



## **LUNCH MENU**

**MONDAY – SUNDAY**  
**11.30AM – 3PM**

LAST ORDER AT 2.30PM

Cocktails  
Lunch Sets  
A La Carte  
Desserts  
Coffee & Tea

# 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*

## Cocktails

### 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*

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

AVAILABLE FROM MONDAY — FRIDAY

## Appetizers

*Choose 1*

### SASHIMI 5 PIECES

*Chef's selection*

### EBI SHINJO

*assorted vegetables, aromatic dashi*

### CRISPY CHICKEN

*rice flakes, truffle oil, tomato ponzu*

### AMIYAKI MUSHROOM SALAD (V)

*kumquat, citrus, mizuna, soy vinaigrette*

### ASSORTED TEMPURA

*shrimp, sweet potato cauliflower, eggplant*

### WAGYU SIRLOIN WITH CHIMICHURRI

*A4 Kagoshima wagyu, crispy shallot,  
truffle chimichurri, micro cress*

### DRIED SCALLOP CHAWANMUSHI

*mitsuba, shrimp, butter, shiitake, scallop ankake*

### SALMON CARPACCIO

*cherry tomato, white ponzu sauce, aji amarillo*

### VEGETABLE TEMPURA (V)

*sweet potato, asparagus, 3 seasonal vegetables*

### YELLOWTAIL SASHIMI

*burnt jalapeño, yuzu ponzu, edible flower*

### SCALLOP SASHIMI

*white ponzu, mustard seed*

### TUNA POKÉ

*ogo seaweed, avocado, sweet soy mustard vinaigrette*

## Main Course

*Choose 1*

### GINGER LIME MARINATED SALMON

*smoked shallots, brussel sprouts, yuzu espuma*  
SERVED WITH STEAMED RICE

### MISO MARINATED BLACK COD

*cucumber, hajikami ginger*  
SERVED WITH STEAMED RICE

### BARBECUED BEEF SHORT RIB

*lettuce, kochijan*  
SERVED WITH STEAMED RICE

### TRUFFLED FRIED RICE (V)

*truffle paste, mushrooms, vegetables*

### PAN SEARED SEABASS

*seabass, purple chips, kaffir lime, soy vinaigrette*  
SERVED WITH STEAMED RICE

### GINZA CHICKEN

*half chicken, ginger paitan, coriander cress*  
SERVED WITH STEAMED RICE

### A4 SATSUMA WAGYU STRIPLOIN SUKIYAKI 80G

*leek, tofu, long cabbage, mushrooms*  
SERVED WITH STEAMED RICE

### KOMA US PRIME SIRLOIN STEAK 200G

*black garlic peppercorn sauce, green salad, potato pave*  
SERVED WITH STEAMED RICE

### HOBAYAKI SNOW AGED NIIGATA

#### WAGYU RIBEYE 120G

*wasabi, ponzu, yuzu kosho*  
SERVED WITH STEAMED RICE

### HOBAYAKI A5 MIYAZAKI WAGYU

#### TENDERLOIN 120G

*wasabi, ponzu, yuzu kosho*  
SERVED WITH STEAMED RICE

### JAPANESE WAGYU MEATBALL

*shimeiji, hayashi sauce, tofu espuma*  
SERVED WITH STEAMED RICE

### SPICY TOFU HOTPOT (V)

*assorted vegetables*  
SERVED WITH STEAMED RICE

## Desserts

*Complimentary*

### PETIT FOURS

*mochi ice cream, fruits*

# 3-COURSE LUNCH SET • \$68<sup>++</sup>

AVAILABLE FROM MONDAY — SUNDAY

SANDS MEMBER EXCLUSIVE 3-COURSE LUNCH SET \$58<sup>++</sup>  
AVAILABLE FROM MONDAY — FRIDAY

## Appetizers

*Choose 1*

### SASHIMI 5 PIECES

*Chef's selection*

### EBI SHINJO

*assorted vegetables, aromatic dashi*

### CRISPY CHICKEN

*rice flakes, truffle oil, tomato ponzu*

### AMIYAKI MUSHROOM SALAD (V)

*kumquat, citrus, mizuna, soy vinaigrette*

### ASSORTED TEMPURA

*shrimp, sweet potato cauliflower, eggplant*

### WAGYU SIRLOIN WITH CHIMICHURRI

*A4 Kagoshima wagyu, crispy shallot,  
truffle chimichurri, micro cress*

### DRIED SCALLOP CHAWANMUSHI

*mitsuba, shrimp, butter, shiitake, scallop ankake*

### SALMON CARPACCIO

*cherry tomato, white ponzu sauce, aji amarillo*

### VEGETABLE TEMPURA (V)

*sweet potato, asparagus, 3 seasonal vegetables*

### YELLOWTAIL SASHIMI

*burnt jalapeño, yuzu ponzu, edible flower*

### SCALLOP SASHIMI

*white ponzu, mustard seed*

### TUNA POKÉ

*ogo seaweed, avocado, sweet soy mustard vinaigrette*

## Main Course

*Choose 1*

### GINGER LIME MARINATED SALMON

*smoked shallots, brussel sprouts, yuzu espuma*  
SERVED WITH STEAMED RICE

### MISO MARINATED BLACK COD

*cucumber, hajikami ginger*  
SERVED WITH STEAMED RICE

### BARBECUED BEEF SHORT RIB

*lettuce, kochijan*  
SERVED WITH STEAMED RICE

### TRUFFLED FRIED RICE (V)

*truffle paste, mushrooms, vegetables*

### PAN SEARED SEABASS

*seabass, purple chips, kaffir lime, soy vinaigrette*  
SERVED WITH STEAMED RICE

### GINZA CHICKEN

*half chicken, ginger paitan, coriander cress*  
SERVED WITH STEAMED RICE

### A4 SATSUMA WAGYU STRIPLOIN SUKIYAKI 80G

*leek, tofu, long cabbage, mushrooms*  
SERVED WITH STEAMED RICE

### KOMA US PRIME SIRLOIN STEAK 200G

*black garlic peppercorn sauce, green salad, potato pave*  
SERVED WITH STEAMED RICE

### HOBAYAKI SNOW AGED NIIGATA

#### WAGYU RIBEYE 120G

*wasabi, ponzu, yuzu kosho*  
SERVED WITH STEAMED RICE

### HOBAYAKI A5 MIYAZAKI WAGYU

#### TENDERLOIN 120G

*wasabi, ponzu, yuzu kosho*  
SERVED WITH STEAMED RICE

### JAPANESE WAGYU MEATBALL

*shimeiji, hayashi sauce, tofu espuma*  
SERVED WITH STEAMED RICE

### SPICY TOFU HOTPOT (V)

*assorted vegetables*  
SERVED WITH STEAMED RICE



## Desserts

*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

## Appetizers

### YELLOWTAIL SASHIMI 39

*burnt jalapeño, yuzu ponzu, edible flower*

### 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 SAUCE 61

*A4 Kagoshima wagyu, crispy shallot, truffle chimichurri, micro cress*

### EBI SHINJO 18

*assorted vegetables, aromatic dashi*

### SALMON PILLOW 18

*roasted jalapeño, smoked avocado*

### CRISPY DUCK SALAD 36

*marinated duck, miso mustard dressing, green salad*

### HOKKAIDO SCALLOP SASHIMI 38

*mustard seed, white ponzu, scallion oil*

## Appetizers

### D.I.Y SPICY TUNA 36

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

### CRISPY CHICKEN 14

*rice flakes, truffle oil, tomato ponzu, lemon*

### 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*

### TUNA POKÉ 35

*ogo seaweed, avocado, sweet soy mustard vinaigrette*

### EDAMAME (V) 8

*steamed, sea salt*

### CUCUMBER SESAME SALAD (V) 10

*sour plum*

### MISO SOUP 8

*tofu, seaweed, Tokyo negi*

Caviar

Served with traditional condiments

KOMA Selection

100G KALUGA QUEEN OSCIETRA 498

30G KALUGA QUEEN A&K 148

Nigiri & Sashimi

Price per piece

SAKE Ora King Salmon	9	UNAGI fresh water eel	12
TAI sea bream	7	IKURA salmon roe	12
HAMACHI King Fish	10	BOTAN EBI sweet shrimp	25
EBI shrimp	7	WAGYU beef	19
MAGURO tuna	10	OTORO fatty tuna	28
HOTATE scallop	10	UNI sea urchin	36
UNI BOX sea urchin 250g	480	KINMEDAI golden eye snapper	14

## Maki

### 7 TREASURE VEGETABLE (V) 16

*avocado, cucumber, asparagus, kanpyo, pickled burdock, shiso, nori*

### CALIFORNIA 25

*king crab, cucumber, avocado*

### SALMON AVOCADO 32

*ikura, chives*

### SPICY YELLOWTAIL 28

*crispy shallots, sesame seeds*

### SPICY TUNA 24

*mango, scallion, crispy rice*

### SHRIMP TEMPURA 26

*cucumber, honey wasabi, avocado*

### TRUFFLE UNAGI 35

*avocado, sweet soy, cucumber*

### CRISPY PANI PURI CHIRASHI 38

*hamachi, salmon, sesame*

### KOMA ROLL 82

*Kagoshima A4 wagyu beef, Hokkaido uni, snow crab, shiso leaf*

### RAINBOW 62

*lobster, sweet butter aioli, avocado*

### WASABI ROLL (V) 20

*pickled burdock, asparagus, kanpyo, myoga*

### DOUBLE TUNA 42

*scallion, shiso leaf, sesame wasabi sauce*

## 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*

---

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

## Tempura

---

<b>ASPARAGUS (V)</b>	12
<b>JAPANESE SWEET POTATO (V)</b>	16
<b>SHRIMP 3 pieces</b>	18
<b>EGGPLANT (V)</b>	8
<b>AVOCADO (V)</b>	9
<b>ASSORTED MUSROOMS</b> <i>Shiitake, eringi, shimeji, maitake</i>	12
<b>LOBSTER ROE SALT</b> <i>lobster roe salt</i>	68

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

# Main Course

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>truffle paste, mushrooms, vegetables</i>	26
<b>SCALLION FRIED RICE</b> <i>chicken, shrimp, scallops, mushrooms</i>	34
<b>GINZA CHICKEN</b> <i>half chicken, ginger paitan, coriander cress</i>	42
<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>WAFU CARBONARA WITH UNI</b> <i>smoked butter</i>	49
<b>BARBECUED BEEF SHORT RIB</b> <i>lettuce, kochijan</i>	59
<b>MISO MARINATED BLACK COD</b> <i>marinated cucumber, hajikami ginger</i>	68
<b>KOMA US PRIME SIRLOIN STEAK 400G</b> <i>black garlic peppercorn sauce, green salad, potato pave</i>	175

∴

∴

## Japanese Wagyu Hobayaki

<b>SNOW AGED NIIGATA WAGYU RIBEYE 120G</b>	180
<i>wasabi, ponzu, yuzu kosho</i>	
<b>A5 MIYAZAKI WAGYU TENDERLOIN 120G</b>	200
<i>wasabi, ponzu, yuzu kosho</i>	

∴

## 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 shallot, truffle chimichurri, micro cress*

**Course 2**  
**TOKUJO SASHIMI**  
*Chef's choice*

**Course 3**  
**MISO MARINATED SALMON**  
*mustard seed, yuzu espuma, micro cress*

**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**



## 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)*

## Coffee

- Espresso 5  
Double Espresso 8  
Americano 7  
Café Latte ☕ 9  
Cappuccino ☕ 9

## KOMA Sepcialty 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*