

SET MENUS

Signature Five Course

160 / with sake pairing 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

Mayura Station MB9+ Wagyu Sirloin

Upgrade to Japanese A5 Wagyu +11

Premium Nigiri 3pcs

Ice Cream Sandwich 'Monaka'

Tea / Coffee

Komeyui to Share (minimum 2 people)

88 per person / with sake flight 128 per person

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

Appetiser *Tako-Wasabi*
Paprika Edamame
Fried Chicken 'Karaage'

Sashimi *Kingfish Carpaccio*

Main *42-day Dry-Aged MB3 Striploin 150g*
Salmon Teriyaki 2 pcs

Dessert *Ice Cream Sandwich 'Monaka'*
Tea / Coffee

LUNCH SPECIALS

Available from 11:30am to 2:30pm

KOMEYUI Shokado Bento Box

88

Discover the essence of Japanese cuisine with our two-tier Shokado Bento, featuring artful arrangements and authentic flavours.

Upper Box

48

Sashimi

Sushi 3pcs

Tempura

Your Choice of Grilled Dish

- *Salmon Teriyaki*
- *42-day Dry-Aged Striploin*
- *Toothfish Saikyo-yaki (+18)*
- *Japanese A5 Wagyu (+40)*

Lower Box

40

Ponzu Oyster

Wagyu Tataki

Mackerel Nanbanzuke

Raspberry Cheesecake

Tricolour Dango

Double Sesame Cake

Blue Cheese Chawanmushi

Cured Scallop with Foie Gras

Braised Pork Belly 'Kakuni'

DESSERTS

Matcha Crème Brûlée

18

Silky matcha custard with caramel-coated shokupan toast fingers

Double Sesame Layer Cake

18

Rich and flavorful contrast of fluffy white sesame sponge and decadent black sesame cream

Hoji-cha Cream Puff

18

A delicate choux pastry filled with luscious Hoji-cha infused cream

Genmai-cha Ice Cream 

12

House-made brown rice tea ice cream with fresh fruits

Yuzu Sorbet 

12

Japanese citrus sorbet with fresh fruits

Dessert Ensemble

45

A delightful medley of desserts, artfully arranged to offer a symphony of flavours and textures (Please ask our staff for the selection of the day)

CHEF'S TABLE

*Sushi Counter Exclusive

Omakase Autumn

220 / with sake pairing 280

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

Sakizuke *Starter*

Mushimono *Steamed dish*

Mukozuke *Sashimi*

Sushi *Chef's special selection*

Shirumono *Soup*

Amami *Dessert & Tea / Coffee*

Omakase Classic

150 / with sake pairing 190

Experience the art of sushi through our omakase offering, focusing on authentic sashimi and sushi creations.

Oyster Boat

Sashimi of the Day

Premium Nigiri 10pcs

Miso Soup

Ice Cream Sandwich 'Monaka'

Tea / Coffee

 **KOMEYUI**
MELBOURNE

SUSHI & SASHIMI

Chef's Selection Assort

Premium Assortment

Exquisite assortment including the ocean's most luxurious offerings

Sashimi	100g	55
Nigiri	5 pcs, Thin Roll	57

Classic Assortment

Chef's selection highlighting the pure flavours of the sea

Combination		
Small	Sashimi 60g, Nigiri 4 pcs, Thin Roll	48
Medium	Sashimi 120g, Nigiri 6 pcs, Thin Roll	81
Large	Sashimi 180g, Nigiri 8 pcs, Thin Roll	116

Sashimi		
Small	100g	36
Medium	200g	72
Large	300g	108

Nigiri		
Small	5 pcs, Thin Roll	39
Medium	7 pcs, Thin Roll	54
Large	9 pcs, Thin Roll	70

À La Carte Selection

Please ask staff for daily specials

	Nigiri 1pc	Sashimi 60g
Otoro	19	72
Chutoro	14	53
Tuna	9	30
Salmon	7	24
Kingfish	7	24
Scampi	14	53
Ikura	23	-

Seafood Platter 40
with Siberian Sturgeon caviar (30g) 170

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

Oyster / Mussel / Salmon / Prawn / Scallop with yuzu mignonette

Sushi Rolls

Please ask staff for more options

Thin Rolls

Tuna 'Tekka' 	12
Salmon 	12
Eel	12
Cucumber 'Kappa'  	12

Medium Rolls


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


Thick Rolls

Softshell Crab	28
Tempura Prawn	28
Wagyu	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
box-pressed sushi showcasing culinary artistry of western Japan.

Salmon	33
Mackerel	33
Eel*	33

STARTERS

Natural Oysters 1/2 dozen  38
Fresh oysters of the day

Oyster Boat  18
Fresh oyster, sweet prawn, ikura, caviar


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

Edamame   12
Boiled and lightly salted green soy beans in pods



Tako Wasasbi 8
Sliced raw octopus marinated in wasabi sauce

LITTLE DISH

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

Wagyu Tataki  42
Seared beef, leek, potato, citrus dressing

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


Agedashi Tofu Classic 6pcs   24
Deep-fried tofu served in hot dashi broth

Shrimp Garlic Salt  18
Deep-fried school prawns with smoked garlic salt

Fried Chicken 'Karaage' 18
Deep-fried chicken thigh, sweet soy pepper sauce

Ox Tongue 100g  39
Hand-sliced ox tongue with sesame spring onion sauce


Chawanmushi Regular 14
Savoury steamed egg custard with Foie Gras 28


Yamaimo Chips  12
Spicy garlic parmesan tossed mountain yam chips


Baby Cos Salad   18
Leafy greens with salted rice malt dressing

MAINS

Josper Charcoal Oven Grill

AUS Wagyu Sirloin 150g  110
Mayura Station MB9+ sirloin with sansho pepper sauce

Japanese Wagyu Sirloin 100g  88
Kagoshima A5 wagyu sirloin with sansho pepper sauce

Odyssey 42-day Dry-aged Striploin 300g  88
Dry-aged MB3 striploin with sansho pepper sauce

Soy Grilled Chicken 44
Grilled chicken thigh with sweet soy glaze and yuzu-takuan yoghurt

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

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

Braised Black Pork Belly 'Kakuni' 6pcs 35
Slow-cooked pork belly in soy sauce glaze

Tempura Classic  Prawn 6 pcs 39
Vegetable 7 pcs 35
Mix (2 prawn 5 vege) 38

Wagyu Foie Gras Rice 98
Mushroom rice cooked in bonito stock, topped with seared thin sliced wagyu and foie gras

Grilled Eel 'Kabayaki' 38
Grilled eel with sweet soy glaze

- 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.

-  Gluten Free
-  Gluten free option available
-  Vegetarian
-  Vegetarian option available