

# Fact Sheet



## KOMA

### Introduction

Launched in July 2019, KOMA is a modern Japanese restaurant and sushi bar created by Tao Group Hospitality in collaboration with Marina Bay Sands. Located within The Shoppes, KOMA offers original creations featuring sushi, robatayaki and izakaya style dining. The restaurant also boasts a luxurious bar and lounge that serves an extensive selection of over 30 types of sake sourced from across Japan.

Designed by American design firm Rockwell Group, KOMA features breathtaking design features that draw heavily on iconic Japanese architecture and places. Some of the key design elements include a 20 metre-long arched passageway that is inspired by the Fushimi Inari Shrine in Kyoto, and a majestic 2.5 metre-high Japanese bell that overlooks a traditional foot bridge and reflecting pool.

### The Team

#### Tao Group Hospitality

Tao Group Hospitality delivers distinctive culinary and premium entertainment experiences through its portfolio of restaurants, nightclubs, lounges, and daylife venues. Tao Group Hospitality acquired Hakkasan Group in April 2021. The combined company operates over 80 branded locations in over 20 markets across four continents and features a collection of widely recognised hospitality brands. These include TAO, Hakkasan, OMNIA, Marquee, LAVO, Beauty & Essex, Wet Republic, Yauatcha, Ling Ling, Cathédrale, Little Sister, The Highlight Room, Sake No Hana, Jewel, and more. Tao Group Hospitality is part of Mohari Hospitality, an investment firm focused on the luxury lifestyle and hospitality sectors.

### Fast Facts on KOMA Singapore

- KOMA is located at The Shoppes at Marina Bay Sands, #B1-67, Galleria Level.
- The restaurant's main dining area has a seating capacity of 230, including a 15-seat sushi bar showcasing the day's offerings.
- On the mezzanine floor, a private dining room seats up to 26 people, offering guests an expansive view of the dining room below.
- The adjoining bar and lounge has a capacity for 42 persons, offering a selection of handcrafted cocktails and an extensive selection of more than 30 types of sake, all sourced from Japan.
- KOMA is designed by American design firm Rockwell Group, featuring unique design features that include a striking arched entryway, a 2.5 metre-high Japanese bell, and a reflecting pool.
- KOMA's soaring 7 metre-high ceiling features decorative acoustic panels in the shape of lily pads which are designed to mimic the surface of a pond.
- KOMA serves modern Japanese, featuring sushi, sashimi, robatayaki, tempura, and original creations.
- KOMA is open daily for lunch from 11:30am to 2:45pm (last seating) and for dinner from 5:00pm to 11:30pm (last seating).
- For reservations, visit [marinabaysands.com/restaurants/koma-singapore.html](https://marinabaysands.com/restaurants/koma-singapore.html).
- KOMA's accolades include:
  - Wine Spectator 2023 Awards – Award of Excellence
  - Listing in Tatler Dining Guide 2022-2023
  - Expat Living Readers' Choice Awards 2023 - Best Romantic Dining (Gold)

*As of July 2023*

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- Expat Living Reader's Choice Awards 2022 – Best Romantic Dining (Finalist)
- Tripadvisor Travellers' Choice Awards 2022 – Top 10 Picture Perfect Restaurants in the World (Ranked 2<sup>nd</sup>) and Top 10 Fine Dining Restaurants (Ranked 4<sup>th</sup>)
- Tripadvisor Travellers' Choice Award 2021
- World Gourmet Awards 2021 – Design of the Year
- Wine and Dine Singapore's Top Restaurants 2020-2021 – Best New Concept
- Expat Living Readers' Choice Awards 2021 – Best Romantic Dining (Bronze)
- Chope Diners' Choice Awards 2020 – Most Romantic Restaurant