

SET MENUS

Seasonal Omakase at Table

160 / with sake pairing 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	Ora King Salmon Teriyaki 42-day Dry-aged MB3 AUS 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	• 42-day Dry-Aged Striploin
	• AUS MB9 Wagyu (+18)
	• Toothfish Saikyo-yaki (+22)
	• JAPA5 Wagyu 100g (+46)

Omakase Lunch 160 Sushi Counter Exclusive with sake pairing 200

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

Fresh Oyster
Sashimi of the Day
Premium Nigiri 10pcs
Miso Soup
Ice Cream Sandwich 'Monaka'
Tea/Coffee

DESSERTS

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

Seasonal Omakase

220 / with sake pairing 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**
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

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	14
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Savoury steamed egg custard

Scallop	14
Miso Foie Gras	22

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 Oven Grilled

Japanese Wagyu Sirloin 100g 	70
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Kagoshima A5 wagyu sirloin with sansho pepper sauce

AUS Wagyu Sirloin 150g 	72
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MB9+ sirloin with sansho pepper sauce

42-day Dry-aged AUS Striploin 150g 	48
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Dry-aged MB3 striploin with sansho pepper sauce

Ox Tongue 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

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

- 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

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