



DINNER MENU

MONDAY - SUNDAY
5PM - 12AM

LAST ORDER AT 11.30PM

Cocktails
A La Carte
Desserts
Coffee & Tea

BEVERAGES

Cocktails

SIGNATURE

KOMA CANARY 27

Tanqueray Flor de Sevilla Gin, Lemon Juice, Saffron Syrup

KOMA PHOENIX 27

Código 1530 Tequila Blanco, Chili Umeshu, Lime Juice

STAR OF THE SHOW 36

Champagne, Brass Lion Butterfly Pea Gin, Saccharum Syrup, Yuzu Sake

KOMA MARTINI SERIES

SAKURA 25

*Sakurao Gin Limited Edition, Tried and True Vodka,
Distilled Ume Spirit (Kayuki), Mancino Sakura Vermouth*

LYCHEE & PEACH 25

*Ketel One Citroen, Giffard "Lichi-li" Liqueur,
Crème de Pêche, Sakura Vermouth*

ESPRESSO 25

*Plantation Dark & Over Proof Rum, Illy Espresso Classico,
Cognac & Coffee Liqueur, Dark Chestnut Beer Syrup*

KOMA NEGRONI SERIES

MIKAN 27

*Cirka Gin 375, Asterly Bros
Dispense Amaro, Campari*

SHIITAKE 27

*Shiitake Infused Del Maguey Mezcal "Vida", Pio Cesare Vermouth,
Amaro Averna, Campari*

UMAMI 27

Kozue Gin, Aged Sake, Mancino Chinato Vermouth, Campari

LIGHT & REFRESHING

SAKAKI BREEZE 26

*Sakaki (Evergreen) Gin XV, Graham's Blend No.5 White Port, Lime Juice,
"Burma" Tonic, Yuzu Bitters*

KOMASA GIN & TONIC 26

Komasa Gin, Grape Fruit Tonic, Grapefruit Bitters

PUREMALT HIGHBALL 26

Nikka Taketsuru Pure Malt Whisky, Soda, Mint

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BEVERAGES

SAVORY & SHARP

NIKKEI 26

*Plantation 3 Stars White Rum, Bergamot Liqueur,
Coconut Water, Rice Milk, Lime Juice*

SUNSET OF OSAKA 26

*Umiki "Ocean Fused" Whisky, Sweet Potato Shochu,
Antica Formula Vermouth, Umami Bitters*

RECALLING EDO 26

*Johnny Walker Black Label Scotch, Sherry Cask Aged Shochu,
Aged Sake, Frangelico, Amaretto*

SWEET & SOUR

ICHIGO SOUR 25

Strawberry Sake, Lychee Tea Infused Syrup, Lemon Juice

UMESHU SUNRISE 25

*Komasa Umeshu, Yuzu Sake, Hailan Citron Tea infused Syrup,
Grapefruit Soda, Tōgarashi*

SAWAYAKA SAKE 25

Shiso Infused Vodka, Yuzu Sake, Japanese Cucumber infused Syrup, Lemon Juice

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DINNER A LA CARTE



BLACK TRUFFLE BEEF TARTARE (3 pieces) 58
caviar, gold leaf

YELLOWTAIL AJI AMARILLO 33
aji amarillo, fried shallots, yuzu ponzu

SALMON PILLOW 18
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

OYSTERS ON THE HALF SHELL 38
lemon, momeji oroshi ponzu

A4 KAGOSHIMA WAGYU BEEF TATAKI 61
wasabi, ponzu, Tokyo negi

CURRY BEEF CIGAR 16
curry, garam masala

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DINNER A LA CARTE



CRISPY CHICKEN 14

rice flakes, truffle oil, tomato ponzu, lemon

DIY SPICY TUNA 36

crispy rice, sweet soy, chives, spicy mayo

GRILLED BROCCOLI (V) 16

sesame chilli soy

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 32

marinated duck, miso mustard dressing, green salad

SCALLOP SASHIMI 38

mustard seed, wasabi ponzu, vinaigrette

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DINNER A LA CARTE

Nigiri & Sashimi

Price per piece

SAKE <i>king salmon</i>	9	UNAGI <i>fresh water eel</i>	12
TAI <i>sea bream</i>	7	IKURA <i>salmon roe</i>	12
HAMACHI <i>yellowtail</i>	7	BOTAN EBI <i>sweet shrimp</i>	25
EBI <i>shrimp</i>	7	WAGYU <i>beef</i>	19
MAGURO <i>tuna</i>	10	OOTORO <i>fatty tuna</i>	28
KAREI <i>flounder</i>	10	UNI <i>sea urchin</i>	36
HOTATE <i>scallop</i>	10	KINMEDAI <i>golden eye bream</i>	14
SAKE BELLY <i>king salmon belly</i> <i>(limited amount)</i>	14		
UNI BOX <i>sea urchin</i>	480		

Caviar

Served with traditional condiments

KOMA Selection

100G KALUGA QUEEN OSCIETRA 498

30G KALUGA QUEEN OSCIETRA 248

TRIO OF SASHIMI 2022 42

tuna, king salmon, yellowtail, wasabi salsa

ASSORTED SASHIMI PLATTER 9 pieces 88

ASSORTED SUSHI PLATTER 9 pieces 88

OZEKI PLATTER 12 pieces 132

ROCK LOBSTER SASHIMI 98

CHEF'S YOKOZUNA OMAKASE 20 pieces & 2 rolls 248

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PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX

DINNER A LA CARTE

Maki

7 TREASURE VEGETABLE (V) 16
avocado, cucumber, asparagus, kanpyo, radish pickles, shiso, nori

CALIFORNIA 25
king crab, cucumber, avocado

SALMON AVOCADO 32
ikura, chives

SPICY YELLOWTAIL 22
crispy shallots, sesame seeds

SPICY TUNA 24
mango, scallion, crispy rice

SHRIMP TEMPURA 23
cucumber, honey wasabi, avocado

TRUFFLE UNAGI 35
avocado, sweet soy, cucumber

CHIRASHI 38
hamachi, maguro, salmon, scallion, chilli sesame

KOMA ROLL 82
Wagyu beef, Hokkaido uni, snow crab, shiso leaf

RAINBOW 52
lobster, sweet butter aioli, avocado

SOFT SHELL CHILI CRAB ROLL 30
avocado

WASABI ROLL (V) 20
takuwan, asparagus, kanpyo, myoga, mayonaise

Crispy Hand Roll

SPICY TUNA POKE 16
tuna, spicy mayo, crispy nori

SALMON IKURA 22
salmon, salmon roe, crispy nori

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DINNER A LA CARTE

Robata Grill

Price per skewer

SHIITAKE	8
<i>soy sauce, bonito flakes</i>	
NEGIMA	8
<i>chicken thigh, Tokyo negi</i>	
ASPARAGUS (V)	9
<i>salt, pepper</i>	
UNAGI	15
<i>kabayaki sauce, sansho</i>	
LAMB CHOP	22
<i>cilantro, mint</i>	
HOKKAIDO SCALLOP	29
<i>butter soy sauce</i>	
LOBSTER SUPREME	68
<i>lobster tail, celery root, shrimp oil</i>	
BEEF & FOIE GRAS SUMIYAKI	54
<i>wagyu beef, foie gras, sansho pepper sauce</i>	
FOIE GRAS SUMIYAKI	48
<i>sansho pepper sauce</i>	

Tempura

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

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DINNER A LA CARTE



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

SPICY TOFU HOT POT (V)	24
<i>assorted vegetables</i>	
TRUFFLE FRIED RICE (V)	26
<i>Japanese rice, truffle paste, mushrooms, vegetables</i>	
SCALLION FRIED RICE	34
<i>chicken, shrimp, scallops, mushrooms</i>	
CHARCOAL GRILLED YELLOWTAIL COLLAR	38
<i>grated radish, lemon</i>	
GINGER LIME MARINATED SALMON	38
<i>smoked shallots, brussel sprouts, yuzu espuma</i>	
WAFU CARBONARA WITH UNI	49
<i>smoked butter</i>	
BARBECUED BEEF SHORT RIB	59
<i>gem lettuce, kochijan</i>	
MISO MARINATED BLACK COD	66
<i>fresh beets, burnt jalapeno vinaigrette</i>	
KOMA SIRLOIN STEAK 400G	175
<i>black garlic peppercorn sauce, green salad, shishito</i>	
CRISPY WHOLE MEDITERRANEAN SEABASS	68
<i>jalapeno ponzu, iburigakko tartar sauce</i>	
SNOW CRAB CREAM CROQUETTE (3 pc)	68
<i>salad, lemon *may contain crab shell</i>	
ZERO MEAT HAMBURGER STEAK (V)	42
<i>sweet potato, broccolini, Tokyo negi, vegan ponzu sauce</i>	
SLOW COOKED CHICKEN BREAST	38
<i>dried cherry tomato, yuzu scallion salsa</i>	
	32

Japanese Wagyu Hobayaki

SNOW AGED NIGATA WAGYU RIBEYE 120G 180
ginger scallion miso

A5 WAGYU BEEF TENDERLOIN 120G 200
ginger scallion miso

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DINNER A LA CARTE

Omakase

\$380 / per person

5 COURSE MENU

\$500 / per person

OMAKASE by KOMA

Chef's Selection

72 hours' advanced reservation, minimum 4 pax

Menu cannot be shared

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DESSERTS

Desserts

KOMA SIGNATURE DESSERT OMAKASE 88

Chef's Selection

PASSIONATE MUSHROOM 28

dark chocolate mousse with pear poached in vanilla passion fruit syrup

ZEN GARDEN 24

passion fruit, mango jelly, coconut vanilla mousse

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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COFFEE & TEA

Coffee

- Espresso 5
- Double Espresso 8
- Americano 7
- Café Latte ☉ 9
- Cappuccino ☉ 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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