

**KOMEYUI**  
*Omakase at Table*

- Autumn 2025 -

- *Sakizuke* -

**Plum Oyster**

*Fresh pacific oyster with plum mignonette, delicately balanced with amazu and citrus zest*

- *Zensai* -

**Crispy Mochi & Sake Steamed Abalone**

*Golden-fried mochi with edamame bean paste and caviar, paired with tender sake-steamed abalone*

- *Mukozuke* -

**Salmon & Pine Nut Essence**

*Lightly salted salmon sashimi, complemented by velvety pine nut sauce and briny salmon roe*

- *Yakimono* -

**Wagyu no Umi Kaze**

*A5 Japanese Wagyu steak, grilled mussels, and shiitake mushroom demi-glace, finished with aromatic herbs*

- *Sushi* -

**Chef's Seasonal Nigiri**

*A curated selection of 5 premium nigiri, showcasing the finest seafood and delicate flavours*

- *Shirumono* -

**Kamo Soba**

*Succulent duck breast in soy-infused dashi, served with soba, caramelized onion, and toasted buckwheat*

- *Amami* -

**Banana & Nori Delight**

*Roasted banana ice cream with saikyo miso caramel and a savoury nori-infused madeleine*

Tea / Coffee

*Matching Sake*

- *Sakizuke & Zensai* -

**Keigetsu 'Extra Dry'**

*Tokubetsu Junmai | Kochi, JPN*

The dry nature reveals a subtle alcohol sweetness in the crisp mouthfeel, making it a food-friendly sake that can be enjoyed on its own.



- *Mukozuke* -

**Shichiken 'Hanamizuka'**

*Junmai Nigori | Yamanashi, JPN*

This slightly cloudy, lively junmai sake combines a silky, gentle effervescence with the umami of the rice, and bursts with a refreshing and delicate acidity.



- *Yakimono* -

**Michi-Zakura 'Aiyama 60'**

*Junmai | Hokkaido, JPN*

Delicate aromas of berry and apple; the palate features melon, stone fruits, cherry, and savory mineral notes. It has slight fruit sweetness, creamy texture, acidity, umami, and herbal notes.



- *Sushi* -

**Nanbu Bijin 'Shinhaku'**

*Junmai Daiginjo | Iwate, JPN*

Beautiful aromas of fresh peach or strawberry with very mild rice aromas like soft marshmallows.



- *Shirumono* -

**Kamo Midori**

*Junmai Ginjo | Okayama, JPN*

A gentle melon scent with lychee and black sugar hints, featuring soft melon and steamed rice flavours with caramel notes. It has a smooth texture, good flavour intensity, and a long finish.



160  
 with Nigiri 10pcs 220  
 Matching Sake 60