

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

AUS Wagyu MB9+ Sirloin

Upgrade to Japanese A5 Wagyu 100g +33

Premium Nigiri 5pcs

Dessert & 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

Coma Chicken Bao

Sashimi *Kingfish Carpaccio*

Main *Soy Grilled Chicken*

Red Miso Beef Curry & Rice

Dessert *Dessert & Tea / Coffee*

LUNCH SPECIALS

Available from 11:30am to 2:30pm

KOMEYUI Shokado Bento Box 55

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

Sashimi

Sushi 3pcs

Tempura

Your Choice of Mains

- *Salmon Teriyaki*
- *42-day Dry-Aged Striploin*
- *Grilled Chicken*
- *AUS MB9 Wagyu (+18)*
- *Toothfish Saikyo-yaki (+22)*
- *JAPA5 Wagyu 100g (+40)*

DESSERTS

Matcha Crème Brûlée 18

Silky matcha custard with caramel-coated

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

CHEF'S TABLE

*Sushi Counter Exclusive

Seasonal Omakase

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*

 **KOMEYUI**
MELBOURNE



SUSHI & SASHIMI

Chef's Selection Assort

Premium Assortment

Exquisite assortment including the ocean's most luxurious offerings

Sashimi	100g	78
Nigiri	5 pcs. Thin Roll	60

Classic Assortment

Chef's selection highlighting the pure flavours of the sea

Combination		
Small	Sashimi 60g, Nigiri 4 pcs, Thin Roll	50
Medium	Sashimi 120g, Nigiri 6 pcs, Thin Roll	85
Large	Sashimi 180g, Nigiri 8 pcs, Thin Roll	120
Sashimi		
Small	100g	38
Medium	200g	76
Large	300g	115
Nigiri		
Small	5 pcs, Thin Roll	33
Medium	7 pcs, Thin Roll	46
Large	9 pcs, Thin Roll	59

Other Sushi

Please ask staff for more options

Sushi Bowl

Seasoned sushi rice topped with spicy mayo and assorted ingredients

Chirashi	48
Ōra King Salmon	45
Bluefin Chutoro	88

Box Sushi	Ōra King Salmon / Eel	33
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Box-pressed sushi showcasing culinary artistry of western Japan.

Sushi Rolls

Please ask staff for more options

Thin Rolls 6 pcs

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

Medium Rolls 8 pcs

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

Thick Rolls 6 pcs


Softshell Crab	28
Tempura Prawn	28
Wagyu MB9 (4 pcs)	33

- 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.
- 1.1% surcharge applies on all card transactions

STARTERS

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

Oyster Boat 	18
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Succulent oyster with an exquisite medley of seasonal seafood delicacies

Coma Chicken Bao	11
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Fluffy bao with pickled daikon, carrot, and spring onion, served topped with spicy yakiniku mayo

Nori Crunch Spicy Tuna / Wagyu	8
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Deep-fried seaweed cracker topped with topping of your choice


Edamame  	12
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Boiled and lightly salted green soy beans in pods

Octopus Wasabi	8
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Sliced raw octopus marinated in wasabi sauce

LITTLE DISH

Yamaimo Chips 	12
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Spicy garlic parmesan tossed mountain yam chips

Chawanmushi	Scallop 14
	Blue Cheese 16
	Miso Foie Gras 22

Savoury steamed egg custard

Baby Cos Salad  	12
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Leafy greens with salted rice malt dressing

Pork Gyoza 6pcs	18
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Pan-fried dumplings with yuzu citrus soy vinegar

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

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

Kingfish Carpaccio	30
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Sliced kingfish with fruit soy dashi vinegar

Wagyu Tataki 	36
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Seared beef, potato, citrus dressing

MAINS


Josper Charcoal Oven Grill

Japanese Wagyu Sirloin 100g 	66
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Kagoshima A5 wagyu sirloin with sansho pepper sauce

AUS Wagyu Sirloin 150g 	60
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MB9+ sirloin with sansho pepper sauce

42-day Dry-aged AUS Striploin 150g 	44
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Dry-aged MB3 striploin with sansho pepper sauce

Ox Tongue Steak 150g 	40
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Succulent ox tongue with sesame spring onion sauce

Dry-Aged Duck Breast	45
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Dry-aged shio koji duck breast with onion soy sauce

Soy Grilled Chicken 	38
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Chicken thigh with sweet soy glaze and yuzu-takuan yoghurt

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

Ōra King Salmon Teriyaki 2pcs 	48
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Grilled salmon with sweet soy sauce glaze

Grilled King Prawns 3pcs 	33
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Grilled king prawns with plum butter sauce

Grilled Kingfish Collar 	24
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Simply salt-grilled to perfection, with a smoky charcoal flavour

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

Lightly battered prawn & vegetables

Eel Kabayaki	33
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Grilled eel glazed with a sweet soy-based sauce

NOODLES & RICE

Nabeyaki Udon	Regular 33
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Japanese wheat noodles with soy bonito broth served in a clay pot

Red Miso Beef Curry	32
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Tender beef simmered in a rich red miso curry sauce

Wagyu Foie Gras Rice	66
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Mushroom rice cooked in bonito stock, topped with seared thin sliced wagyu and foie gras

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