



LUNCH MENU

MONDAY – SUNDAY

11.30AM – 3PM

LAST ORDER AT 2.30PM

Cocktails

Lunch Sets

A La Carte

Desserts

Coffee & Tea

BEVERAGES

Cocktails

24

SIGNATURE

KOMA CANARY

Tanqueray Flor de Sevilla Gin, Lemon Juice, Saffron Syrup

KOMA PHOENIX

Ocho Tequila Blanco, Chili Umeshu, Lime Juice

KOMA MARTINI SERIES

SAKURA

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

LYCHEE & PEACH

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

ESPRESSO

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

KOMA NEGRONI SERIES

MIKAN

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

SHIITAKE

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

UMAMI

Kozue Gin, Aged Sake, Mancino Chinato Vermouth, Campari

LIGHT & REFRESHING

SAKAKI BREEZE

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

KOMASA GIN & TONIC

Komasa Gin, Grape Fruit Tonic, Grapefruit Bitters

PUREMALT HIGHBALL

Nikka Taketsuru Pure Malt Whisky, Soda, Mint

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BEVERAGES

Cocktails

24

SAVORY & SHARP

SUNSET OF OSAKA

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

RECALLING EDO

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

SWEET & SOUR

ICHIGO SOUR

Strawberry Sake, Lychee Tea Infused Syrup, Lemon Juice

UMESHU SUNRISE

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

SAWAYAKA SAKE

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

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LUNCH SETS

WEEKDAY 2-COURSE

LUNCH SET • \$48⁺⁺

AVAILABLE FROM MONDAY — FRIDAY



Choose 1

TOFU SALAD

fried tofu, mixed salad, sesame dressing

WASABI MAYO CHICKEN

chicken thigh & breast, lettuce, wasabi peas

ASSORTED TEMPURA

shrimp, sweet potato, cauliflower, eggplant

UNAGI CHAWANMUSHI

BBQ eel, egg custard, mitsuba, truffle unagi sauce, shiitake mushroom

SALMON CARPACCIO

salmon, pea sprouts, white radish, micro herbs, chilli oil, cucumber lime puree, yuzu dressing

UPGRADE YOUR APPETIZERS

SASHIMI 5 PIECES

Chef's selection

ADDITIONAL \$15

WAGYU BEEF TATAKI

yuzu ponzu, sesame oil, scallion, green chilli

ADDITIONAL \$12

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LUNCH SETS



Choose 1

GINGER HONEY-GLAZED SALMON

lotus root, Tokyo negi

SERVED WITH STEAMED RICE

BARBECUED BEEF SHORT RIB

gem lettuce, kochijan

SERVED WITH STEAMED RICE

TRUFFLE FRIED RICE

Japanese rice, truffle paste, mushrooms, vegetables

PAN SEARED BARRAMUNDI

barramundi, sansho sauce, green dragon, bean sprouts

SERVED WITH STEAMED RICE

BLACK PEPPER CHICKEN

grilled chicken thigh, rice cake, black pepper sauce, broccolini

SERVED WITH STEAMED RICE

UPGRADE YOUR MAIN COURSE

MISO MARINATED BLACK COD 2 PIECES

fresh beets, burnt jalapeno vinaigrette

SERVED WITH STEAMED RICE

ADDITIONAL \$10**

KOMA SIRLOIN STEAK

black garlic peppercorn sauce, watercress, shishito

SERVED WITH STEAMED RICE

ADDITIONAL \$80**

HOBAYAKI SNOW AGED

NIIGATA WAGYU RIBEYE 120G

ginger scallion miso

SERVED WITH STEAMED RICE

ADDITIONAL \$130**

HOBAYAKI A5 WAGYU BEEF

TENDERLOIN 120G

ginger scallion miso

SERVED WITH STEAMED RICE

ADDITIONAL \$150**

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LUNCH SETS

Dessert

Complimentary

PETIT FOURS

mochi ice cream, fruits

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

LUNCH SETS

WEEKDAY 3-COURSE

LUNCH SET • \$58⁺⁺

AVAILABLE FROM MONDAY — FRIDAY



Choose 1

TOFU SALAD

fried tofu, mixed salad, sesame dressing

WASABI MAYO CHICKEN

chicken thigh & breast, lettuce, wasabi peas

ASSORTED TEMPURA

shrimp, sweet potato, cauliflower, eggplant

UNAGI CHAWANMUSHI

BBQ eel, egg custard, mitsuba, truffle unagi sauce, shiitake mushroom

SALMON CARPACCIO

salmon, pea sprouts, white radish, micro herbs, chilli oil, cucumber lime puree, yuzu dressing

UPGRADE YOUR APPETIZERS

SASHIMI 5 PIECES

Chef's selection

ADDITIONAL \$15

WAGYU BEEF TATAKI

yuzu ponzu, sesame oil, scallion, green chilli

ADDITIONAL \$12

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LUNCH SETS



Choose 1

GINGER HONEY-GLAZED SALMON

lotus root, Tokyo negi

SERVED WITH STEAMED RICE

BARBECUED BEEF SHORT RIB

gem lettuce, kochijan

SERVED WITH STEAMED RICE

TRUFFLE FRIED RICE

Japanese rice, truffle paste, mushrooms, vegetables

PAN SEARED BARRAMUNDI

barramundi, sansho sauce, green dragon, bean sprouts

SERVED WITH STEAMED RICE

BLACK PEPPER CHICKEN

grilled chicken thigh, rice cake, black pepper sauce, broccolini

SERVED WITH STEAMED RICE

UPGRADE YOUR MAIN COURSE

MISO MARINATED BLACK COD 2 PIECES

fresh beets, burnt jalapeno vinaigrette

SERVED WITH STEAMED RICE

ADDITIONAL \$10**

KOMA SIRLOIN STEAK

black garlic peppercorn sauce, watercress, shishito

SERVED WITH STEAMED RICE

ADDITIONAL \$80**

HOBAYAKI SNOW AGED

NIIGATA WAGYU RIBEYE 120G

ginger scallion miso

SERVED WITH STEAMED RICE

ADDITIONAL \$130**

HOBAYAKI A5 WAGYU BEEF

TENDERLOIN 120G

ginger scallion miso

SERVED WITH STEAMED RICE

ADDITIONAL \$150**

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

LUNCH SETS

Dessert

Choose 1

LEMON YUZU

lemon mousse, yuzu jam, cacao crumble

BONSAI

molten dark chocolate, crunchy praline

JAPANESE CHEESE CAKE

strawberry sorbet

Beverage

Complimentary

SENCHA GREEN TEA

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

LUNCH SETS

WEEKEND 3-COURSE LUNCH SET • \$68⁺⁺

AVAILABLE FROM SATURDAY – SUNDAY



Choose 1

CRISPY CHICKEN

crispy rice, truffle oil, tomato ponzu

ASSORTED TEMPURA

shrimp, sweet potato, cauliflower, eggplant

AVOCADO & SHRIMP WITH SPICY SAUCE

shrimp, mayonnaise, chilli sauce, sesame oil

KINOKO GYOZA

shiitake, eringi, black fungus, shimeji, truffle soy

WAGYU BEEF TATAKI

yuzu ponzu, sesame oil, scallion, green chilli

AGEDASHI TOFU & EEL WITH HOT SPRING EGG

umadashi sauce, grated radish, spring onion

UPGRADE YOUR APPETIZERS

SASHIMI 5 PIECES

Chef's selection

ADDITIONAL \$10

OYSTERS ON THE HALF SHELL 6 PIECES

lemon, momeji oroshi ponzu

ADDITIONAL \$15

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LUNCH SETS



Choose 1

MISO MARINATED BLACK COD 2 PIECES

fresh beets, burnt jalapeno vinaigrette

SERVED WITH STEAMED RICE

PAN FRIED CHICKEN THIGH WITH TERIYAKI SANSHO SAUCE

lotus root, Tokyo negi

SERVED WITH STEAMED RICE

BARBECUED BEEF SHORT RIB

gem lettuce, kochijan

SERVED WITH STEAMED RICE

TRUFFLE FRIED RICE

Japanese rice, truffle paste, mushrooms, vegetables

PAN SEARED BARRAMUNDI

barramundi, sansho sauce, green dragon, bean sprouts

SERVED WITH STEAMED RICE

UPGRADE YOUR MAIN COURSE

KOMA SIRLOIN STEAK

black garlic peppercorn sauce, watercress, shishito

SERVED WITH STEAMED RICE

ADDITIONAL \$80**

HOBAYAKI SNOW AGED NIIGATA WAGYU RIBEYE 120G

ginger scallion miso

SERVED WITH STEAMED RICE

ADDITIONAL \$130**

HOBAYAKI A5 WAGYU BEEF TENDERLOIN 120G

ginger scallion miso

SERVED WITH STEAMED RICE

ADDITIONAL \$150**

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LUNCH SETS

Dessert

Choose 1

LEMON YUZU

lemon mousse, yuzu jam, cacao crumble

BONSAI

molten dark chocolate, crunchy praline

JAPANESE CHEESE CAKE

strawberry sorbet

KOMA SIGNATURE DESSERT OMAKASE

Chef's Selection

ADDITIONAL \$70**

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LUNCH A LA CARTE



BLACK TRUFFLE BEEF TARTARE (3PIECES) 58
caviar gold leaf

YELLOWTAIL GINGER JALAPEÑO 29
aji amarillo, cilantro, soy, lime

CRISPY TOKYO GYOZA 14
chicken, cabbage, miso

WAGYU BEEF GYOZA 28
chilli sauce

OYSTERS ON THE HALF SHELL 32
lemon, momeji oroshi ponzu

A4 KAGOSHIMA WAGYU BEEF TATAKI 59
wasabi, ponzu, Tokyo negi

BLUEFIN TORO TATAKI 59
green chilli, white sesame ponzu, chive oil

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LUNCH A LA CARTE



D.I.Y SPICY TUNA 32
crispy rice, sweet soy, chives

CRISPY CHICKEN 12
crispy rice, truffle oil, tomato ponzu

GRILLED BROCCOLI 16
sesame chilli soy

MISO GLAZED EGGPLANT 16
sweet ginger red miso, ricotta cheese

CHARRED OVEN ROASTED CAULIFLOWER 28
green curry, garam masala

EDAMAME 8
steamed, sea salt

CUCUMBER SESAME SALAD 10
sour plum

MISO SOUP 8
tofu, seaweed, Tokyo negi

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LUNCH A LA CARTE

Nigiri & Sashimi

Price per piece

SAKE <i>king salmon</i>	12	UNAGI <i>fresh water eel</i>	12
TAI <i>sea bream</i>	8	IKURA <i>salmon roe</i>	13
HAMACHI <i>yellowtail</i>	9	BOTAN EBI <i>sweet shrimp</i>	18
EBI <i>shrimp</i>	8	WAGYU <i>beef</i>	18
TAKO <i>octopus</i>	8	OOTORO <i>tuna belly</i>	28
MAGURO <i>tuna</i>	9	UNI <i>sea urchin</i>	36
HOTATE <i>scallop</i>	12	KINMEDAI <i>golden eye bream</i>	14
HIRAME <i>fluke</i>	9		

Caviar

125G · Served with traditional condiments

N25 SCHRENCKII CAVIAR
ACIPENSER STURGEON 688

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LUNCH A LA CARTE

Maki

7 TREASURE VEGETABLE 16

avocado, cucumber, asparagus, kanpyo, yama gobo, shiso, soy paper

CALIFORNIA 20

snow crab, cucumber, avocado

SALMON AVOCADO 21

ikura, chives

SPICY YELLOWTAIL 22

crispy shallots, sesame seeds

SPICY TUNA 22

mango, scallion, crispy rice

SHRIMP TEMPURA 23

cucumber, honey wasabi, avocado

TRUFFLE UNAGI 30

avocado, sweet soy, cucumber

CHIRASHI 49

hamachi, maguro, salmon, scallion, chilli sesame

KOMA ROLL 79

AUS Wagyu beef, Hokkaido uni, snow crab, shiso leaf

RAINBOW 38

lobster, sweet butter aioli, avocado

SALMON IKURA 26

soy paper, aji amarillo

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LUNCH A LA CARTE

Robata Grill

Price per skewer

SHIITAKE	8
<i>kabayaki sauce, bonito flakes</i>	
NEGIMA	9
<i>chicken thigh, Tokyo negi</i>	
ASPARAGUS	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	98
<i>lemon butter</i>	
BEEF & FOIE GRAS SUMIYAKI	45
<i>charcoal grilled wagyu beef, foie gras with sansho pepper sauce</i>	

Tempura

ASPARAGUS	11
SWEET POTATO	16
SHRIMP <i>3 pieces</i>	18
EGGPLANT	8
AVOCADO	10
DAIKOKU SHIMEJI MUSHROOMS	12

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LUNCH A LA CARTE



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

SPICY TOFU HOT POT <i>assorted vegetables</i>	25
TRUFFLE FRIED RICE <i>Japanese rice, truffle paste, mushrooms, vegetables</i>	25
SCALLION FRIED RICE <i>chicken, shrimp, scallops, mushrooms</i>	34
BLACK PEPPER CHICKEN <i>grilled chicken, black pepper sauce, broccolini, rice cake</i>	36
CHARCOAL GRILLED YELLOWTAIL CHEEK <i>grated radish, lemon</i>	38
GINGER HONEY-GLAZED SALMON <i>lotus root, Tokyo negi</i>	38
WAFU CARBONARA WITH UNI <i>smoked butter</i>	49
BARBECUED BEEF SHORT RIB <i>gem lettuce, kochijan</i>	55
MISO MARINATED BLACK COD <i>fresh beets, burnt jalapeno vinaigrette</i>	66
KOMA SIRLOIN STEAK <i>black garlic peppercorn sauce, watercress, shishito</i>	138

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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LUNCH A LA CARTE

Omakase

\$300 / per person

6 COURSE MENU

\$600 / per person

10 COURSE MENU

*Chef's Selection
a week's advanced reservation*

Menu cannot be shared

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DESSERTS

Desserts

BONSAI 19

molten dark chocolate, crunchy praline

LEMON YUZU 18

lemon mousse, yuzu jam, cacao crumble

JAPANESE CHEESE CAKE 18

strawberry sorbet

GELATO & SORBET 14

flavors of the day

FRUIT PLATTER 22

seasonal fruit selection

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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