



### *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

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\*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	<i>Starter</i>
Zensai	<i>Appetiser</i>
Sushi	<i>Chef's special selection 10 pcs</i>
Shirumono	<i>Soup</i>
Amami	<i>Dessert &amp; Tea / Coffee</i>







## 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                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-tier Box 88

Upper Box 55

Sashimi

Sushi 3pcs

Tempura

Grilled Dish

Your Choice of Mains

- Salmon Teriyaki
- AUS Striploin MB1
- AUS Wagyu MB9 75g (+18)
- Miso Toothfish (+22)
- JAP Wagyu A5 100g (+44)

Lower Box 33

Oyster

Edamame

Chawanmushi

Scallop Foie gras

Wagyu Tataki

Taco Wasabi

Chicken Karaage

Fruits Jelly

Dango mochi







## 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

## 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 & Cucumbeber	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	33
<i>Box-pressed sushi showcasing culinary artistry of western Japan.</i>	
TAS Salmon   Grilled Eel	



## STARTER

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



## LITTLE DISH

Yamaimo Chips 🌱		12
<i>Spicy garlic parmesan tossed mountain yam chips</i>		
Baby Cos Salad 🍷 🌱		12
<i>Leafy greens with salted rice malt dressing</i>		
Chawanmushi	Scallop	14
<i>Savoury steamed egg custard</i>	Foie Gras	22
Fried Chicken 'Karaage'		16
<i>Deep-fried chicken thigh, sweet soy pepper sauce</i>		
Pork Gyoza 6pcs		18
<i>Pan-fried dumpling with yuzu citrus soy vinegar</i>		
Salmon Carpaccio		30
<i>Sliced salmon with fruit soy dashi vinegar</i>		
Wagyu Tataki 🍷		33
<i>Seared beef, potato, citrus dressing</i>		
Agedashi Tofu Classic 6pcs		32
<i>Deep-fried tofu served in hot dashi broth</i>		





## MAINS

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### Josper Charcoal Oven Grill

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

Grilled King Prawn 🍤 38  
*King Prawn with a smoky, rich, umami taste of soy butter*

TAS Salmon Teriyaki 🍣 48  
*Grilled salmon with sweet soy sauce glaze*

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*

Ox Tongue Steak 🥩 44  
*Hand-sliced ox tongue with sesame spring onion sauce*

AUS Wagyu Striploin MB4 150g 🍖 45

AUS Wagyu 'Imperial Blossom' MB9 150g 🍖 68

JPN Wagyu 'Satsuma' Sirloin A5 100g 🍖 70

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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

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

Red Miso Beef Curry		32
<i>Tender beef simmered in a rich red miso curry sauce</i>		

Wagyu Foie Gras Rice		68
<i>Mushroom rice cooked in bonito stock, topped with seared thin sliced wagyu and foie gras</i>		



## DESSERT

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Daiginjo Sake Crème Brûlée 🍷 18  
*A signature dessert crafted with aged sake lees from Koikawa Sake Brewery, Yamagata. Served with refreshing yuzu sorbet. A timeless classic since 2011*

Vegemite Monaka 12  
*A unique dessert blending cultures with Vegemite caramel, showcasing Australia's iconic flavour*

Matcha Ice Cream Monaka 🍵 12  
*Savour the rich bitterness and aroma of premium matcha in this delightful treat*

Strawberry Ice Cream Monaka 🍓 12  
*Sweet and refreshing strawberry ice cream in a crisp monaka shell*

Yuzu Sorbet 🍊 12  
*Light and zesty sorbet made from Japanese yuzu*



🍷 Gluten Free      🍷 Gluten free option available

🌱 Vegetarian      🌱 Vegetarian option available

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



