

# K O M É

FINE JAPANESE CUISINE

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## BEVERAGE

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### KOMÉ SPECIALITY COCKTAILS

TOKYO PRINCESS	10
<i>sparkling wine, yogurt flavored mix, peach liqueur</i>	
DRAGON MIMOSA	9
<i>sparkling wine, pomegranate juice, orange juice</i>	
LOTUS BLOSSOM	9
<i>gin, fresh lime, sparkling wine, simple syrup</i>	
ASIAN MONKEY	10
<i>bacardi coconut, banana liqueur, pineapple juice, cranberry juice</i>	
HUNKY DORY	10
<i>bourbon, ginger liqueur, st. germain, bitters, lemon</i>	
RED SANGRIA	11
<i>apricot brandy, red wine, peach schnapps, sprite</i>	
WHITE SANGRIA	11
<i>apricot brandy, white wine, peach schnapps, sprite</i>	
OKINAWA SUNRISE	10
<i>gin, grapefruit juice, pineapple juice, grenadine</i>	
PALOMA	10
<i>jose cuervo reposado, grapefruit juice, club soda, simple syrup</i>	

### KOMÉ MARTINIS

FUJI APPLE TINI	10
<i>vodka, sparkling wine, apple liqueur</i>	
WHITE SAKURA	10
<i>vanilla vodka, pineapple juice, lime juice, lychee purée</i>	
EMPRESS IN RED	10
<i>vodka, pomegranate juice, orange liqueur, lime juice</i>	
EMPRESS IN PINK	10
<i>citron vodka, sour, cranberry juice, sugar rimmed</i>	
EMPRESS IN WHITE	10
<i>pomegranate vodka, white cranberry juice, orange liqueur, lime juice</i>	
KYOTO PEACH	10
<i>vanilla vodka, ginger liqueur, peach schnapps, yogurt flavored mix</i>	
PEAR OF BERRIES	10
<i>pear vodka, blackberry brandy, fresh lemon, cranberry juice</i>	
KIN RASHU	10
<i>bourbon, ginger liqueur, lemon juice</i>	

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### SAKE & SHOCHU COCKTAILS

SAKE-CUCUMBER MARTINI	10
<i>premium sake, lime juice, limoncello, gin, cucumber syrup</i>	
DIRTY SHOCHU	10
<i>classic dirty martini with a Japanese twist</i>	
LOVELY GEISHA	10
<i>shochu, bacardi coconut, melon liqueur, pineapple juice, lychee</i>	
SHOCHU IN BLUE	10
<i>shochu, white cranberry juice, lime juice, blue curacao</i>	
SAKE-TINI	10
<i>choice of: pineapple, peach, lychee or mango</i>	

### KOMÉ TASTING FLIGHTS

SAKE-TINI TASTING	12
<i>pineapple, lychee, peach, &amp; mango (choice of 3)</i>	
KOMÉ SAKE	26
<i>rock nigori, southern beauty, ice dome</i>	
SPIRIT OF JAPAN	32
<i>ao vodka, toki whisky, yaegaki sake</i>	
JAPANESE WHISKY	35
<i>yamazaki 12yr, toki, nikka</i>	
HOUSE OF SUNTORY	45
<i>yamazaki 12yr, hibiki harmony, hakushu 12yr</i>	

### KOMÉ MOCKTAILS

*Non-alcoholic*

CUCUMBER SODA	5
<i>cucumber simple syrup, fresh lime juice, club soda</i>	
ISLAND BREEZE	5
<i>pineapple, orange, cranberry juice, grenadine, club soda</i>	
MIYKAO WAVE	5
<i>lychee puree, pineapple, pomegranate, sprite</i>	
JAPANESE LEMONADE	5
<i>yuzu, mint simple syrup, water</i>	
MANGO FIZZ	10
<i>mango purée, pineapple juice, club soda</i>	5
JUST PEACHY	5
<i>peach purée, raspberry purée, iced tea</i>	
JAPANESE SODA	4
<i>choice of: strawberry, orange, melon or lychee</i>	

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### BEER *by the bottle*

#### FROM JAPAN

Sapporo 22oz	8
Hitachino Espresso Stout	9
Hitachino Ginger	9
Hitachino White Ale	9
Kirin Ichiban	5
Asahi	6

#### DOMESTICS

Miller Lite	5
Merry Monks	6
Yuengling	5
Dogfish 60 Min IPA	6
Weyerbacher IPA	7
Perpetual IPA	7
Sierra Nevada, Pale Ale	5
Angry Orchard Hard Cider	6

#### IMPORTS

Amstel Light	5
Corona	5
Heineken	5
Stella Artois	5
Becks NA	5

### SAKE

*Traditional Japanese wine made from fermented rice*

#### WARM SAKE

	5oz carafe	10oz carafe
HOUSE SAKE	8	12
PREMIUM SAKE	10	16

#### CHILLED SAKE

PREMIUM SAKE	10	16
NIGORI UNFILTERED SAKE	9	14

### PREMIUM GRADED SAKE

#### NIGORI

**ROCK SAKE CLOUD** (3oz) 5 (750ml) 58  
*unfiltered, silky, naturally sweet, refreshing, smooth finish*

**STRAWBERRY NIGORI** (3oz) 8 (300ml) 30  
*sweet, thick & full of rich strawberry flavor*

**NAGARAGAWA** (300ml) 28  
*sparkling, cotton candy on the nose, with the flavor of caramel apple & mildly bitter aftertaste*

**YAEGAKI** (720ml) 40  
*well-balanced, silky & creamy texture, slight sweetness*

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### JUNMAI

**SILENT SNOW** (300ml) 25

*sweet nutty aroma with black licorice, anise & peach flavors*

**KIKU MASAMUNE** (300ml) 27

*cedar aged*

**RED CHILI PEPPER PLUM SAKE**

(3oz) 8 (200ml) 20

*rich, sweet & spicy (togarashi pepper)*

**YUZU JUNMAI HOMARE**

(3oz) 8 (300ml) 30

*yuzu infused sake with a zesty citrus flavor*

### JUNMAI GINJO

**CHRYSANTHEMUM MIST**

(3oz) 13 (300ml) 35 (720 ml) 75

*kikusui, fruity with undertones of ripe banana*

**ICE DOME**

(3oz) 14 (300ml) 40 (720 ml) 85

*taisetsu, very fragrant and well rounded*

**BIZEN MABOROSHI** (300ml) 35

*rich but complex with fruity tones & rich bouquet aroma*

**KIKUSUI ORGANIC** (300ml) 40

*flavors of fresh honeydew melon & hint of ripe banana*

**AZURE** (720ml) 65

*made from deep ocean water, pear flavor, long dry finish*

**TAMANO HIKARI** (180ml) 16

*"brilliant jade", flavors of nuts, bananas & pears with a dry finish*

**AMABUKI SUNFLOWER**

(200ml) 22 (720ml) 70

*unpasteurized, made of sunflower yeast, notes of sweet potato & sunflower*

**HAKKAISAN YUKIMURO**

(3oz) 15 (720ml) 95

*"snow aged" for 3yr, round & very smooth*

## JAPANESE WHISKY

*Crafted in the Scottish style, delicate, smooth and perfumed with honeyed sweetness; \*pricing for neat pours*

**HIBIKI** *Harmony* 14

**NIKKA** *Taketsuru Pure Malt* 14

**TOKI** *Suntory / Yamazaki Blend* 10

**YAMAZAKI** *12yr* 14

**YAMAZAKI** *18yr* 40

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### WHITE WINE

	<i>glass</i>	<i>bottle</i>		<i>glass</i>	<i>bottle</i>
PINOT GRIGIO <i>della scala, veneto, italy '16</i>	9	40	ROSE <i>la vie en rose, languedoc, fr. '15</i>	9	40
MOSCATO <i>bodega 1895 norton, mendoza, argentina '16</i>	10	45	WHITE BLEND <i>serenity, high valley, ca. '12</i>		50
RIESLING <i>urban, mosel, germany '16</i>	10	45	ASIAN PEAR WINE <i>subarashii kudamono, kempton, pa.</i>		35
SAUVIGNON BLANC <i>chateau de cappes, bordeaux '16</i>	9	40	SAUVIGNON BLANC <i>cloudy bay, marlborough, n.z. '15</i>		60
SAUVIGNON BLANC <i>nobilo, marlborough, n.z. '16</i>	10	45	SAUVIGNON BLANC <i>st. supery, napa, ca. '13</i>		55
CHARDONNAY <i>lot 3, raymond, ca. '16</i>	11	50	CHARDONNAY <i>viré clessé, dom. creusserome, burgundy, fr. '15</i>		40
CHARDONNAY, <i>william hill, ca. '15</i>	9	40	CHARDONNAY <i>"silver" mer soleil, monterey cty, ca. '15</i>		45
CHARDONNAY <i>sonoma cutrer, r.r.v., ca. '13</i>	13	61	VIOGNIER <i>"the innocent", victoria, australia '13</i>		60
PINOT GRIS <i>j vineyards, ca. '16</i>	10	45	GRÜNER VELTLINER <i>lois, kemptal, austria '15</i>		45
PLUM WINE <i>umeshu, japan, n.v.</i>	12	55			

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### RED WINE

	<i>glass</i>	<i>bottle</i>		<i>glass</i>	<i>bottle</i>	<i>glass</i>	<i>bottle</i>
PINOT NOIR	12	55	SYRAH				50
<i>buena vista, sonoma, ca. '14</i>			<i>tierra y mar, salzgeber vyd, r.r.v., ca. '13</i>				
MALBEC	8	35	ZINFANDEL				60
<i>trilogie, mendoza, argentina '16</i>			<i>decoy, sonoma county, ca. '15</i>				
MERLOT	8	35	CABERNET SAUVIGNON				60
<i>dom de la caresse, bordeaux, fr. '12</i>			<i>"the cult", ca. '14</i>				
TEMPRANILLO	10	45	CABERNET SAUVIGNON				125
<i>ontanon, rioja, spain '15</i>			<i>cakebread cellars, napa valley, ca. '14</i>				
CAB/MERLOT/SYRAH	9	40	CABERNET – MERLOT				60
<i>peirano estate, "the other", lodi, ca. '14</i>			<i>château haut lagrange, pessac léognan, bordeaux, fr. '12</i>				
CABERNET SAUVIGNON	8	35	SYRAH/GRENACHE				
<i>william hill, ca. '15</i>			<i>le mas des flauzierès, séguret, rhone, fr. '14</i>	48			
CABERNET SAUVIGNON	11	50	BORDEAUX BLEND				
<i>joel gott, 815, ca. '15</i>			<i>justin, "isosceles", paso robles, ca. '14</i>				110
CABERNET SAUVIGNON	14	65					
<i>justin, paso robles, ca. '15</i>							
RED BLEND	12	55					
<i>raymond "lot no. 5", napa, ca. '14</i>							
ZIN/PETITE/SYRAH,	14	65					
<i>bradford mtn, sonoma valley, ca. '13</i>							
GARNACHA	9	40					
<i>real compania, spain '15</i>							
PINOT NOIR		40					
<i>wonderwall, edna valley, ca. '15</i>							
PINOT NOIR		50					
<i>hahn, s.l.h., ca. '15</i>							
PINOT NOIR		60					
<i>miura, s.l.h., ca. '15</i>							
PINOT NOIR		110					
<i>jcb no 7, sonoma coast, ca. '12</i>							

### CHAMPAGNE & SPARKLING WINE

PROSECCO	8	35
<i>castello di roncade, italy, n.v.</i>		
SPARKLING ROSÉ	9	40
<i>croix de roche, fr., n.v.</i>		
SPARKLING WINE		70
<i>jean-charles boisset, n°69, fr., n.v.</i>		
CHAMPAGNE		40
<i>laurent-perrier, fr., n.v. (375ml)</i>		
CHAMPAGNE		96
<i>taittinger, cuvée prestige brut, fr., n.v.</i>		