



## **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 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

*Sakura 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*

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# BEVERAGES

## Cocktails

### SAVORY & SHARP

#### NIKKEI 26

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

#### 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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# LUNCH SETS

## WEEKDAY 2-COURSE LUNCH SET • \$58<sup>++</sup>

AVAILABLE FROM MONDAY — FRIDAY



*Choose 1*

### CURRY BEEF CIGAR

*curry, garam masala*

### CRISPY CHICKEN

*rice flakes, 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, white ponzu sauce, aji amarillo*

### VEGETABLE TEMPURA (V)

*sweet potato, asparagus, 3 seasonal vegetables*

### YELLOWTAIL AJI AMARILLO

*aji amarillo, fried shallots, yuzu ponzu*

### 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 LIME MARINATED SALMON

*smoked shallots, brussel sprouts, yuzu espuma*

SERVED WITH STEAMED RICE

## BARBECUED BEEF SHORT RIB

*gem lettuce, kochijian*

SERVED WITH STEAMED RICE

## TRUFFLE FRIED RICE (V)

*Japanese rice, truffle paste, mushrooms, vegetables*

## PAN SEARED SEABASS

*seabass, purple chips, bean sprouts, kaffir lime*

SERVED WITH STEAMED RICE

## CREAMY CHICKEN BREAST SOUP WITH NOODLES

*naruto fish cake, red pickled ginger, scallion*

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, broccoli, vegan ponzu 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

## WAGYU SUKIYAKI

*leek, tofu, long cabbage, mushrooms*

SERVED WITH STEAMED RICE

ADDITIONAL \$30

## 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<sup>++</sup>

AVAILABLE FROM MONDAY — SUNDAY



Choose 1

### CURRY BEEF CIGAR

*curry, garam masala*

### CRISPY CHICKEN

*rice flakes, 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, white ponzu sauce, aji amarillo*

### VEGETABLE TEMPURA (V)

*sweet potato, asparagus, 3 seasonal vegetables*

### YELLOWTAIL AJI AMARILLO

*aji amarillo, fried shallots, yuzu ponzu*

### 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 LIME MARINATED SALMON

*smoked shallots, brussel sprouts, yuzu espuma*

SERVED WITH STEAMED RICE

## BARBECUED BEEF SHORT RIB

*gem lettuce, kochijian*

SERVED WITH STEAMED RICE

## TRUFFLE FRIED RICE (V)

*Japanese rice, truffle paste, mushrooms, vegetables*

## PAN SEARED SEABASS

*seabass, purple chips, bean sprouts, kaffir lime*

SERVED WITH STEAMED RICE

## CREAMY CHICKEN BREAST SOUP WITH NOODLES

*naruto fish cake, red pickled ginger, scallion*

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, broccoli, vegan ponzu 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

## WAGYU SUKIYAKI

*leek, tofu, long cabbage, mushrooms*

SERVED WITH STEAMED RICE

ADDITIONAL \$30

## 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 AJI AMARILLO 33  
*aji amarillo, fried shallots, yuzu ponzu*

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 61  
*wasabi, ponzu, Tokyo negi*

CURRY BEEF CIGAR 16  
*curry, garam masala*

SALMON PILLOW 18  
*roasted jalapeño, smoked avocado*

CRISPY DUCK SALAD 32  
*marinated duck, miso mustard dressing, green salad*

SCALLOP SASHIMI 38  
*mustard seed, wasabi ponzu, vinaigrette*

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# LUNCH A LA CARTE



**D.I.Y SPICY TUNA 36**

*crispy rice, sweet soy, chives, spicy mayo*

**CRISPY CHICKEN 14**

*rice flakes, 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) 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*

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# LUNCH A LA CARTE

## Nigiri & Sashimi

*Price per piece*

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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>	25
EBI <i>shrimp</i>	7	WAGYU <i>beef</i>	19
MAGURO <i>tuna</i>	10	OOTORO <i>fatty tuna</i>	28
HOTATE <i>scallop</i>	10	UNI <i>sea urchin</i>	36
UNI BOX <i>sea urchin</i>	480	KINMEDAI <i>golden eye bream</i>	14

## Caviar

*Served with traditional condiments*

### KOMA Selection

100G KALUGA QUEEN OSCIETRA 498

30G KALUGA QUEEN OSCIETRA 248

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# LUNCH A LA CARTE

## Maki

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

**CALIFORNIA 25**  
*king crab, cucumber, avocado*

**SALMON AVOCADO 32**  
*ikura, chives*

**SPICY YELLOWTAIL 22**  
*crispy shallots, sesame seeds*

**SPICY TUNA 24**  
*mango, scallion, crispy rice*

**SHRIMP TEMPURA 23**  
*cucumber, honey wasabi, avocado*

**TRUFFLE UNAGI 35**  
*avocado, sweet soy, cucumber*

**CHIRASHI 38**  
*hamachi, maguro, salmon, scallion, chilli sesame*

**KOMA ROLL 82**  
*Wagyu beef, Hokkaido uni, snow crab, shiso leaf*

**RAINBOW 52**  
*lobster, sweet butter aioli, avocado*

**WASABI ROLL (V) 20**  
*takuwan, asparagus, kanpyo, myoga, mayonaise*

## Crispy Hand Roll

**SPICY TUNA POKE 16**  
*tuna, spicy mayo, crispy nori*

**SALMON IKURA 22**  
*salmon, salmon roe, crispy nori*

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# LUNCH A LA CARTE

## Robata Grill

*Price per skewer*

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SHIITAKE	8
<i>soya sauce, bonito flakes</i>	
NEGIMA	8
<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, shrimp oil</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

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

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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*

<b>SPICY TOFU HOT POT (V)</b> <i>assorted vegetables</i>	24
<b>TRUFFLE FRIED RICE (V)</b> <i>Japanese rice, truffle paste, mushrooms, vegetables</i>	26
<b>SCALLION FRIED RICE</b> <i>chicken, shrimp, scallops, mushrooms</i>	34
<b>SLOW COOKED CHICKEN BREAST</b> <i>dried cherry tomato, yuzu scallion salsa</i>	32
<b>CHARCOAL GRILLED YELLOWTAIL COLLAR</b> <i>grated radish, lemon</i>	38
<b>GINGER LIME MARINATED SALMON</b> <i>smoked shallots, brussel sprouts, yuzu espuma</i>	38
<b>ZERO MEAT HAMBURGER STEAK (V)</b> <i>sweet potato, broccolini, Tokyo negi, vegan ponzu</i>	38
<b>WAFU CARBONARA WITH UNI</b> <i>smoked butter</i>	49
<b>BARBECUED BEEF SHORT RIB</b> <i>gem lettuce, kochijan</i>	59
<b>MISO MARINATED BLACK COD</b> <i>fresh beets, burnt jalapeno vinaigrette</i>	66
<b>KOMA SIRLOIN STEAK 400G</b> <i>black garlic peppercorn sauce, green salad, shishito</i>	175

## 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

*\$380 / per person*

**5 COURSE MENU**

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*\$500 / per person*

**OMAKASE by KOMA**

*Chef's Selection*

*72 hours' advanced reservation, minimum 4 pax*

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*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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