

KOMEYUI Shokado Bento Box

105

Two tiers of pure delight. In the top box, savour KOMEYUI's signature favourites. Below, indulge in three rows of flavours: Sour, Savory, and Sweet. Elevate your dining experience with KOMEYUI's expertly curated Japanese culinary artistry.

Upper Box

65

<i>Sashimi</i>	<i>Your Choice of Grilled Dish</i>
<i>Sushi</i>	<i>Salmon Teriyaki</i>
<i>Tempura</i>	<i>Darling Downs MBA Striploin</i>
<i>Grilled dish</i>	<i>Toothfish Saikyo-yaki</i>

Lower Box

40

Ponzu oyster
Mackerel nanbanzuke
Wagyu tataki
Blue cheese chawanmushi
Cured scallop with foie gras
Wagyu meat ball
Yuzu panna cotta
Raspberry cheese cake
Tricolore dango



 **KOMEYUI**
BRISBANE
Lunch Special

Omakase Classic

Sushi Counter Exclusive

Oyster Boat

Fresh oyster, sweet prawn, sea urchin, caviar

Sashimi of the Day

Exquisite assortment including the ocean's most luxurious offerings

Premium Nigiri 10pcs

Chef's exclusive selection of sushi, chosen from a range of seasonal ingredients

Miso Soup

'Monaka' Ice Cream Sandwich

Sake lee & mascarpone ice cream with white chocolate crunch

Tea / Coffee

Sake Flight

- Welcome Drink -

Uzenshiraume

Plum Wine | Yamagata, JPN

Fruity plum aroma. Fresh, fruity plum flavour with a sweet, bitter aftertaste - reminiscent of Campari

Alc: 10%



- Sake Flight-

Tamagawa 'White Label'

Junmai Muroka Nama Genshu | Kyoto, JPN

Rice: Kitanishiki 100%

Polished: 66%

Alc: 21%

SMV: +17.8, Acidity: 3.2, amino acid: 4.6



Dewazakura 'Karesansui'

Junmai 10 years-old | Yamagata, JPN

Rice: Yamagata Local Rice

Polished: 65%

Alc: 16%



Shinkame 'Mahoto'

Junmai | Saitama, JPN

Rice: Organic Gohyakumangoku

Polished: 60%

Alc: 15.5%



180 per person
with Sake Flight 240 per person

Signature Five

Sashimi of the Day

Exquisite assortment including the ocean's most luxurious offerings

Foie Gras Chawanmushi & Nori Crunch

Steamed egg custard with Foie gras & Spicy tuna seaweed cracker.

AUS Wagyu Sirloin Steak

MB9+ Wagyu from Mayura Station cooked in Jospir Charcoal Oven

Premium Nigiri 3pcs

Chef's Selection of Premium Sushi

Dessert & Tea / Coffee

Sake Flight

- Welcome Drink -

Uzenshiraume

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- Sake Flight-

Tamagawa 'White Label'

Junmai Muroka Nama Genshu | Kyoto, JPN

Rice: Kitanishiki 100%

Polished: 66%

Alc: 21%

SMV: +17.8, Acidity: 3.2, amino acid: 4.6



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Komeyui to Share

minimum 2 people

- Appetisers -

Tako Wasabi
Paprika Edamame
Fried Chicken 'Karaage'

- Sashimi -

Kingfish Carpaccio

- Mains -

Darling Downs MB4 Striploin 150g
Salmon Teriyaki 2 pcs

- Dessert -

Ice Cream Sandwich 'Monaka'
Tea / Coffee

Sake Flight

- Welcome Drink -

Uzenshiraume

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Junmai | Saitama, JPN

Rice: Organic Gohyakumangoku

Polished: 60%

Alc: 15.5%



110 per person
with Sake Flight 170 per person