



LUNCH MENU

MONDAY – SUNDAY

11.30AM – 3PM

LAST ORDER AT 2.30PM

Lunch Sets

A La Carte

Desserts

Coffee & Tea

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, crispy rice, 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**

BONE-IN PRIME SIRLOIN STEAK 600G

aged red miso glaze, caramelized onion butter

SERVED WITH STEAMED RICE

ADDITIONAL \$70**

A5 WAGYU BEEF TENDERLOIN 120G

rainbow carrots, red wine sauce

SERVED WITH STEAMED RICE

ADDITIONAL \$120**

HOBAYAKI SNOW AGED

NIIGATA WAGYU RIBEYE 120G

ginger scallion miso

SERVED WITH STEAMED RICE

ADDITIONAL \$130**

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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, crispy rice, 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**

BONE-IN PRIME SIRLOIN STEAK 600G

aged red miso glaze, caramelized onion butter

SERVED WITH STEAMED RICE

ADDITIONAL \$70**

A5 WAGYU BEEF TENDERLOIN 120G

rainbow carrots, red wine sauce

SERVED WITH STEAMED RICE

ADDITIONAL \$120**

HOBAYAKI SNOW AGED

NIIGATA WAGYU RIBEYE 120G

ginger scallion miso

SERVED WITH STEAMED RICE

ADDITIONAL \$130**

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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

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

BONE-IN PRIME SIRLOIN STEAK 600G

aged red miso glaze, caramelized onion butter

SERVED WITH STEAMED RICE

*ADDITIONAL \$70***

A5 WAGYU BEEF TENDERLOIN 120G

rainbow carrots, red wine sauce

SERVED WITH STEAMED RICE

*ADDITIONAL \$120***

**HOBAYAKI SNOW AGED
NIIGATA WAGYU RIBEYE 120G**

ginger scallion miso

SERVED WITH STEAMED RICE

*ADDITIONAL \$130***

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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



EDAMAME	8
<i>steamed, sea salt</i>	
MISO SOUP	8
<i>tofu, seaweed, Tokyo negi</i>	
CUCUMBER SESAME SALAD	10
<i>sour plum</i>	
CRISPY TOKYO GYOZA	12
<i>chicken, cabbage, miso</i>	
CRISPY CHICKEN	12
<i>flat rice, truffle oil, tomato ponzu</i>	
GRILLED BROCCOLI	15
<i>sesame chilli soy</i>	
MISO GLAZED EGGPLANT	16
<i>sweet ginger red miso, ricotta cheese</i>	
GINGER SALMON TARTARE	21
<i>crispy taro, ikura</i>	
YELLOWTAIL GINGER JALAPEÑO	29
<i>aji amarillo, cilantro, soy, lime</i>	
WAGYU BEEF GYOZA	26
<i>chilli sauce</i>	

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LUNCH A LA CARTE

Nigiri & Sashimi

Price per piece

SAKE <i>salmon</i>	6	UNAGI <i>fresh water eel</i>	12
TAI <i>snapper</i>	7	IKURA <i>salmon roe</i>	13
HAMACHI <i>yellowtail</i>	8	BOTAN EBI <i>sweet shrimp</i>	16
EBI <i>shrimp</i>	8	WAGYU <i>beef</i>	18
TAKO <i>octopus</i>	8	OOTORO	28
MAGURO SASHIMI <i>tuna</i>	9	UNI <i>sea urchin</i>	36
HOTATE <i>scallop</i>	10		

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

king crab, cucumber, avocado

SALMON AVOCADO 21

ikura, chives

SPICY YELLOWTAIL 22

crispy shallots, sesame seeds

SPICY TUNA 22

mango, scallion, crispy rice

TRUFFLE UNAGI 30

avocado, sweet soy, cucumber

CHIRASHI 49

hamachi, maguro, salmon, scallion, chilli sesame

KOMA ROLL 79

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

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LUNCH A LA CARTE

Robata Grill

Price per skewer

SHIITAKE 8

Kabayaki sauce, bonito flakes

NEGIMA 9

chicken thigh, Tokyo negi

ASPARAGUS 9

salt, pepper

UNAGI 15

Kabayaki sauce, sansho

LAMB CHOP 20

cilantro, mint

BEEF & FOIE GRAS SUMIYAKI 42

charcoal grilled wagyu beef, foie gras

with sansho pepper sauce

Tempura

SWEET POTATO 16

SHRIMP 3 pieces 18

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LUNCH A LA CARTE



SPICY TOFU HOT POT	25
<i>assorted vegetables</i>	
TRUFFLE FRIED RICE	25
<i>Japanese rice, truffle paste, mushrooms, vegetables</i>	
SCALLION FRIED RICE	32
<i>chicken, shrimp, scallops, mushrooms</i>	
BLACK PEPPER CHICKEN	36
<i>grilled chicken, crispy rice, black pepper sauce, broccoli</i>	
GINGER HONEY-GLAZED SALMON	38
<i>lotus root, Tokyo negi</i>	
WAFU CARBONARA WITH UNI	49
<i>smoked butter</i>	
BARBECUED BEEF SHORT RIB	55
<i>gem lettuce, kochijan</i>	
BONE IN PRIME SIRLOIN STEAK 600G	128
<i>aged red miso glaze, caramelized onion butter</i>	

Japanese Wagyu

A5 WAGYU BEEF TENDERLOIN 120G 170
rainbow carrots, red wine sauce

HOBAYAKI SNOW AGED NIGATA WAGYU RIBEYE 120G 180
ginger scallion miso

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DESSERTS

Desserts

GELATO & SORBET 12
flavors of the day

FRUIT PLATTER 14
seasonal fruit selection

LEMON YUZU 16
lemon mousse, yuzu jam, cacao crumble

BONSAI 17
molten dark chocolate, crunchy praline

JAPANESE CHEESE CAKE 16
strawberry sorbet

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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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