



DINNER MENU

MONDAY - SUNDAY
5PM - 12AM

LAST ORDER AT 11.30PM

A La Carte
Desserts
Coffee & Tea

DINNER A LA CARTE



EDAMAME 8

steamed, sea salt

MISO SOUP 8

tofu, seaweed, Tokyo negi

CUCUMBER SESAME SALAD 10

sour plum

CRISPY TOKYO GYOZA 12

chicken, cabbage, miso

CRISPY CHICKEN 12

flat rice, truffle oil, tomato ponzu

SALMON PILLOW 14

roasted jalapeño, smoked avocado

GRILLED BROCCOLI 15

sesame chilli soy

MISO GLAZED EGGPLANT 16

sweet ginger red miso, ricotta cheese

TARO CHIP TUNA TACOS 21

avocado, jalapeño, cilantro, mixed cabbage salad

GINGER SALMON TARTARE 21

crispy taro, ikura

YELLOWTAIL GINGER JALAPEÑO 29

aji amarillo, cilantro, soy, lime

WAGYU BEEF GYOZA 26

chilli sauce

OYSTERS ON THE HALF SHELL 32

lemon, momeji oroshi ponzu

WAGYU BEEF TATAKI 49

wasabi, ponzu, Tokyo negi

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DINNER A LA CARTE

Nigiri & Sashimi

Price per piece

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

Caviar

125G · Served with traditional condiments

N₂₅ SCHRENCKII CAVIAR
ACIPENSER STURGEON 688

ASSORTED SASHIMI PLATTER 9 pieces 78

ASSORTED SUSHI PLATTER 9 pieces 88

OZEKI PLATTER 12 pieces 118

CHEF'S YOKOZUNA OMAKASE 20 pieces & 2 rolls 228

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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 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

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, king crab, shiso leaf

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DINNER 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	20
<i>cilantro, mint</i>	
HOKKAIDO SCALLOP	29
<i>butter soy sauce</i>	
GIANT PRAWN	39
<i>lemon butter</i>	
BEEF & FOIE GRAS SUMIYAKI	42
<i>charcoal grilled wagyu beef, foie gras with sansho pepper sauce</i>	

Tempura

ASPARAGUS	11
SWEET POTATO	16
SHRIMP <i>3 pieces</i>	18

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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	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>	
CHARCOAL GRILLED YELLOWTAIL CHEEK	36
<i>grated radish, lemon</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>	
MISO MARINATED BLACK COD	66
<i>fresh beets, burnt jalapeno vinaigrette</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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DINNER A LA CARTE

Omakase

\$300 / per person

6 COURSE MENU

Chef's Selection

Menu is not for sharing

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

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

KOMA SIGNATURE DESSERT OMAKASE 88

Chef's Selection

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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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