



LUNCH MENU

MONDAY - SUNDAY

11.30AM - 3PM

LAST ORDER AT 2.30PM

Cocktails

Signature Lunch Sets

unavailable on PH eves & PHs

A La Carte

Desserts

Coffee & Tea

INFLUENCED BY THE HERITAGE OF JAPAN

Cocktails

TORII GATE 24

Aperol, St Germain, Yubari Melon & Basil, Dry Sparkling Sake

MOMO ROYALE 25

Roku Gin, Peach Trilogy, Black Truffle Nuance

HEAVENLY MATCH-A 24

Michter's Bourbon, Oloroso Sherry, Umami Strawberry, Matcha

SAMURAI VOYAGE 24

*Don Julio Blanco, Los Siete Misterios Doba Yej,
Pickled Ginger, Lemongrass Verjus*

KOMA SIGNATURES

Cocktails

MIKAN NEGRONI 26

Circa Gin, Asterley Bros Vermouth, Averna Amaro, Campari

STAR OF THE SHOW 28

*Brass Lion Butterfly Pea Gin, Brut Champagne,
Yuzu Sake, Saccharum, Edible Glitters*

OTOSAN MEMORY 27

Whiskey Infused Orange, Cassis & Raspberry, Orange Bitters

KOMA CANARY 27

Tanqueray Flor De Sevilla Gin, Saffron Cordial

KOMA PHOENIX 27

Don Julio Blanco Tequila, Umeshu, Raspberry & Chilli

ICHIGO SOUR 25

Widges London Dry Gin, Strawberry Sake, Rose & Lychee

UMESHU SUNRISE 25

Komasa Umeshu, Yuzu Sake, Citron Tea

SAWAYAKA SAKE 25

Tried & True Vodka, Yuzu Sake, Shiso & Japanese Cucumber

KOMASA GIN TONIC 25

Komasa Gin, London Essence Tonic, Orange Bitters

NIKKA HIGHBALL 26

Nikka Taketsuru, London Essence Soda, Fresh Mints

Non-Alcoholic Cocktails

ICHIGO COOLER 20

*Melati Botanical Aperitif, Strawberry & Mint
Cordial, Sparkling Peach Soda, Fresh Mint*

LITTLE CRANE 20

Lychee Nectar, Elderflower & Lemongrass

MOKU ANANAS 20

Seedlip Grove, Ginger Beer, Spiced Pineapple

MOON FLOWER 20

Clarified Lychee & Yuzu, Butterfly Pea Flower, Agave

PRINCESS BLOSSOM 20

Fresh Watermelon, Clarified Mikan, Agave

SIGNATURE LUNCH SETS

TWO-COURSE | \$58

THREE-COURSE | \$68

AVAILABLE FROM MONDAY - SUNDAY

SANDS MEMBER EXCLUSIVE THREE-COURSE LUNCH SET | \$58

AVAILABLE FROM MONDAY - FRIDAY ONLY

Lunch sets not available on Eves of Public Holidays & Public Holidays

Appetizers

Choose 1

SASHIMI 5 PIECES +\$15

Chef's selection

CHICKEN KARAAGE

thai basil, smoked tartare sauce, garam masala

AMIYAKI MUSHROOM SALAD (V)

kumquat, citrus, mizuna, soy vinaigrette

ASSORTED TEMPURA

shrimp, sweet potato cauliflower, eggplant

WAGYU SIRLOIN

WITH CHIMICHURRI +\$12

*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 TEKKA SALAD +\$10

ogo seaweed, avocado, sweet soy mustard vinaigrette

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KINDLY NOTIFY OUR TEAM OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

Main Course

Choose 1

GINGER LIME MARINATED SALMON

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

MISO MARINATED BLACK COD **+\$18**

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 **+\$30**

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

KOMA US PRIME SIRLOIN STEAK 200G **+\$50**

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

HOBAYAKI SNOW AGED

NIIGATA WAGYU RIBEYE 120G **+\$130**

wasabi, ponzu, yuzu kosho
SERVED WITH STEAMED RICE

SNOW AGED NIIGATA

WAGYU TENDERLOIN 120G **+\$150**

wasabi, ponzu, yuzu kosho
SERVED WITH STEAMED RICE

JAPANESE JUMBO WAGYU MEATBALL

shimeji, 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 for 3-Course Lunch Set

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 48

magallana gigas, lemon, momiji oroshi ponzu

WAGYU SIRLOIN WITH CHIMICHURRI SAUCE 61

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

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

CHICKEN KARAAGE 14

thai basil, smoked tartare sauce, garam masala

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 TEKKA SALAD 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 <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>King Fish</i>	10	BOTAN EBI <i>sweet shrimp</i>	25
EBI <i>shrimp</i>	7	WAGYU <i>beef</i>	19
MAGURO <i>tuna</i>	10	OTORO <i>fatty tuna</i>	28
HOTATE <i>scallop</i>	10	UNI <i>sea urchin</i>	36
UNI BOX <i>sea urchin 250g</i>	480	KINMEDAI <i>golden eye snapper</i>	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

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

Tempura

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

Main Course

Add 1 gram of shaved fresh black truffle or caviar to any dish for an additional \$20

SPICY TOFU HOT POT (V)

assorted vegetables

TRUFFLE FRIED RICE (V)

truffle paste, mushrooms, vegetables

SCALLION FRIED RICE

chicken, shrimp, scallops, mushrooms

GINZA CHICKEN

half chicken, ginger paitan, coriander cress

CHARCOAL GRILLED YELLOWTAIL COLLAR

grated radish, lemon

GINGER LIME MARINATED SALMON

smoked shallots, brussel sprouts, yuzu espuma

WAFU CARBONARA WITH UNI

smoked butter

BARBECUED BEEF SHORT RIB

lettuce, kochijan

MISO MARINATED BLACK COD

marinated cucumber, hajikami ginger

KOMA US PRIME SIRLOIN STEAK 400G

black garlic peppercorn sauce, green salad, potato pave

JAPANESE JUMBO WAGYU MEATBALL

shimeji, hayashi sauce, tofu espuma

Japanese Wagyu Hobayaki

SNOW AGED NIIGATA WAGYU RIBEYE 120G 180

wasabi, ponzu, yuzu kosho

SNOW AGED NIIGATA WAGYU TENDERLOIN 120G 200

wasabi, ponzu, yuzu kosho

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KOMA TASTING MENU

\$380

COURSE 1 POMELO LOBSTER SALAD

avocado, olive oil

COURSE 2 SASHIMI *otoro, king salmon, kingfish*

COURSE 3 UNI TEMPURA *ohba leaf, nori seaweed*

COURSE 4 STEAMED KINMEDAI *leek, clam, fava beans*

COURSE 5 JAPANESE WAGYU RIBEYE 80G *king oyster mushroom, shishito, sansho sauce*

COURSE 6 RAINBOW MONAKA *unagi, tuna, salmon, caviar, ikura, avocado*

COURSE 7 MINI DUO KOMA SIGNATURE DESSERT *bonsai, lemon yuzu*

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

Coffee

Espresso 5

Double Espresso 8

Americano 7

Café Latte  9

Cappucino  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