RIB	59
<i>assorted vegetables</i>		<i>lettuce, kochijian</i>	
TRUFFLE FRIED RICE (V)	28	BAMBOO STEAMED SEABASS	68
<i>Japanese rice, truffle paste, mushrooms, vegetables</i>		<i>zucchini, maitake mushroom, bok choy, sun-dried tomato ponzu</i>	
SCALLION FRIED RICE	34	KOMA US PRIME SIRLOIN STEAK 400G	175
<i>chicken, shrimp, scallops, mushrooms</i>		<i>black garlic peppercorn sauce, green salad, potato pave</i>	
GINGER LIME MARINATED SALMON	38		
<i>smoked shallots, brussel sprouts, yuzu espuma</i>			
BEEF SHORT RIB FRIED RICE	38		
<i>takana pickles, mushroom, beans</i>			

# JAPANESE WAGYU

SNOW AGED NIIGATA WAGYU RIBEYE 150G	180
<i>wasabi, ponzu, yuzu kosho</i>	
SNOW AGED NIIGATA WAGYU TENDERLOIN 150G	200
<i>wasabi, ponzu, yuzu kosho</i>	

# DESSERTS

<b>KOMA SIGNATURE DESSERT OMAKASE</b> <i>chef's selection (contains beef gelatin)</i>	<b>88</b>
<b>GELATO &amp; SORBET</b> <i>flavors of the day</i>	<b>14</b>
<b>LEMON YUZU</b> <i>lemon mousse, yuzu jam, cacao crumble, beef gelatin</i>	<b>18</b>
<b>COCO MANGO</b> <i>coconut mousse, passionfruit sorbet, beef gelatin</i>	<b>18</b>
<b>BONSAI</b> <i>molten dark chocolate, crunchy praline</i>	<b>19</b>
<b>JAPANESE CHEESE CAKE</b> <i>strawberry sorbet</i>	<b>20</b>
<b>FRUIT PLATTER</b> <i>seasonal fruit selection</i>	<b>22</b>
<b>ZEN GARDEN</b> <i>cherries jam, white chocolate mousse, crunchy dark chocolate, almond liqueur gelato, beef gelatin</i>	<b>26</b>
<b>JAPANESE PREMIUM FRUIT PLATTER</b> <i>chef's choice of assorted Japanese premium fruits</i>	<b>68</b>

# KOMA TASTING MENU

\$380

## COURSE 1

### LOBSTER AVOCADO SALAD

*tomato, pomelo, crispy tapioca chip, celery citrus sauce*

## COURSE 2

### SASHIMI

*otoro, king salmon, kingfish*

## COURSE 3

### UNI TEMPURA

*ohba leaf, nori seaweed*

## COURSE 4

### GRILLED "AMADAI" TILE FISH

*asparagus, clam, scallion oil, dashi cream sauce*

## COURSE 5

### JAPANESE WAGYU RIBEYE 80G

*king oyster mushroom, shishito, sansho sauce*

## COURSE 6

### RAINBOW MONAKA

*unagi, tuna, salmon, caviar, ikura, avocado*

## COURSE 7

### MINI DUO KOMA SIGNATURE DESSERT

*lemon yuzu (contains beef gelatin), bonsai*

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