

# K O M É

FINE JAPANESE CUISINE

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## BEVERAGE

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### KOMÉ SPECIALTY COCKTAILS

<b>TOKYO PRINCESS</b>	9
champagne, peach purée, peach liquor	
<b>DRAGON MIMOSA</b>	8
champagne, pomegranate liquor, orange juice	
<b>ASIAN MONKEY</b>	9
malibu, banana liquor, pineapple juice, cranberry juice	
<b>KOMÉ MARGARITA</b>	
tequila, sour mix, sugarcane shochu, orange juice	
<b>SAKE SANGRIA</b>	8
croft port, itami junmai sake, brandy, fresh fruits	
<b>OKINAWA ICE TEA</b>	9
sake, vodka, gin, rum triple sec, cola	
<b>KOMÉ BAY BREEZE</b>	8
malibu, sake, pineapple juice, cranberry juice	

### RED WINE BY THE BOTTLE

<b>PINOT NOIR, BERINGER THIRD CENTURY, CALIFORNIA '06</b>	42
<b>PINOT NOIR, PARKER STATION, CALIFORNIA '07</b>	48
<b>PINOT NOIR, FAIVELEY, BOURGOGNE, FRANCE '06</b>	50
<b>PINOT NOIR, ADELSHEIM, OREGON '07</b>	65
<b>PINOT NOIR, CAMBRIA, SANTA MARIA '06</b>	62
<b>PINOT NOIR, DUCKHORN "MIGRATION", ANDERSON VALLEY '06</b>	65
<b>PINOT NOIR, PATZ &amp; HALL, SONOMA '07</b>	69
<b>MERLOT, PAVILION, NAPA '06</b>	42
<b>MERLOT, CELLARS, CALIFORNIA NAPA '06</b>	58
<b>MERLOT, CHATEAU ST JEAN, SONOMA '05</b>	54

<b>MERLOT, TRINCHERO, DAY BREAK BLOCK, NAPA '07</b>	48
<b>BURGUNDY, CHAUVENET CHOPIN, "COTES DE NUITS" '05</b>	72
<b>CABERNET SAUVIGNON, CAMELOT, CALIFORNIA '06</b>	35
<b>CABERNET SAUVIGNON, BASKET CASE, WASHINGTON STATE '06</b>	40
<b>CABERNET SAUVIGNON, HUNDRED TREE HILL, AUSTRALIA '04</b>	66
<b>CABERNET SAUVIGNON, FOLIE A DEAX, CALIFORNIA '06</b>	62
<b>CABERNET SAUVIGNON, JORDAN, NAPA '05</b>	99
<b>BORDEAUX, CHATEAU BELLGRAVE, MEDOC, FRANCE '06</b>	49
<b>BORDEAUX, BERINGER ALLUVIUM, SONOMA '06</b>	65
<b>MERITAGE, TRINCHERO, NAPA VALLEY '07</b>	67
<b>ZINFANDEL, FOLIE A DEUX, CALIFORNIA '06</b>	45
<b>MALBEC, KAIKEN, ARGENTINA '07</b>	46
<b>SYRAH, WINDMILL, CALIFORNIA '06</b>	40

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### WHITE WINE BY THE BOTTLE

<b>PINOT GRIS, MONTINORE, WASHINGTON '06</b>	<b>42</b>
<b>PINOT GRIS, ADELSHEIM, OREGON '07</b>	<b>57</b>
<b>PINOT GRIGIO, RITRATTI, ITALY '07</b>	<b>54</b>
<b>RIESLING, TRULLO-RHEINHESSEN, GERMANY '07</b>	<b>36</b>
<b>RIESLING, RATTLESNAKE HILLS, HYATT, WASHINGTON STATE '07</b>	<b>40</b>
<b>RIESLING, URBAN, GERMANY '07</b>	<b>41</b>
<b>RIESLING, ANGOVES, AUSTRALIA '06</b>	<b>46</b>
<b>SAUVIGNON BLANC, SEA GLASS, CALIFORNIA '08</b>	<b>36</b>
<b>SAUVIGNON BLANC, OMAKA SPRINGS, NEW ZEALAND '07</b>	<b>42</b>
<b>SAUVIGNON BLANC, CRAGGY RANGE, NEW ZEALAND '08</b>	<b>69</b>
<b>SAUVIGNON BLANC, SILENI, NEW ZEALAND '08</b>	<b>48</b>
<b>CHARDONNAY, BUENA VISTA, CARNEROS '06</b>	<b>59</b>
<b>CHARDONNAY, ST. SUPERY OAK FREE, CALIFORNIA '07</b>	<b>57</b>
<b>CHARDONNAY, SHAFFER "RED SHOULDER RANCHES", NAPA '06</b>	<b>98</b>
<b>CHARDONNAY, TRUCHARD, CARNEROS '07</b>	<b>62</b>
<b>CHARDONNAY, SONOMA CUTRER, RUSSION RIVER VALLEY '07</b>	<b>61</b>
<b>CHARDONNAY, BERINGER, NAPA VALLEY '07</b>	<b>52</b>
<b>SEMILLON / CHARDONNAY, BODEGAS SEPTIMA ARGENTINA '06</b>	<b>36</b>
<b>CHENIN BLANC, SHY CHENIN, WASHINGTON STATE '07</b>	<b>46</b>
<b>VIOGNIER, STAG'S LEAP, NAPA VALLEY '06</b>	<b>64</b>

### KOMÉ MARTINIS

<b>FUJI APPLE TINI</b>	<b>9</b>
champagne, apple liquor, apple juice	
<b>DIRTY KOMÉ</b>	<b>10</b>
choice of sake, vodka or gin, olive ice cube	
<b>WHITE SAKURA (LYCHEE-TINI)</b>	<b>10</b>
stoli vanilla vodka, pineapple juice, lime juice, lychee puree	
<b>EMPRESS IN RED (POMEGRANATE-TINI)</b>	<b>9</b>
vodka, pomegranate liquor, orange liquor, lime juice	
<b>EMPRESS IN PINK</b>	<b>9</b>
absolute citron, lemonade, cranberry juice, sugar rimmed	
<b>EMPEROR GONE WILD</b>	<b>9</b>
wild apple vodka, apple cider, lime juice, apple schnapps	
<b>KOMÉ FENG SHUI</b>	<b>9</b>
sake, vodka, gin, rum, triple sec, blue curacao	
<b>YUZU LEMON DROP</b>	<b>10</b>
lichiko shochu, fresh lemon juice triple sec simple syrup sugar rimmed	

### SHOCHU COCKTAILS

trendy low-calorie japanese spirits  
distilled from sweet potato, sugarcane and special rice

<b>SHOCHU-TINI</b>	<b>9</b>
iichiko shochu, orange juice, cranberry juice	
<b>LOVELY GEISHA</b>	<b>9</b>
iichiko shochu, malibu, melon liquor pineapple juice, lychee	
<b>SHOCHU IN BLUE</b>	<b>9</b>
iichiko shochu, white cranberry juice, lime juice, triple sec, blue curacao	

### SAKE COCKTAILS

alcoholic beverage fermented from rice

<b>SAKE-TINI</b>	<b>9</b>
choice of pineapple, peach, lychee or pear	
<b>SAKE-TINI TASTING</b>	<b>12</b>
pineapple sake, lychee sake, peach sake	
<b>SAKE-CUCUMBER ON ICE</b>	<b>9</b>
premium sake, fresh lime juice, fresh cucumber, lemon cello, bombay sapphire, cucumber syrup	

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2880 Center Valley Parkway • Center Valley PA 18034 • 610.798.9888

Inside Promenade Shop at Saucon Valley, Suite 600

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## BEVERAGE

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### RED WINE

By the GLASS / BOTTLE

PINOT NOIR, CANALETTO, ITALY '08	8 / 35
PINOT NOIR, CAMELOT, CALIFORNIA '07	8 / 35
PINOT NOIR, BOGLE, CALIFORNIA '07	9 / 40
MERLOT, MAIN STREET, CALIFORNIA '05	7 / 32
MERLOT, PENFOLD'S, AUSTRALIA '08	7 / 32
CABERNET SAUVIGNON, OAK VINEYARD, CALIFORNIA '07	7 / 32
CABERNET SAUVIGNON, ROOT ONE, CHILE '08	8 / 35
MALBEC, SANTA JULIA, ORGANICA, ARGENTINA '09	9 / 40
SHIRAZ, ANGOVES "RED BELLY BLACK", AUSTRALIA '07	9 / 40
GRENACHE & SYRAH, ALMIRA LOSDOS, SPAIN '08	8 / 35
TEMPRANILLO, PENASCAL, SPAIN '06	7 / 32

### CHAMPAGNE / SPARKING WINE

By the BOTTLE

SPARKLING WINE, PROSECCO, ZONIN "BLACK LABEL", ITALY	52
SPARKLING WINE, CAVA, POEMA, SPAIN	45
CHAMPAGNE, PIPER HEIDSIECK, BRUT, FRANCE	75
CHAMPAGNE, TAITTINGER, CUVÉE PRESTIGE BRUT, FRANCE	96

### WINES

By the GLASS GLASS/BOTTLE

BRUT, COMTE DE BUCQUES FRANCE 187ML	9
BRUT ROSE, SEGURA VIUDAS, SPAIN	8 / 35
BLANCE DE BLANCS, CAVA, FREIXENET, SPAIN	7 / 30

### WHITE WINE

By the GLASS GLASS/BOTTLE

PLUM WINE, UMESHU, JAPAN 'NV	8 / 45
KOSHU, CUVÉE DENIS DEBOURDIEU, JAPAN '05	7 / 32
SUSHI WINE, OROYA, SPAIN '07	7 / 32
PINOT GRIGIO, AVANTI, ITALY '08	8 / 35
PINOT GRIGIO, MONTEVINA, CALIFORNIA '08	8 / 35
RIESLING, SAND CASTLE, PENNSYLVANIA '04	7 / 30
RIESLING, BEX, GERMANY '07	8 / 35
SAUVIGNON BLANC, PENASCAL, SPAIN '08	7 / 30
SAUVIGNON BLANC, THREE DEANS, NEW ZEALAND '08	8 / 35
FUME' BLANC, MURPHY GOODE, SONOMA '08	7 / 32
CHARDONNAY, SANTA JULIA, ARGENTINA '08	8 / 35
CHARDONNAY, MAIN STREET, CALIFORNIA '08	9 / 40
CHARDONNAY, CLARA BENEGAS, ARGENTINA '08	9 / 40

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### WARM SAKE

5oz Carafe / 8oz Carafe

#### HOUSE SAKE

ITAMI ONIGOROSHI JUNMAI

7 / 9

9 / 14

### CHILLED SAKE

5oz Carafe / 8oz Carafe

ITAMI ONIGOROSHI JUNMAI

NIGORI UNFILTERED SAKE

9 / 14

8 / 12

SAKE TASTING 16

(served in Shot Glasses)

NIGORI UNFILTERED SAKE (silky)

ITAMI JUNMAI (fruity)

SHO CHIKU BAI (warm)

### SPECIALTY SAKE

**SAYURI NIGORI JUNMAI (180ml Bottle)** 16

unfiltered, silky, refreshing, natural sweetness, smooth after taste

**KITAYA JUNMAI PRINCESS OF LOVE (180ml Bottle)** 25

pink sparkling sake, sweet aromas of strawberries

**KITAYA JUNMAI PRINCE OF LOVE (180ml Bottle)** 25

blue sparkling sake, smooth creamy aromas, plum flavors

**HOU HOU SHU JUNMAI (180ml Bottle)** 23

sparkling sake, balance of sweetness and acidity

### SAKE BY THE BOTTLE

#### JUNMAI:

"pure sake" no adjuncts were used, starches or sugars other than rice added to the fermenting mixture, at least 30% of the outer portion of rice grain has been ground away

**ZEN** 19

full bodied, smooth, hint of licorice (300ml Bottle)

**HAKUSHIKA FRESH** 16

light body, fruity sweetness (180ml Bottle)

**KOSHINO SASAME YUKI** 21

enticing, delicate flavor (300ml Bottle)

**BUNRAKU YAMAHAI** 34

full bodied, rich aroma (300ml Bottle)

#### TOKUBETSU JUNMAI:

"special junmai" technically qualifies as junmai ginjo

**SUSSHU OTOKOYAMA** 26

pleasant, deliciously dry (300ml Bottle)

#### JUNMAI GINJO:

complex & delicately aromatic, the outer 40% of the grains polished away, special yeast, lower fermentation temperatures & labor intensive techniques make for fragrant

**KAORI** 29

buttery, coconut, vanilla, floral aroma (300ml Bottle)

**ICHISHIMA** 40

creamy, light bodied with hint of pear (300ml Bottle)

**GASSAN NO YUKI** 32

well rounded, elegant aroma (300ml Bottle)

#### JUNMAI DAIGINJO:

a subclass of junmai ginjo, brewed with very highly polished rice at least 50% more precise & labor intensive methods, the pinnacle of the brewers' art generally light, complex & fragrant

**TENRYO KOSHU** 39

aged sake, full bodied flavor (300ml Bottle)

**TOMIO HANAICHRIN** 42

floral aroma, clean finish (180ml Bottle)

**TOMIO GENSHU** 88

legendary, impeccably balanced (720ml Bottle)

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www.komerestaurant.com

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## BEVERAGE

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### SHOCHU

(served in Shot Glasses) trendy low-calorie japanese spirits  
distilled from sweet potato, sugarcane and special rice

<b>IICHIKO MUGI SHOCHU (japanese barley)</b>	<b>6</b>
<b>GYOKURA GREEN TEA SHOCHU</b>	<b>7</b>
<b>SATSUMA IMO SWEET POTATO SHOCHU</b>	<b>6</b>
<b>AMAMI SUGAR CANE SHOCHU</b>	<b>6</b>
<b>SHOCHU TASTING</b>	<b>15</b>

amami sugar cane, gyokuro green tea, satsuma sweet potato

### BEER

<b>HITAHINO NEWS WHITE ALE</b>	<b>8</b>
<b>HITACHINO GINGER ALE</b>	<b>8</b>
<b>HITACHINO LACTO SWEET STOUT</b>	<b>8</b>
<b>SAPPORO 22oz</b>	<b>7</b>
<b>SAPPORO LIGHT</b>	<b>5</b>
<b>ASAHI</b>	<b>5</b>
<b>KIRIN ICHIBAN</b>	<b>5</b>
<b>SIERRA NEVADA PALE ALE</b>	<b>5</b>
<b>BROOKLYN BROWN ALE</b>	<b>5</b>
<b>CORONA</b>	<b>5</b>
<b>YUENGLING LAGER</b>	<b>5</b>
<b>HEINEKEN</b>	<b>5</b>
<b>HEINEKEN LIGHT</b>	<b>5</b>

### NON ALCOHOLIC 5

O'DOUL'S  
BECK  
KALIBER