

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

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

SAVORY & SHARP

PENISHIRIN 28

Don Julio Tequila, Del Maguey Mezcal, Yuzu Sake, Candied Ginger

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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Appetizers

LOBSTER AVOCADO SALAD 88

caviar, crispy beets chips, yuzu aioli, red bell pepper sauce

YELLOWTAIL SASHIMI 39

burnt jalapeno, yuzu ponzu, edible flower

SALMON PILLOW 18

Ora King Salmon, 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

PREMIUM FRESH OYSTERS 38

Jerome Miet Specials No.2, lemon, momiji oroshi ponzu

WAGYU SIRLOIN WITH CHIMICHURRI 61

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

EBI SHINJO 18

assorted vegetables, aromatic dashi

CRISPY CHICKEN 14

rice flakes, truffle oil, tomato ponzu, lemon

D.I.Y SPICY TUNA 36

crispy rice, sweet soy, chives, spicy mayo

AMIYAKI MUSHROOM SALAD (V) 22

kumquat, citrus, mizuna, soy vinaigrette

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 36

marinated duck, miso mustard dressing, green salad

HOKKAIDO SCALLOP SASHIMI 38

mustard seed, wasabi ponzu, vinaigrette

TUNA POKÉ SALAD 35

ogo seaweed, avocado, sweet soy vinaigrette

Omakase Menu

\$380

Course 1

Zensai Style

SALMON PILLOW

roasted jalapeño, smoked avocado

SHRIMP TEMPURA

cabbage, ohba leaf, truffle mayo

WAGYU SIRLOIN WITH CHIMICHURRI

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

Course 2

TOKUJO SASHIMI

Chef's choice

Course 3

MISO MARINATED BLACK COD

marinated cucumber, hajikami ginger

Course 4

A4 KAGOSHIMA RIBEYE 100G

king oyster mushroom, shishito, sansho sauce

Course 5

TOKUJO SUSHI

served with miso soup

Course 6

DAILY SPECIAL DESSERT

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	WAFU CARBONARA WITH UNI <i>smoked butter</i>	49
TRUFFLE FRIED RICE (V) <i>Japanese rice, truffle paste, mushrooms, vegetables</i>	26	BARBECUED BEEF SHORT RIB <i>gem lettuce, kochijan</i>	59
SCALLION FRIED RICE <i>chicken, shrimp, scallops, mushrooms</i>	34	MISO MARINATED BLACK COD <i>marinated cucumber, hajikami ginger</i>	68
GINGER LIME MARINATED SALMON <i>smoked shallots, brussel sprouts, yuzu espuma</i>	38	BAMBOO STEAMED SEABASS <i>zucchini, maitake mushroom, bok choy, sun-dried tomato ponzu</i>	68
CHARCOAL GRILLED YELLOWTAIL COLLAR <i>grated radish, lemon</i>	38	GINZA CHICKEN <i>half chicken, ginger paitan, coriander cress</i>	42
JAPANESE JUMBO WAGYU MEATBALL <i>shimeji, hayashi sauce, tofu espuma</i>	48	CRISPY NAGASAKI NOODLES <i>prawn, clam, asparagus</i>	26
		KOMA US PRIME SIRLOIN STEAK 400G <i>black garlic peppercorn sauce, green salad, mushrooms</i>	175

Japanese Wagyu Hobayaki

SNOW AGED NIIGATA WAGYU RIBEYE 120G 180

wasabi, ponzu, yuzu kosho

A5 MIYAZAKI WAGYU TENDERLOIN 120G 200

wasabi, ponzu, yuzu kosho

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

Nigiri & Sashimi

Price per piece

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

Caviar

Served with traditional condiments

KOMA Selection

100G KALUGA QUEEN OSCIETRA 498

30G KALUGA QUEEN A&K 148

ROCK LOBSTER SASHIMI 98

ASSORTED SASHIMI PLATTER 9 pieces 88

ASSORTED SUSHI PLATTER 9 pieces 88

OZEKI PLATTER 12 pieces 132

TRIO OF SASHIMI 42

tuna, Ora King Salmon, yellowtail, wasabi salsa

CHEF'S YOKOZUNA OMAKASE 20 pieces & 2 rolls 248

UNI BOX 250g 480

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Maki

7 TREASURE VEGETABLE (V)	16	TRUFFLE UNAGI	35
<i>avocado, cucumber, asparagus, kanpyo, pickled burdock, shiso, nori</i>		<i>avocado, sweet soy, cucumber</i>	
CALIFORNIA	25	CRISPY PANI PURI CHIRASHI	38
<i>king crab, cucumber, avocado</i>		<i>hamachi, salmon, sesame</i>	
SALMON AVOCADO	32	KOMA ROLL	82
<i>ikura, chives</i>		<i>wagyu beef, Hokkaido uni, snow crab, shiso leaf</i>	
SPICY YELLOWTAIL	28	RAINBOW	62
<i>crispy shallots, sesame seeds</i>		<i>lobster, sweet butter aioli, avocado</i>	
SPICY TUNA	24	SOFT SHELL CHILLI CRAB	30
<i>mango, scallion, crispy rice</i>		<i>avocado, sansho chilli sauce</i>	
SHRIMP TEMPURA	26	WASABI ROLL (V)	20
<i>cucumber, honey wasabi, avocado</i>		<i>pickled burdock, asparagus, kanpyo, myoga</i>	
		DOUBLE TUNA	42
		<i>scallion, ohba leaf, sesame wasabi sauce</i>	

Crispy Hand Roll

SPICY TUNA POKE 16
tuna, spicy mayo, crispy nori

SALMON IKURA 22
salmon, salmon roe, crispy nori



Robata Grill

Price per skewer

SHIITAKE	8	LAMB CHOP	22
<i>soya sauce, bonito flakes</i>		<i>cilantro, mint</i>	
NEGIMA	8	HOKKAIDO SCALLOP	29
<i>chicken thigh, Tokyo negi</i>		<i>butter soy sauce</i>	
ASPARAGUS (V)	9	KING CRAB SUMIYAKI	26
<i>salt, pepper</i>		<i>tempura flake, dashi</i>	
UNAGI	15	WAGYU BEEF SKEWER	66
<i>kabayaki sauce, sansho</i>		<i>onion, mint, tamarind chilli sauce</i>	

Tempura

EGGPLANT (V)	8	ASSORTED MUSHROOMS (V)	12
		<i>shiitake, eringi, shimeji, maitake</i>	
AVOCADO (V)	9	JAPANESE SWEET POTATO (V)	16
ASPARAGUS (V)	12	SHRIMP 3 pieces	18
LOBSTER	68		