



LUNCH MENU

MONDAY – SUNDAY

11.30AM – 3PM

LAST ORDER AT 2.30PM

Cocktails

Lunch Sets

A La Carte

Desserts

Coffee & Tea

BEVERAGES

Cocktails

SIGNATURE

KOMA CANARY 25

Tanqueray Flor de Sevilla Gin, Lemon Juice, Saffron Syrup

KOMA PHOENIX 25

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 24

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

LYCHEE & PEACH 24

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

ESPRESSO 24

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

KOMA NEGRONI SERIES

MIKAN 25

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

SHIITAKE 25

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

UMAMI 25

Kozue Gin, Aged Sake, Mancino Chinato Vermouth, Campari

LIGHT & REFRESHING

SAKAKI BREEZE 24

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

KOMASA GIN & TONIC 24

Komasa Gin, Grape Fruit Tonic, Grapefruit Bitters

PUREMALT HIGHBALL 24

Nikka Taketsuru Pure Malt Whisky, Soda, Mint

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BEVERAGES

Cocktails

SAVORY & SHARP

NIKKEI 24

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

SUNSET OF OSAKA 24

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

RECALLING EDO 24

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

SWEET & SOUR

ICHIGO SOUR 24

Strawberry Sake, Lychee Tea Infused Syrup, Lemon Juice

UMESHU SUNRISE 24

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

SAWAYAKA SAKE 24

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

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LUNCH SETS

WEEKDAY 2-COURSE LUNCH SET • \$58⁺⁺

AVAILABLE FROM MONDAY — FRIDAY



Choose 1

CURRY BEEF CIGAR

curry, garam masala

CRISPY CHICKEN

crispy rice, truffle oil, tomato ponzu

VEGAN CAESAR SALAD (V)

mixed green, grilled kanpyo

ASSORTED TEMPURA

shrimp, sweet potato, cauliflower, eggplant

DRIED SCALLOP CHAWANMUSHI

scallop, mitsuba, shrimp, butter

SALMON CARPACCIO

salmon, sesame sauce, arugula

VEGETABLE TEMPURA (V)

sweet potato, asparagus, 3 seasonal vegetables

YELLOWTAIL GINGER JALAPEÑO

aji amarillo, cilantro, soy, lime

KINOKO GYOZA (V)

shiitake, eringi, black fungus, shimeji, truffle soy

UPGRADE YOUR APPETIZERS

SASHIMI 5 PIECES

Chef's selection

ADDITIONAL \$15

WAGYU BEEF TATAKI

yuzu ponzu, sesame oil, scallion, green chilli

ADDITIONAL \$12

SNOW CRAB CREAM CROQUETTE 2 PIECES

salad, lemon

ADDITIONAL \$8

MINI CHIRASHI

5 kinds of chef choice fish, wasabi on sushi rice

ADDITIONAL \$20

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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 (V)

Japanese rice, truffle paste, mushrooms, vegetables

PAN SEARED BARRAMUNDI

barramundi, sansho sauce, green dragon, bean sprouts

SERVED WITH STEAMED RICE

CHICKEN SANSHO SUKIYAKI

tofu, sansho pepper, Tokyo negi, kikuna

SERVED WITH STEAMED RICE

STEAMED VEGETABLE WITH BEEF

assorted vegetables, ponzu & sesame sauce

SERVED WITH STEAMED RICE

ZERO MEAT TERIYAKI (V)

soya bean patty, potato, broccolini, tomato sansho sauce

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 200G

black garlic peppercorn sauce, green salad, shishito

SERVED WITH STEAMED RICE

ADDITIONAL \$50

SEIRO MUSHI

steamed wagyu beef, vegetables

SERVED WITH STEAMED RICE

ADDITIONAL \$25

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

3-COURSE LUNCH SET • \$68⁺⁺

AVAILABLE FROM MONDAY — SUNDAY



Choose 1

CURRY BEEF CIGAR

curry, garam masala

CRISPY CHICKEN

crispy rice, truffle oil, tomato ponzu

VEGAN CAESAR SALAD (V)

mixed green, grilled kanpyo

ASSORTED TEMPURA

shrimp, sweet potato, cauliflower, eggplant

DRIED SCALLOP CHAWANMUSHI

scallop, mitsuba, shrimp, butter

SALMON CARPACCIO

salmon, sesame sauce, arugula

VEGETABLE TEMPURA (V)

sweet potato, asparagus, 3 seasonal vegetables

YELLOWTAIL GINGER JALAPEÑO

aji amarillo, cilantro, soy, lime

KINOKO GYOZA (V)

shiitake, eringi, black fungus, shimeji, truffle soy

UPGRADE YOUR APPETIZERS

SASHIMI 5 PIECES

Chef's selection

ADDITIONAL \$15

WAGYU BEEF TATAKI

yuzu ponzu, sesame oil, scallion, green chilli

ADDITIONAL \$12

SNOW CRAB CREAM CROQUETTE 2 PIECES

salad, lemon

ADDITIONAL \$8

MINI CHIRASHI

5 kinds of chef choice fish, wasabi on sushi rice

ADDITIONAL \$20

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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 (V)

Japanese rice, truffle paste, mushrooms, vegetables

PAN SEARED BARRAMUNDI

barramundi, sansho sauce, green dragon, bean sprouts

SERVED WITH STEAMED RICE

CHICKEN SANSHO SUKIYAKI

tofu, sansho pepper, Tokyo negi, kikuna

SERVED WITH STEAMED RICE

STEAMED VEGETABLE WITH BEEF

assorted vegetables, ponzu & sesame sauce

SERVED WITH STEAMED RICE

ZERO MEAT TERIYAKI (V)

soya bean patty, potato, broccolini, tomato sansho sauce

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 200G

black garlic peppercorn sauce, green salad, shishito

SERVED WITH STEAMED RICE

ADDITIONAL \$50

SEIRO MUSHI

steamed wagyu beef, vegetables

SERVED WITH STEAMED RICE

ADDITIONAL \$25

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

JAPANESE FRUITS PLATTER

chef's choice of assorted Japanese premium fruits

ADDITIONAL \$15

Beverage

Complimentary

SENCHA GREEN TEA

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LUNCH A LA CARTE



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 38
lemon, momeji oroshi ponzu

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

CURRY BEEF CIGAR 14
curry, garam masala

SALMON PILLOW 18
roasted jalapeño, smoked avocado

CRISPY DUCK SALAD 28
bone-in duck, miso mustard dressing, green salad

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LUNCH A LA CARTE



D.I.Y SPICY TUNA 36

crispy rice, sweet soy, chives, spicy mayo

CRISPY CHICKEN 14

crispy rice, truffle oil, tomato ponzu, lemon

GRILLED BROCCOLI (V) 16

sesame chilli soy

MISO GLAZED EGGPLANT (V) 18

sweet ginger red miso, ricotta cheese

CHARRED OVEN ROASTED CAULIFLOWER (V) 16

green curry, garam masala

EDAMAME (V) 8

steamed, sea salt

CUCUMBER SESAME SALAD (V) 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>	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>	20
EBI <i>shrimp</i>	7	WAGYU <i>beef</i>	18
MAGURO <i>tuna</i>	10	OOTORO <i>fatty tuna</i>	28
HOTATE <i>scallop</i>	10	UNI <i>sea urchin</i>	36
TORO <i>medium fatty tuna</i>	22	KINMEDAI <i>golden eye bream</i>	14
UNI BOX <i>sea urchin</i>	480		

Caviar

125G · Served with traditional condiments

KOMA Selection

N₂₅ SCHRENCKII

ACIPENSER STURGEON 698

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

LUNCH A LA CARTE

Maki

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

CALIFORNIA 20
snow crab, cucumber, avocado

SALMON AVOCADO 24
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
Wagyu beef, Hokkaido uni, snow crab, shiso leaf

RAINBOW 42
lobster, sweet butter aioli, avocado

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

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LUNCH A LA CARTE

Robata Grill

Price per skewer

SHIITAKE	8
<i>soya sauce, bonito flakes</i>	
NEGIMA	10
<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, foie gras paste, black truffle</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

ASPARAGUS (V)	12
SWEET POTATO (V)	16
SHRIMP <i>3 pieces</i>	18
EGGPLANT (V)	8
AVOCADO (V)	9
DAIKOKU SHIMEJI MUSHROOMS (V)	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 (V) <i>assorted vegetables</i>	24
TRUFFLE FRIED RICE (V) <i>Japanese rice, truffle paste, mushrooms, vegetables</i>	26
SCALLION FRIED RICE <i>chicken, shrimp, scallops, mushrooms</i>	34
BLACK PEPPER CHICKEN <i>grilled chicken, black pepper sauce, broccolini, potato mochi cheese</i>	29
CHARCOAL GRILLED YELLOWTAIL COLLAR <i>grated radish, lemon</i>	38
GINGER HONEY-GLAZED SALMON <i>lotus root, Tokyo negi</i>	38
ZERO MEAT TERIYAKI (V) <i>sweet potato, broccolini, Tokyo negi, soy causw</i>	38
WAFU CARBONARA WITH UNI <i>smoked butter</i>	49
BARBECUED BEEF SHORT RIB <i>gem lettuce, kochijan</i>	59
MISO MARINATED BLACK COD <i>fresh beets, burnt jalapeno vinaigrette</i>	66
KOMA SIRLOIN STEAK 400G <i>black garlic peppercorn sauce, green salad, shishito</i>	168

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

5 COURSE MENU

\$450 / 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

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

JAPANESE PREMIUM FRUIT PLATTER 68

chef's choice of assorted Japanese premium fruits

VEGAN MIYAZAKI BANANA SORBET 16

whole organic banana (dairy free)

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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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