



LUNCH MENU

MONDAY - SUNDAY

11.30AM - 3PM

LAST ORDER AT 2.30PM

Cocktails

Signature Lunch Sets

unavailable on PH eves & PHs

A La Carte

Desserts

Coffee & Tea

INFLUENCED BY THE HERITAGE OF JAPAN

Cocktails

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 SIGNATURES

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, averta amaro, campari

OTOSAN MEMORY 27

orange infused whiskey, cassis & raspberry, orange bitters

KOMA CANARY 27

tanqueray flor de sevilla gin, saffron cordial

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*

Zero proof Cocktails

ICHIGO COOLER 20

*seedlip garden, strawberry cordial,
sparkling jasmine tea*

LITTLE CRANE 20

seedlip lemongrass, lychee & elderflower nectar, yuzu nuance

MOKU ANANAS 20

seedlip spice, ginger beer, spiced pineapple

MOON FLOWER 20

clarified lychee & yuzu, butterfly pea flower, agave

PRINCESS BLOSSOM 20

fresh watermelon, clarified mikan, agave

Alcohol

White Wine

DIMITRI MESNARD MASTER SOMMELIER

2023 Sauvignon Blanc, Quincy "Quartz", France

GLS / BTL

29 / 145

DOMAIN CHRISTIAN MOREAU

2023 Chablis, Burgundy, France

33 / 165

Red Wine

DOMAINE DES GRANDES ESPERANCES

2023 Pinot Noir, "La Naine Rouge", Burgundy, France

GLS / BTL

29 / 145

NELDNER ROAD

2022 Shiraz, Barossa Australia

32 / 160

Champagne

NV LE BRUN DE NEUVILLE "CÔTE ROSÉE"

Côtes de Sezanne, Champagne

GLS / BTL

37 / 185

NV BOLLINGER, "SPECIAL CUVÉE", BRUT

Aÿ, Champagne, France

44 / 220

Sake

NAEBA, "FOUR FOX"

Junmai Daiginjo, Gohyaku Mangoku, Niigata, +4

CARAFE / BTL

48 / 220

ASAHI, "DASSAI 23"

Junmai Daiginjo, Yamada Nishiki, Yamaguchi, +3

68 / 320

SIGNATURE LUNCH SETS

TWO-COURSE | \$58

THREE-COURSE | \$68

AVAILABLE FROM MONDAY - SUNDAY

SANDS MEMBER EXCLUSIVE THREE-COURSE LUNCH SET | \$58

AVAILABLE FROM MONDAY - FRIDAY ONLY

Lunch sets not available on Eves of Public Holidays & Public Holidays

Appetizers

Choose 1

SASHIMI 5 PIECES +\$15

Chef's selection

CHICKEN KARAAGE

thai basil, smoked tartare sauce, garam masala

AMIYAKI MUSHROOM SALAD (V)

kumquat, citrus, mizuna, soy vinaigrette

ASSORTED TEMPURA

shrimp, lotus root, cauliflower, eggplant

WAGYU SIRLOIN

WITH CHIMICHURRI +\$12

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

DRIED SCALLOP CHAWANMUSHI

mitsuba, shrimp, shiitake, scallop ankake

SALMON CARPACCIO

cherry tomato, white ponzu sauce, aji amarillo

VEGETABLE TEMPURA (V)

lotus root, asparagus, 3 seasonal vegetables

YELLOWTAIL SALAD

mizuna, Tokyo negi, ponzu vinaigrette

SCALLOP SASHIMI

white ponzu, mustard seed

Main Course

Choose 1

GINGER LIME MARINATED SALMON

smoked shallots, brussels sprouts, yuzu espuma
SERVED WITH STEAMED RICE

MISO MARINATED BLACK COD **+\$18**

cucumber, hajikami ginger
SERVED WITH STEAMED RICE

BARBECUED BEEF SHORT RIB

lettuce, kochijan
SERVED WITH STEAMED RICE

SPICY TOFU HOTPOT (V)

assorted vegetables
SERVED WITH STEAMED RICE

TRUFFLE FRIED RICE (V)

truffle paste, mushrooms, vegetables

PAN SEARED SEABASS

purple chips, kaffir lime, soy vinaigrette
SERVED WITH STEAMED RICE

GINZA CHICKEN

half chicken, ginger paitan, coriander cress
SERVED WITH STEAMED RICE

A4 SATSUMA WAGYU STRIPLOIN SUKIYAKI 80G **+\$30**

leek, tofu, long cabbage, mushrooms
SERVED WITH STEAMED RICE

KOMA US PRIME SIRLOIN STEAK 200G **+\$50**

black garlic peppercorn sauce, green salad, potato pave
SERVED WITH STEAMED RICE

SNOW AGED NIIGATA WAGYU RIBEYE 150G **+\$130**

wasabi, ponzu, yuzu kosho
SERVED WITH STEAMED RICE

SNOW AGED NIIGATA WAGYU TENDERLOIN 150G **+\$150**

wasabi, ponzu, yuzu kosho
SERVED WITH STEAMED RICE

Desserts

Choose 1

LEMON YUZU

lemon mousse, yuzu jam, cacao crumble, beef gelatin

BONSAI

molten dark chocolate, crunchy praline

JAPANESE CHEESE CAKE

strawberry sorbet

JAPANESE FRUITS PLATTER **+\$15**

chef's choice of assorted Japanese premium fruits

Beverage

Complimentary for 3-Course Lunch Set

SENCHA GREEN TEA

Appetizers

EDAMAME (V) 8

steamed, sea salt

MISO SOUP 8

tofu, seaweed, Tokyo negi

CUCUMBER SESAME SALAD (V) 10

sour plum

CRISPY TOKYO GYOZA 14

chicken, cabbage miso

CHICKEN KARAAGE 14

thai basil, smoked tartare sauce, garam masala

SALMON PILLOW 18

roasted jalapeño, smoked avocado

MISO GLAZED EGGPLANT 18

sweet ginger red miso, ricotta cheese

CHARRED OVEN ROASTED CAULIFLOWER 18

green curry, garam masala

AMIYAKI MUSHROOM SALAD (V) 22

kumquat, citrus, mizuna, soy vinaigrette

Appetizers

WAGYU BEEF GYOZA 28

chilli sauce

YELLOWTAIL SALAD 36

mizuna, Tokyo negi, ponzu vinaigrette

CRISPY DUCK SALAD 36

marinated duck, miso mustard dressing, green salad

D.I.Y SPICY TUNA 36

crispy rice, sweet soy, chives, spicy mayo

HOKKAIDO SCALLOP SASHIMI 38

mustard seed, white ponzu, scallion oil

LOBSTER AVOCADO SALAD 46

tomato, pomelo, crispy tapioca chip, celery citrus sauce

GRILLED SOY GLAZED OCTOPUS 42

marinated avocado, spiced tomato

SEARED TUNA & HEIRLOOM TOMATO 42

asian chimichurri sauce

PREMIUM FRESH OYSTERS 48

Magallana Gigas, lemon, momiji oroshi ponzu

WAGYU SIRLOIN WITH CHIMICHURRI 61

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

Caviar

Served with traditional condiments

KOMA Selection

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

Nigiri & Sashimi

Price per piece

TAI sea bream	7	EBI shrimp	7
SAKE king salmon	8	HAMACHI kingfish	10
SAKE BELLY king salmon belly	9	IKURA salmon roe	12
UNAGI fresh water eel	12	KINMEDAI golden eye snapper	14
MAGURO tuna	10	WAGYU beef	19
HOTATE scallop	10	OTORO fatty tuna	28
BOTAN EBI sweet shrimp	25	UNI BOX 250g sea urchin	480
UNI sea urchin	36		

Maki

7 TREASURE VEGETABLE (V) 16

avocado, cucumber, asparagus, kanpyo, pickled burdock, shiso, nori

WASABI ROLL (V) 20

pickled burdock, asparagus, kanpyo, myoga

CALIFORNIA 25

king crab, cucumber, avocado

SHRIMP TEMPURA 26

cucumber, honey wasabi, avocado

SPICY YELLOWTAIL 28

crispy shallots, sesame seeds

SOFT SHELL CHILLI CRAB 30

avocado, sansho chilli sauce

SALMON AVOCADO 32

ikura, chives

TRUFFLE UNAGI 35

avocado, sweet soy, cucumber

STS ROLL 38

spicy tuna, shrimp tempura

RAINBOW 62

lobster, sweet butter aioli, avocado

BEEF YAKINIKU 46

beef short rib, lettuce, gochujang sauce

MONAKA SUSHI (6 PIECE) 73

wagyu uni, tuna caviar, salmon ikura

KOMA ROLL 82

wagyu beef, Hokkaido uni, snow crab, shiso leaf

Crispy Hand Roll

SWEET SHRIMP TARTARE 16

uni, crispy nori

OTORO TARTARE 28

tuna, scallion, crispy nori

Robata Grill

Price per skewer

SHIITAKE <i>soya sauce, bonito flakes</i>	8
NEGIMA <i>chicken thigh, Tokyo negi</i>	8
ASPARAGUS (V) <i>salt, pepper</i>	9
UNAGI <i>kabayaki sauce, sansho</i>	15
LAMB CHOP <i>cilantro, mint</i>	22
KING CRAB SUMIYAKI <i>tempura flakes, cream cheese</i>	26
HOKKAIDO SCALLOP <i>butter soy sauce</i>	29
JAPANESE WAGYU YAKITORI <i>black pepper chimichurri, pickled ginger miso</i>	38

Tempura

EGGPLANT (V)	8
AVOCADO (V)	9
ASPARAGUS (V)	12
ASSORTED MUSHROOMS (V) <i>shiitake, eringi, shimeji, maitake</i>	12
SWEET CORN (V)	13
SHRIMP (3 PIECES)	18
MONGOU CUTTLEFISH	26
BEEF TENDERLOIN OHBA	48

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
TRUFFLE FRIED RICE (V) <i>truffle paste, mushrooms, vegetables</i>	26
SCALLION FRIED RICE <i>chicken, shrimp, scallops, mushrooms</i>	34
GINZA CHICKEN <i>half chicken, ginger paitan, coriander cress</i>	42
CHARCOAL GRILLED YELLOWTAIL COLLAR <i>grated radish, lemon</i>	38
GINGER LIME MARINATED SALMON <i>smoked shallots, brussels sprouts, yuzu espuma</i>	38
WAFU CARBONARA WITH UNI <i>smoked butter</i>	49
BARBECUED BEEF SHORT RIB <i>lettuce, kochijan</i>	59
MISO MARINATED BLACK COD <i>marinated cucumber, hajikami ginger</i>	68
KOMA US PRIME SIRLOIN STEAK 400G <i>black garlic peppercorn sauce, green salad, potato pave</i>	175

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

GELATO & SORBET 14

flavors of the day

LEMON YUZU 18

lemon mousse, yuzu jam, cacao crumble, beef gelatin

BONSAI 19

molten dark chocolate, crunchy praline

JAPANESE CHEESE CAKE 20

strawberry sorbet

FRUIT PLATTER 22

seasonal fruit selection

JAPANESE PREMIUM FRUIT PLATTER 68

chef's choice of assorted Japanese premium fruits

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

STEAMED SEABREAM

leek, clam, fava beans

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

Coffee

Espresso 5

Double Espresso 8

Americano 7

Café Latte ☕🥛 9

Cappucino ☕🥛 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

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