

SUSHI & SASHIMI

Chef's Selection Assort

Premium Assortment

Exquisite assortment including the ocean's most luxurious offerings

Combination		138
Nigiri	5 pcs. Thin Roll	60
Sashimi	100g	78

Classic Assortment

Chef's selection highlighting the pure flavours of the sea

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

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  	28
Avocado & Cucumeberr  	28
Salmon & Avocado 	28

Thick Rolls 6 pcs

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

Other Sushi

Please ask staff for more options

Ocean Harvest Bowl

Seasoned sushi rice topped with spicy mayo and assorted ingredients

Chirashi	48
TAS Salmon	45
Bluefin Chutoro	88

Box Sushi 8 pcs

Box-pressed sushi showcasing culinary artistry of western Japan.

TAS Salmon | Grilled Eel

STARTER

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

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


Paprika Edamame  	12
Edamame flavoured with paprika and sesame oil	

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

Nori Crunch Spicy Tuna	8
Deep-fried seaweed cracker with topping	

Octopus Wasabi	8
Sliced raw octopus marinated in wasabi sauce	

LITTLE DISH

Yamaimo Chips 	12
Spicy garlic parmesan tossed mountain yam chips	

Baby Cos Salad  	12
Leafy greens with salted rice malt dressing	

Chawanmushi	Scallop	14
Savoury steamed egg custard	Foie Gras	22

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

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

Kingfish Carpaccio	30
Sliced kingfish with fruit soy dashi vinegar	

Wagyu Tataki 	36
Seared beef, potato, citrus dressing	

Agedashi Tofu Classic 6pcs	32
Deep-fried tofu served in hot dashi 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 surcharge of 1.1% will be applied to all card payments.

MAINS

Josper Charcoal Oven Grill

JPN Wagyu 'Satsuma' Sirloin A5 100g 	70
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AUS Wagyu 'Imperial Blossom' MB9 150g 	70
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AUS Angus Grain-fed Striploin MB4 150g 	45
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Ox Tongue Steak 150g 	40
Hand-sliced ox tongue with sesame spring onion sauce	


Soy Grilled Chicken 	38
Chicken thigh with sweet soy glaze and takuan tartare	

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

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

Grilled King Prawn 3pcs 	38
King Prawn with a smoky, rich, umami taste of soy butter	

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

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

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

NOODLES & RICE

Nabeyaki Udon	Regular	33
Japanese wheat noodles with soy bonito broth served in a clay pot	with Wagyu Slices	48

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

Wagyu Foie Gras Rice	66
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

SET MENUS

Seasonal Omakase at Table

160 / with sake flight 210

Experience the essence of our Seasonal Omakase, served in sophistication and style directly to your table

Sakizuke	Starter
Zensai	Appetiser
Sushi	Chef's special selection 5 pcs Additional 5 pcs +60
Shirumono	Soup
Amami	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	Tasmanian Salmon Teriyaki AUS Angus Grain-fed MB4 Striploin
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	Your Choice of Mains
Sushi 3pcs	• Salmon Teriyaki
Tempura	• AUS Striploin MB4
Grilled Dish	• AUS Wagyu MB9 75g (+18)
	• Miso Toothfish (+22)
	• JAP Wagyu A5 100g (+44)

DESSERT

Daiginjo Sake Crème Brûlée 🌾	18
<i>A signature dessert crafted with aged sake lees from Koikawa Sake Brewery, Yamagata. Served with refreshing yuzu sorbet. A timeless classic since 2011</i>	
Vegemite Monaka	12
<i>A unique dessert blending cultures with Vegemite caramel, showcasing Australia's iconic flavour</i>	
Matcha Ice Cream Monaka 🌾	12
<i>Savour the rich bitterness and aroma of premium matcha in this delightful treat</i>	
Strawberry Ice Cream Monaka 🌾	12
<i>Sweet and refreshing strawberry ice cream in a crisp monaka shell</i>	
Yuzu Sorbet 🌾	12
<i>Light and zesty sorbet made from Japanese yuzu</i>	

CHEF'S TABLE

*Sushi Counter Exclusive

Omakase Seasonal

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.

Sakizuke	Starter
Zensai	Appetiser
Sushi	Chef's special selection 10 pcs
Shirumono	Soup
Amami	Dessert & Tea / Coffee

 **KOMEYUI**
BRISBANE

