

K O M A

MARINA BAY SANDS

DINNER MENU

Monday – Sunday, 5pm – 12am, last order at 10.30pm

MARINA BAY SANDS • 10 BAYFRONT AVENUE • SINGAPORE

A KISMET MENU • MARINA BAY SANDS

APPETIZERS

Wagyu Sirloin with Chimichurri	62
A5 Kyushu wagyu, crispy shallot, truffle chimichurri, micro cress	
Charred Oven Roasted Cauliflower	20
green curry, garam masala	
Lobster Avocado Salad	48
tomato, pomelo, crispy tapioca chip, celery citrus sauce	
■ Amiyaki Mushroom Salad	22
kumquat, citrus, mizuna, soy vinaigrette	
Salmon Pillow	19
king salmon, roasted jalapeño, smoked avocado	
Wagyu Beef Gyoza	28
chilli sauce	
■ Edamame	8
steamed, sea salt	
“Mizu Tako” Octopus Carpaccio	32
shiso cress, momiji oroshi, kobucha, shirodashi dressing	
Miso Soup	8
tofu, seaweed, Tokyo negi	
“Amela” Tomato and Burrata Cheese	36
myoga, cherry tomato, ponzu	
Crispy Tokyo Gyoza	14
chicken, cabbage, miso	
Yellowtail Salad	36
mizuna, Tokyo negi, ponzu vinaigrette	
Chicken Karaage	16
thai basil, smoked tartare sauce, garam masala	

■ VEGETARIAN

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Kindly notify our team of any allergies or dietary restrictions.

APPETIZERS

Crispy Duck Salad 36
marinated duck, miso mustard dressing, green salad

Miso Glazed Eggplant 18
sweet ginger red miso, ricotta cheese

D.I.Y Spicy Tuna 38
crispy rice, sweet soy, chives, spicy mayo

■ Agedashi Tofu 18
eggplant, shishitou, minced radish, ginger

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NIGIRI & SASHIMI

Price per piece

Tai sea bream	7
Ebi shrimp	7
Sake Mt. Cook King Salmon	8
Sake Belly Mt. Cook King Salmon belly	9
Maguro tuna	10
Hirame flounder	10
Hotate scallop	10
Hamachi kingfish	10
Ikura salmon roe	12
Unagi fresh water eel	12
Kimmedai golden eye snapper	14
Wagyu beef	19

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NIGIRI & SASHIMI

Botan Ebi sweet shrimp	25
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Otoro fatty tuna	28
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Uni sea urchin	36
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CAVIAR

SERVED WITH TRADITIONAL CONDIMENTS • KOMA SELECTION

Kaluga Queen A&K 30g	148
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Kaluga Queen Oscietra 100g	388
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Trio of Sashimi tuna, King Salmon, yellowtail, wasabi salsa	42
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Assorted Sashimi Platter 9 pieces	88
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Assorted Sushi Platter 9 pieces	88
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Ozeki Platter 12 pieces	132
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Chef's Yokozuna Omakase 20 pieces & 2 rolls	248
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Uni Box 250g	480
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MAKI

Beef Yakiniiku	46
beef short rib, lettuce, gochujang sauce	
Monaka Sushi	38
spicy tuna, salmon yuzu kosho, king crab cucumber, ikura ohba, truffle unagi, spicy yellowtail	
STS Roll	38
shrimp tempura, spicy tuna	
◻ 7 Treasure Vegetable	16
avocado, cucumber, asparagus, kanpyo, pickled burdock, shiso, soy paper	
◻ Wasabi Roll	20
pickled burdock, asparagus, kanpyo, myoga	
California	25
king crab, cucumber, avocado	
Shrimp Tempura	26
cucumber, honey wasabi, avocado	
Spicy Yellowtail	28
crispy shallots, sesame seeds	
Soft Shell Chilli Crab	30
avocado, sansho chilli sauce	
Salmon Avocado	32
ikura, chives	
Truffle Unagi	35
avocado, sweet soy, cucumber	
Rainbow	62
lobster, sweet butter aioli, avocado	
Koma Roll	82
wagyu beef, Hokkaido uni, snow crab, shiso leaf	

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MAKI

CRISPY HAND ROLL

Sweet Shrimp Tartare
uni, crispy nori

16

Otoro Tartare
caviar, scallion, crispy nori

28

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ROBATA GRILL

Price per skewer

Japanese Wagyu Yakitori black pepper chimichurri, pickled ginger miso	38
Negima chicken thigh, Tokyo negi	8
King Crab Sumiyaki tempura flakes, cream cheese	28
 Asparagus salt, pepper	9
Lamb Chop "Roaring Forties" lamb, cilantro, mint	22
Unagi kabayaki sauce, sansho	15
Shiitake soya sauce, bonito flakes	8
Hokkaido Scallop butter soy sauce	29

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TEMPURA

Tempura Medley	42
shrimp, Japanese whiting, mongou cuttlefish, shiitake, eggplant, asparagus	
 Veggie Collection	32
avocado, maitake, sweet corn, shimeji, shiitake, eggplant, asparagus, sweet potato	
 Sweet Corn	14
Shrimp	18
3pcs	

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MAIN COURSE

Add 1 gram of shaved fresh black truffle or caviar to any dish for an additional \$20

Roasted Miso Black Cod	68
assorted mushrooms, edamame, asparagus, snow peas, Tokyo negi	
Seared Chutoro Tuna & Heirloom Tomato	68
bluefin tuna, asian chimichurri sauce	
 Spicy Tofu Hot Pot	26
assorted vegetables	
 Truffle Fried Rice	28
Japanese rice, truffle paste, mushrooms, vegetables	
Scallion Fried Rice	34
chicken, shrimp, scallops, mushrooms	
Ginger Lime Marinated Salmon	38
smoked shallots, brussel sprouts, yuzu espuma	
Beef Short Rib Fried Rice	38
takana pickles, mushroom, beans	
Ginza Chicken	42
half chicken, ginger paitan, coriander cress	
Wafu Carbonara with Uni	49
smoked butter	
Grilled Soy Glazed Octopus	58
marinated avocado, spiced tomato	
Barbecued Beef Short Rib	59
lettuce, kochijan	
Bamboo Steamed Seabass	68
zucchini, maitake mushroom, bok choy, sun-dried tomato ponzu	

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MAIN COURSE

Koma US Prime Sirloin Steak	175
400g	
black garlic peppercorn sauce, green salad, potato pave	

JAPANESE WAGYU

Snow Aged Niigata Wagyu Ribeye	180
150g	
wasabi, ponzu, yuzu kosho	
A5 Wagyu Tenderloin	200
150g	
wasabi, ponzu, yuzu kosho	

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DESSERTS

Koma Signature Dessert Omakase	88
chef's selection (contains beef gelatin)	
Gelato & Sorbet	14
flavors of the day	
Lemon Yuzu	18
lemon mousse, yuzu jam, cacao crumble, beef gelatin	
Coco Mango	18
coconut mousse, passionfruit sorbet, beef gelatin	
Bonsai	19
molten dark chocolate, crunchy praline	
Japanese Cheese Cake	20
strawberry sorbet	
Fruit Platter	22
seasonal fruit selection	
Zen Garden	26
cherries jam, white chocolate mousse, crunchy dark chocolate, almond liqueur gelato, beef gelatin	
Japanese Premium Fruit Platter	68
chef's choice of assorted Japanese premium fruits	

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KOMA TASTING MENU

PER GUEST

380

COURSE 1

Lobster Avocado Salad

tomato, pomelo, crispy tapioca chip, celery citrus sauce

COURSE 2

Sashimi

otoro, king salmon, kingfish

COURSE 3

Uni Tempura

ohba leaf, nori seaweed

COURSE 4

Grilled "Amadai" Tile Fish

asparagus, clam, scallion oil, dashi cream sauce

COURSE 5

Japanese Wagyu Ribeye

80g

king oyster mushroom, shishito, sansho sauce

COURSE 6

Rainbow Monaka

unagi, tuna, salmon, caviar, avocado

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KOMA TASTING MENU

COURSE 7

Mini Duo Koma Signature Dessert

lemon yuzu (contains beef gelatin), bonsai

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