

 **KOMEYUI**  
*Omakase at Table*

- Summer 2025 -

- *Sakizuke* -

**Cucumber Kingfish**

*Kingfish sashimi, white ponzu cucumber dressing*

- *Zensai* -

**Shiro Goma Kani Toast**

*Spanner crab, sesame mayonnaise, buttered shokupan*

- *Hiyashizara* -

**Tomato no Shiraae**

*Roasted seasonal tomatoes, miso tofu sauce, prawn oil*

- *Yakimono* -

**Grilled Barramundi**

*Salt water barramundi, miso butter*

- *Shirumono* -

**Shu Mai, Sencha Dashi**

*Pork & prawn Japanese dumpling, green tea broth*

- *Sushi* -

**Premium Nigiri Selection**

*5 pieces of chef's exclusive selection of sushi, chosen from a range of seasonal ingredients*

- *Amami* -

**Mizu Shingen Mochi**

*Raindrop cake, roasted soy bean ice cream, salted caramel, toasted macadamia*

**Tea / Coffee**

*Sake Pairing Flight*

**Ippongi Denshin Yuki**

*Junmai Ginjo | Tottori, JPN*

*A crisp, refreshing sake with delicate floral aromas, subtle sweetness, and a smooth texture. It finishes cleanly, making it a great pairing for light, fresh dishes.*



**Gokyo**

*Junmai | Yamaguchi, JPN*

*Full-bodied with rich umami flavors, this sake has a smooth mouthfeel and balanced acidity. The finish is clean and dry, making it perfect with savory or grilled dishes.*



**Kubota**

*Junmai Daiginjo | Niigata, JPN*

*Refined and elegant, this sake offers delicate sweetness, a fruity aroma, and a smooth, velvety texture. It finishes crisp and clean, complementing fine, delicate cuisine.*



160  
with Nigiri 10 pcs 220  
Sake Pairing Flight 50

