

#### Where It All Began...

KOMEYUI was born from the humble yet ambitious vision of Chef and owner Motomu Kumano. Growing up in a small fishing town in Hokkaido (Japan), he developed an intimate appreciation for the purity and simplicity of fresh Japanese ingredients. His passion for food deepened over the years, earning him recognition and accolades beyond his wildest dreams.

What truly sets Chef Kumano apart is his artistic approach—he doesn't just cook; he creates. To him, food is a canvas, and every ingredient is a source of inspiration. His journey through various kitchens refined his craft, but it was the opening of his first restaurant in 2011 that allowed him to fully express his culinary artistry, bringing his vision of authentic, refined Japanese dining to life.

#### Mastering Japanese tradition through new ingredients, flavours, and textures.



What began as a small and modest Japanese restaurant that sold authentic Japanese food — strictly adhering to the rules of Japanese cuisine began to evolve. Like any artist, as Chef Kumano developed his artistic acuity, so did the art. As a result, KOMEYUI began to stray from the stringent rules of Japanese cuisine and develop KOMEYUI into the beloved restaurant it is today.

Chef Kumano continues to push the bounds of his art — presenting food that combines beauty and flavour in every bite. The interior of the South Melbourne venue and the Spring Hill venue in Brisbane have evolved from humble beginnings to communicate the evolution of KOMEYUI's menu. The transformation of KOMEYUI through the years is reminiscent of an impressionist painter entering their contemporary years; modern, wildly explorative, but nonetheless beautiful. Despite this, KOMEYUI's values remain the same: the place where the comfort of their guests is of the utmost priority.

#### CHEF'S TABLE

\*Sushi Counter Exclusive

#### **KOMEYUI Omakase Seasonal**

220 / with sake pairing 270

Offered exclusively at our sushi counter, this 'Chef's Table' experience lets you witness the chef's artistry up close. Changing every three months to highlight the finest seasonal produce, it's the perfect choice for celebratory meals, gatherings with friends or anyone seeking a taste of the season's vibrant flavours.

Sakizuke Starter

Zensai Appetiser

Sushi Chef's special selection 10 pcs

Shirumono Soup

Amami Dessert & Tea / Coffee









#### SET MENUS

#### KOMEYUI Omakase at Table

160 / with sake pairing 210

Indulge in a curated selection of our most beloved offerings, treasured since the restaurant's early days. Recommended for first-time guests, this multi-course experience showcases the essence of our culinary philosophy, blending time-honoured traditions with refined innovation.

Sashimi of the Day

Foie Gras Chawanmushi & Nori Crunch

AUS Wagyu 'Imperial Blossom' MB9 Upgrade to Japanese A5 Wagyu +30

Premium Nigiri 5pcs

Ice Cream Sandwich 'Monaka' Tea / Coffee

#### KOMEYUI to Share (minimum 2 people)

88 per person / with sake flight 128 per person

Savour a variety of our most popular dishes, thoughtfully curated for sharing from couples to larger groups. Ideal for those eager to explore a broad range of flavours and perfect for first-time visitors seeking an authentic introduction to our cuisine.

Appetiser Tako-Wasabi

Paprika Edamame

Coma Chicken Bao

Sashimi Carpaccio of Seasonal Fish

Main Tasmanian Salmon Teriyaki

AUS Angus Grain-fed MB4 Striploin

Dessert & Tea / Coffee

### LUNCH SPECIALS

#### KOMEYUI Shokado Bento Box

A popular KOMEYUI Shokado Bento Box featuring two tiers of exquisite Japanese dishes, ideal for business gatherings or a luxurious time with friends. Enjoy both layers or simply opt for one, perfect for those who love exploring a variety of flavours.

Two	4:	Dave
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88

#### Upper Box

55

#### Sashimi

#### Sushi 3pcs

Your Choice of Mains
• Salmon Teriyaki

#### Tempura

AUS Striploin MB4

#### Grilled Dish

• AUS Wagyu MB9 75g (+18)

#### • Miso Toothfish (+22)

• JAP Wagyu A5 100g (+44)

#### Lower Box

33

#### Oyster

Chicken Karaage

#### Edamame Chawanmushi

Fruits Jelly

#### Scallop Foie gras

 $Dango\ mochi$ 

#### Wagyu Tataki

Taco Wasabi





### SUSHI & SASHIMI

### Chef's Selection Assort

	m Assortment 👔	
Exquisite e	assortment including the ocean's most luxurious o	fferings
Sashimi	100g	78
Nigiri	5 pcs, Thin Roll	60
	Assortment (§)	
Combin		
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

# Four-Piece Nigiri Plate Please ask staff for more options

Tuna	22
Salmon	22
Kingfish	24
AUS Wagyu MB9	28
Medium Fatty Tuna 'Chutoro'	36
Scallop & Foie Gras	49
Scampi & Ikura	54
Salmon Caviar 'Ikura'	64

### Sushi Rolls

Please ask staff for more options

Spicy Tuna	28
Avocado & Cucumeber	28
Salmon & Avocado	28
Softshell Crab	28
Tempura Prawn	28
Wagyu MB9	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	66
Box Sushi 8 pcs Box-pressed sushi showcasing culinary artistry of western Japan.	33

TAS Salmon | Grilled Eel





## STARTER

Natural Oysters 🚯	1/2 dozen	30
Fresh oysters of the day	1 dozen	60
Oyster Boat Succulent oyster with an exquisite medley of sec seafood delicacies	1pc asonal	18
Paprika Edamame 👔 🔯 Edamame flavoured with paprika and sesame of	oil	12
Coma Chicken Bao Fluffy bao with pickled daikon, carrot, and spri served topped with spicy yakiniku mayo	ing onion,	11
Nori Crunch Spicy Tuna Deep-fried seaweed cracker with topping		8
Octopus Wasabi Sliced raw octopus marinated in wasabi sauce		8



### LITTLE DISH

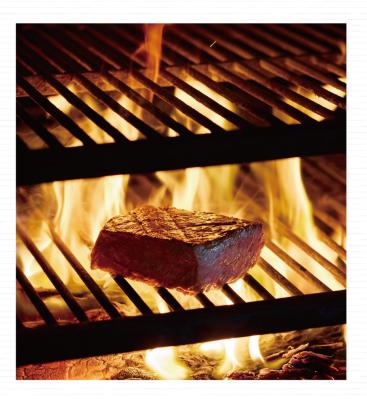
Yamaimo Chips 🗸 Spicy garlic parmesan tossed mountain yam chips		12
Baby Cos Salad 🚯 🤡 Leafy greens with salted rice malt dressing		12
Chawanmushi Savoury steamed egg custard	Scallop Foie Gras	14 22
Fried Chicken 'Karaage' Deep-fried chicken thigh, sweet say pepper sauce		16
Pork Gyoza Gpes Pan-fried dampling with yaza citrus soy vinegar		18
Salmon Carpaccio Sliced selmon with fruit say dashi vinegar		30
Wagyu Tataki 🚯 Seured beef, potato, citrus dressing		33
Agedashi Tofu Classic Gpcs Deep-fried tofu served in hot dashi broth		32



### MAINS

### Josper Charcoal Oven Grill

Grilled Kingfish Collar 🛞	24
$Simply\ salt-grilled\ to\ perfection,\ with\ a\ smoky\ charcoal\ flavour$	
Crillad King Prayun	38
Grilled King Prawn 👔	30
King Prawn with a smoky, rich, umami taste of soy butter	
TAS Salmon Teriyaki 🛞	48
Grilled salmon with sweet soy sauce glaze	
Miss Clasica Tankfish (Cailana nahi)	0.0
Miso Glacier Toothfish 'Saikyo-yaki'	88
Josper oven-grilled Glacier Toothfish, marinated in Kyoto miso for 3 days	
Soy Grilled Chicken 🛞	38
Chicken thigh with sweet soy glaze and takuan tartare	0.0
Section and the section of Section and the section of	
Ox Tongue Steak 🚯	44
Hand-sliced ox tongue with sesame spring onion sauce	
Transi street on tongue trut oceanie spring onton educe	
AUS Wagyu Striploin MB4 150g (8)	45
The trugger curpicity to the control of the control	
AUS Wagyu 'Imperial Blossom' MB9 150g (👔	68
JPN Wagyu 'Satsuma' Sirloin A5 100g 👔	70
1114 Wagya Sasama Smonths 100g	, 0
Eel Kabayaki	33
Grilled eel glazed with a sweet soy-based sauce	
Tempura Classic 🕢	38
Lightly battered prawn (2 pcs) & vegetables (5 pcs)	







### 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 n	niso curry sauce	
Wagyu Foie Gras Rice		68
Mushroom rice cooked in bonito stock seared thin sliced wagyu and foie gro		

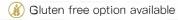


#### DESSERT

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











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 applies to all card payments and weekend service.

- 1.1% on weekdays
- 10% on Sundays
- 15% on public holidays

