

Chef's choice tasting menu

*We carefully select our ingredients, sourced as locally as possible,
to celebrate the seasonal flavours*

*Our sushi rice is prepared with the finest sake lees vinegar,
fragrant and full of umami, to bring out the delicate aroma and
flavour of the rice.*

Please enjoy our carefully crafted sushi

Omakase Sushi & Sashimi **Bar only* 165

Gluten free option available

Sashimi of the day

Nigiri 15 pcs

Dessert

Tea

Signature Dinner 165

Seafood salad

Sashimi of the day

Nori crunch, Foie gras chawanmushi

Australian wagyu sirloin steak

Nigiri of the day 5pcs

Dessert

Tea

with Matching Sake 190

Gin - Nara, Junmai Daiginjo

Mahoto - Saitama, Junmai

Gen- Fukuoka, Junmai

*Menu subject to change due to seasonal availability

G = gluten free option available

V = vegetarian option available

Signature Menu

我々の自慢のメニュー

Nigiri ① すし

Superior	5pcs & Roll	64
Premium	7pcs & Roll	64
Local	9pcs & Roll	64

Sashimi ① おつくり

Superior	10pcs (5 kinds)	64
Large	32pcs (10 kinds)	97
Medium	18pcs (8 kinds)	55
Small	12pcs (6 kinds)	42

Assorted Sushi & Sashimi ① すしさし盛合せ

Medium	12pcs Sashimi, 6pcs Nigiri, 6pcs Roll	71.5
Small	9pcs Sashimi, 4pcs Nigiri, 3pcs Roll	49.5

Other popular sushi そのほか

Chirashi ①

米結らし

Your choice (up to 4 kinds) of Sashimi on top of Seasoned Sushi rice
(Please ask our staff for more options)

Classic (chef's selection, 7 kinds) 60.5

Tuna & Salmon 56

Otoro, Salmon & Ikura 87

Chutoro, Scampi, Salmon & Kingfish 71.5

Otoro, Chutoro, Salmon, Ikura 88.5

Spicy tuna roll

すばいしーつな巻き

Raw Tuna mixed with spicy mayonnaise, Avocado, Cucumber (8pcs)

26.5

Soft shell crab roll

そふとしえらくらぶ巻き

Fried Soft Shell Crab with Avocado, Spicy mayonnaise, Lettuce (6pcs)

26.5

① = gluten free option available

② = vegetarian option available



Little dishes

 Our Recommendation

Edamame   <i>Green healthy soy beans</i>	焼き枝豆	12
Buta Gyoza (6pcs) <i>Japanese Pork Ravioli with soy vinegar dipping sauce</i>	ぎょうざ	24
 Nori Crunch (1pc) <i>Crunchy Seaweed with topping of your choice</i> Spicy tuna Abalone liver pâté Grilled eel & mascarpone	のりかりかり	9
 Wagyu Tataki with Soy sauce cured Egg Yolk <i>Sliced raw beef with soy cured egg yolk & crunchy potato</i>	和牛たたき	35
Agedashi Tofu Classic <i>Deep fried tofu served in hot dashi broth (4pcs)</i>	揚げ出し豆腐	20
Shrimp with garlic salt <i>Deep fried school prawn seasoned with garlic salt</i>	小海老の唐揚げ	17.5
 Chawan Mushi <i>Japanese steamed savoury egg custard</i>	茶碗蒸し	14
	with Foie Gras	28

Sides

Asian Broccoli Ohitashi   <i>Japanese traditional vegetable side dish seasoned with bonito stock</i>	野菜のおひたし	12
Seaweed Salad   <i>Seaweed, Cherry Tomato, Cucumber with Salted Rice Malt dressing</i>	海藻さらだ	17.5
Tofu Salad   <i>Silken tofu with leafy greens and Salted Rice Malt dressing</i>	とうふさらだ	17.5
Eggplant Dengaku   <i>Deep fried eggplant with red miso sauce</i>	茄子田楽	20

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Mains









Australian Wagyu Sirloin Steak さーろいんすてーき <i>Charcoal grilled wagyu beef with grated radish & soy based sauce</i>	300g	98
	150g	53
Ox tongue ぎゅーたん <i>Luxuriously sliced ox tongue lightly salted and grilled with spring onion</i>	200g	54
	100g	27.5
Eel "Hitsumabushi" ひつまぶし <i>Grilled Eel on rice with Green tea broth, One of the popular dish from Nagoya city in Japan</i>		49.5
Zosui - Blue swimmer crab 蟹雑炊 <i>Dish for crab lover, rice porridge with rich crab broth</i>	<i>with assorted topping (Ablone, Scallop, Oyster, Octopus, Scampi)</i>	
Moreton Bay Bugs うらわえび <i>Also known as Bay lobster, Flathead lobster, with Garlic, Ginger, Salted plum sauce</i>		48
		66.5
Salmon Teriyaki さーもんの照り焼き <i>King Salmon grilled with Soy sauce, Mirin & Seaweed flavoured butter</i>	3pcs	64
	2pcs	43
Black Cod "Saikyo-yaki" 銀鱈西京焼 <i>Kyoto traditional dish, Char-grilled miso marinated cod</i>	3pcs	64
	2pcs	43
Kakuni 黒豚角煮 <i>Japanese braised Berkshire pork dish 10-hours slow cooking to achieve the melt-in-mouth tenderness</i>	6pcs	27.5
Tempura Classic 天ぷら <i>Lightly battered deep fried prawn and vegetables</i>	6 Prawns	36.5
	7 Vegetables	26.5
	2 prawns, 5 vegetables	26.5

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= vegetarian option available

Desserts

 Our Recommendation

 Komeyui Sake Creme Brûlée 	お酒のぶりゅれ	16.5
<i>Komeyui's signature pudding Crème brûlée with a twist using aged sake lees from Koikawa sake brewery (Yamagata Japan)</i>		
Taro Aro Mille Crêpe Cake	たろいもみるくレーぶ	16.5
<i>Deliciously light Taro pastry cream between layers of thin crepes with slight sweetened Taro filling tucked in the middle.</i>		
Cubed Ice Cream 	あيسくリーむ	16.5
<i>Vanilla and green tea, fresh fruits</i>		
 Strawberry Sorbet 	苺のそるべ	16.5
<i>Refreshing sorbet with fresh fruits and meringue bits</i>		

Please note;

- All allergies and dietary requirements must be notified to staff 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*
- Payment with credit card & EFTPOS will incur a surcharge
- Surcharge of 10% applies on public holidays