

# TASTING MENUS

## Signature Five Course

160 / with sake flight 210

*Discover a harmonious blend of flavours and textures in a five-course masterpiece showcasing our culinary heritage.*

Sashimi of the Day

Foie Gras Chawanmushi & Nori Crunch

AUS MB9+ Wagyu Sirloin

Premium Nigiri 3pcs

Ice Cream Sandwich 'Monaka'

Tea / Coffee

## KOMEYUI to Share \*minimum 2 people

88 per person / with sake flight 138 per person

*Experience the harmony of flavours through a selection of our popular dishes, thoughtfully curated to showcase Japan's culinary diversity.*

Tako-Wasabi

Paprika Edamame

Fried Chicken 'Karaage'

Kingfish Carpaccio

Darling Downs MB4 Striploin 150g

Salmon Teriyaki 2 pcs

Ice Cream Sandwich 'Monaka'

Tea / Coffee

# LUNCH SPECIALS

Available from 11:30am to 2:30pm

## KOMEYUI Shokado Bento Box

88

*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

48

<i>Sashimi</i>	<i>Your Choice of Grilled Dish</i>
<i>Sushi 3pcs</i>	<i>Salmon Teriyaki</i>
<i>Tempura</i>	<i>Darling Downs MB4 Striploin</i>
<i>Grilled Dish</i>	<i>Toothfish Saikyo-yaki (+28)</i>

### Lower Box

40

<i>Ponzu Oyster</i>	<i>Blue Cheese Chawanmushi</i>
<i>Mackerel Nanbanzuke</i>	<i>Cured Scallop with Foie Gras</i>
<i>Wagyu Tataki</i>	<i>Wagyu Meatball</i>
<i>Raspberry Cheesecake</i>	
<i>Tricolour Dango</i>	
<i>Purin</i>	

# DESSERT

Koikawa Sake Crème Brûlée  18

*Sweet silky vanilla custard with an extra layer of flavour*

Sata-Andagi 18

*Okinawa-style cookie doughnut with house-made ice cream and fresh fruits*

Matcha Mille Crepe Cake by Icing Hill Café 14

*Layers of delicate crepes and matcha cream, creating a heavenly fusion of flavours and textures*

Matcha Daifuku  14

*Green tea ice cream wrapped with silky mochi crepe*

Matcha Ice Cream  12

*Green tea ice cream with fresh fruits*

Yuzu Sorbet  12

*Japanese citrus sorbet with fresh fruits*

Apple Sorbet  12

*House-made citrus sorbet with fresh fruits*

# CHEF'S TABLE

\*Sushi Counter Exclusive

## Omakase Dinner

220/ with sake flight 270

*Experience our seasonal Omakase, an exquisite culinary journey curated by our master chef. Savour the freshest, hand-selected ingredients, expertly crafted into artistic delights.*

Statrter	'Sakizuke'
Appetiser	'Zensai'
Steamed dish	'Mushimono'
Sashimi	'Mukozuke'
Sushi	'Chef's special selection'
Soup	'Shirumono'
Dessert	'Amami'
Tea / Coffee	

## Omakase Classic

150 / with sake flight 200

*Experience pure delight with 'Omakase Classic', tailored for sushi and sashimi lovers. Revel in the 'Sashimi' that brings out the best in fish. Each dish embodies Japan's authentic classics for a truly satisfying journey.*

Oyster
Sashimi of the Day
Premium Nigiri 10pcs
Miso Soup
Dessert
Tea / Coffee





# SUSHI & SASHIMI

## Chef's Selection Assort

### Premium Assortment

Exquisite assortment including the ocean's most luxurious offerings

Combination		115
Nigiri	5 pcs. Thin Roll	60
Sashimi	100g	55

### Classic Assortment

Chef's selection highlighting the pure flavours of the sea

Combination		
Large	Sashimi 180g, Nigiri 8 pcs, Thin Roll	116
Medium	Sashimi 120g, Nigiri 6 pcs, Thin Roll	81
Small	Sashimi 60g, Nigiri 4 pcs, Thin Roll	48
Sashimi		
Large	300g	108
Medium	200g	72
Small	100g	36
Nigiri		
Large	9 pcs, Thin Roll	70
Medium	7 pcs, Thin Roll	54
Small	5 pcs, Thin Roll	39

## À La Carte Selection

Please ask staff for daily specials

	Nigiri 1pc	Sashimi 60g
Otoro	19	65
Chutoro	13	43
Tuna	8	24
Salmon	7	24
Kingfish	7	24
Scampi	14	50
Ikura	15	-

## Seafood Platter 40

A delicious showcase of the ocean's best, perfect for any seafood lover's special occasion

Oyster / Mussel / Salmon / Prawn / Scallop

## Sushi Rolls

Please ask staff for more options

### Thin Rolls

Tuna 	12
Salmon 	12
Eel	12
Cucumber  	12

### Medium Rolls

Spicy Tuna	28
Avocado  	15
Avocado & Cucumber  	15
Salmon & Avocado 	24

### Thick Rolls


Softshell Crab	28
Tempura Prawn	28

## Other Sushi


Please ask staff for more options

Scattered Sushi 'Chirashi-zushi' 	48
Seasoned sushi rice topped with spicy mayo and assorted ingredients	
Box Sushi  *Except Eel	33
box-pressed sushi showcasing culinary artistry of western Japan.	
Salmon	
Mackerel	
Eel*	

 Gluten Free

 Gluten free option available

 Vegetarian

 Vegetarian option available

# STARTER

Natural Oysters 	1/2 dozen	30
Fresh oysters of the day	1 dozen	60

Oyster Boat	18
Fresh oyster, sweet prawn, sea urchin, caviar	

Paprika Edamame	12
Edamame flavoured with paprika and sesame oil	

Nori Crunch Spicy Tuna / Eel & Cream Cheese	8
Deep-fried seaweed cracker with topping of your choice	

Octopus Wasabi	8
Sliced raw octopus marinated in soy sauce and wasabi	

# LITTLE DISH


Yamaimo chips 	12
Spicy garlic parmesan tossed mountain yam chips	

Baby Cos Salad  	12
Leafy greens with salted rice malt dressing	

Chawanmushi	Regular	14
Savoury steamed egg custard	with Foie Gras	28


Fried Chicken 'Karaage'	16
Deep-fried chicken thigh, sweet soy pepper sauce	

Chicken Gyoza 6pcs	18
Pan-fried dumpling with yuzu citrus soy vinegar	

Salmon Jerky 'Sake-toba' 	18
Crafted meticulously with a time-honoured Ainu recipe, inherited from our owner Chef Kumano's Hokkaido lineage	


Shrimp Garlic Salt 	18
Deep-fried shelled shrimp, smoked garlic salt	

Kingfish Carpaccio	30
Miso-cured kingfish with fruit soy dashi vinegar	

Wagyu Tataki 	36
Seared beef, leek, potato, citrus dressing	

# MAINS

## Josper Charcoal Oven Grill

JPN Wagyu 'Satsuma' Sirloin A5 150g 	110
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AUS Wagyu 'Imperial Blossom' MB9 150g 	98
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Darling Downs Grain-fed MB4 Striploin 300g 	78
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Darling Downs Grain-fed MB4 Eye fillet 200g 	59
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Ox Tongue 100g 	39
Hand-sliced ox tongue with sesame spring onion sauce	

TAS Salmon Teriyaki 2pcs	55
Grilled salmon with sweet soy sauce glaze	

Miso Glacier Toothfish 'Saikyo-yaki' 2pcs	88
Josper oven-grilled Glacier Toothfish, marinated in Kyoto miso for 3 days	

Wagyu Foie Gras Rice	88
Mushroom rice cooked in bonito stock, topped with seared thin sliced wagyu and foie gras	

Braised Black Pork Belly 'Kakuni' 6pcs	33
Slow-cooked pork belly in soy sauce glaze	

Tempura Assort 	38
Lightly battered prawn (2 pcs) & vegetables (5 pcs)	

Eel 'Hitsumabushi'	33
Grilled eel on rice with green tea broth	

Agedashi Tofu Classic 6 pcs	32
Deep-fried tofu served in hot dashi broth	

Wagyu Udon Noodle	38
Japanese wheat noodles served with soy bonito broth	

Please notify our staff for any allergies and dietary requirements prior to ordering.

Our menu contains allergens and has been prepared in a kitchen that handles potential allergens. Whilst all reasonable efforts are made to meet your dietary needs, we cannot guarantee that our food will be completely allergen-free.

A service charge of 5% on Saturdays, 10% on Sundays and 15% on public holidays applies.