



KOMEYUI
JAPANESE RESTAURANT

Sushi & Sashimi

Chef's Selection Assortments

*Gluten free option available

Sushi & Sashimi Combination

Small	- sashimi 60g, nigiri 4p & thin roll	44
Medium	- sashimi 120g, nigiri 6p & thin roll	74
Large	- sashimi 180g, nigiri 8p & thin roll	105

Sashimi Assort

Small	100g	33
Medium	200g	66
Large	300g	99

Nigiri Assort

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

Other Sushi

Chirashi

Classic	60
Tuna & Salmon	55
Otoro, Salmon & Ikura	88
Chutoro, Scampi, Salmon & Kingfish	74

*Please ask our staff for more options

Sushi Rolls

Spicy Tuna	26
Soft Shell Crab	26
Tempura Prawn	26

*Please ask our staff for more options




Little Dishes

Edamame	12
	
Pork Gyoza 6 pcs	24
Nori Crunch	9/pc
Spicy tuna	
Grilled eel & mascarpone	
Wagyu Tataki with Soy Hollandaise sauce	35
Agedashi Tofu Classic 4 pcs	24
Shrimp with Garlic Salt	18
	
Chicken Karaage with Sweet Soy Sauce & Pepper	18
Chawan Mushi	
Regular	14
with foie gras	28
Seaweed Salad with Salted Rice Malt Dressing	18
	

Mains

Australian Wagyu Sirloin Steak 150g G	55
Ox Tongue 100g G	28
Eel 'Hitsumabushi' 2 pcs	28
Salmon Teriyaki 2 pcs G	44
Miso-marinated Black Cod 'Saikyo-yaki' 2 pcs G	44
Braised Pork Belly 'Kakuni' 6 pcs	28
Tempura Classic 2 prawns & 5 vegetables V	33
Wagyu Foie Gras Rice	88

Desserts

Homemade Brown Sugar Ice Cream	10
 G	
Koikawa Sake Creme Bruree	18
 G	
Homemade Yuzu Sorbet	10
 G	
Okinawa-style Cookie Doughnut 'Sata-Andagi'	18
Strawberry Milk Mille Crepe Cake by Mille & B Patisserie	14

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.

5% Tuesday to Saturday, 10% Sunday & 15% public holiday service charge applies