

K O M É

FINE JAPANESE CUISINE

DINNER

SOUP

MISO SOUP "silk-tofu", scallion	5
CLAM MISO SOUP scallion, "yuzu" paste	7
SPICY SEAFOOD SOUP (for two) clams, calamari, shrimp, mushroom, mitsuba leaves	14
INFUSED DASHI SCALLOP SOUP <i>infused dashi broth with panseared sea scallop, baby vegetables</i>	10

SALAD

HOUSE SALAD cherry tomatoes, grated sesame, house dressing	7
FRIED OYSTER-ARUGULA SALAD creamy "ponzu" sauce, breakfast radish, fried shallot	10
SEAWEED SALAD sesame oil, sesame seeds, chili flakes	6
ALBACORE SASHIMI SALAD avocado, cherry tomatoes, baby arugula, creamy sesame sauce	12
POROBELLO SALAD grilled portobello, wasabi crusted goat cheese, lemon-dill-rice vinegar dressing	9
ASIAN PEAR SALAD fresh asian pear, roasted beet, goat cheese, pine nuts, spring mix, yuzu ginger vinaigrette	9

COLD APPETIZER

TORO TARTARE chives, mustard seeds, sous-vide quail egg, yuzu dashi broth	18
TUNA BITES spicy pistachio crusted tuna with mango salsa	14
TUNA "TATAKI" caramelized onion sauce, "hijiki" seaweed, pickles, baby "mizuna"	11
COLD FILET MIGNON "shabu-shabu," creamy sesame sauce, micro greens	10
SALMON TARTARE peach miso, roasted "wasabi panko", chives	10

TUNA CARPACCIO cucumber, pineapple, tomatoes, pine nuts, mint aioli, micro "shiso"	10
SEARED CAJUN TUNA yuzu tomato chutney, wasabi aioli, fried leeks	12
HAMACHI APPETIZER <i>yellowtail sashimi, wasabi ponzu, sliced jalapeno, wasabi tobiko</i>	12

HOT APPETIZER

EDAMAME soybeans, sea salt	6
VEGETABLE or PORK "GYOZA," sesame "ponzu" sauce	7
"WA-FU" MARINATED FRIED CHICKEN curry and "matcha" salt	8
POPCORN SHRIMP apricot mustard sauce, crushed peanuts, chives	9
"AGE-DASHI" TOFU shiitake "gin-an" sauce, scallion	6
FRIED CALAMARI wasabi aioli, spicy miso, "matcha" salt	9
WARM CARPACCIO choice of beef, salmon or scallop w/ sweet "syoga" soy sauce	10
ASSORTED MUSHROOM "TO-BAN," yuzu butter sauce	11
SHRIMP AND VEGETABLE TEMPURA house tempura sauce	9
SAUTÉED FOIE GRAS roasted pineapple, eel salsa, pineapple miso vinaigrette	14
WAGYU ISHI YAKI <i>4 slices authentic miyazaki japanese wagu beef cooked table side on a hot stone, paired with ponzu citrus sauce & wasabi salt</i>	30

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RAW BAR

JAPANESE OYSTER	3 / Piece
KING CRAB LEG	M.P.
ponzu sauce	
LIVE SEA SCALLOP	M.P.
olive oil, "yuzu", salt	
SHELL FISH APPETIZER	34
<i>crab leg, two stellar oyster, aoyagi, two kumamoto oyster, ebi, spicy cocktail sauce, lobster claw</i>	

SUSHI & SASHIMI

(2 pieces per Sushi order, 3 pieces per Sashimi order)

Fatty Tuna - Oh-toro	mp
Medium Fatty Tuna - Chu-toro	mp
Tuna - Maguro	7
Albacore Tuna - Bincyou Maguro	7
Salmon - Sake	6
king Salmon	8
Smoked Salmon - Sake Kunsei	7
Yellowtail - Hamachi	7
Exotic Yellowtail- Kanpachi	8
Striped Bass - Suzuki	6
Fluke - Hiramé	6
Japan Red Snapper - Ma-dai	8
King Crab - Kani	12
Shrimp - Ebi	5
Squid - Oka	5
Octopus - Tako	6
Sea Urchin - Uni	12
Salmon Roe - Ikura	7
Smelt Roe - Masago	5
Flying Fish Roe - Tobiko	5
Fresh Water Eel - Unagi	6
Sea Eel - Anago	8
Egg Omelet - Tamago	4
Fried Soy Bean Curd - Inari	4

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

ENTRÉE

JAPANESE HERB CRUSTED BIG EYE TUNA	28
<i>dashi braised wild mushroom brown rice, baby seasonal vegetable</i>	
SOUS-VIDE BERKSHIRE PORK TENDERLOIN	26
<i>caramelized fuji apples, roasted cipollini onions, ginger honey sweet potato mash, soy balsamic</i>	
CHAR GRILLED JUMBO SHRIMP & SCALLOPS	27
<i>smoked salt, grilled asparagus, spicy mala sauce</i>	
CHAR GRILLED CHICKEN BREAST	19
<i>broccolini, "teriyaki" sauce</i>	
RIBEYE STEAK "TO-BAN"	28
<i>vegetable "oroshi" sauce, mushroom, fresh wasabi</i>	
ROASTED "SCHICHIMI" DUCK BREAST	25
<i>Japanese eggplant, zucchini, asparagus, mustard miso vinaigrette</i>	
CAST IRON DRY AGED STEAK	34
<i>pan seared new york strip steak, honey glazed sweet potato, wasabi coleslaw, sweet oroshi, anchovy aioli, wasabi salt</i>	
CRISPY TOFU AND VEGETABLE	16
<i>steamed bok-choy, broccolini, carrot grilled asparagus, royal trumpet mushroom, "teriyaki" sauce</i>	
SOUS-VIDE SALMON	25
<i>pistachio, pine-nut, wasabi pea, sesame crusted salmon steak ginger miso vinaigrette, fall vegetables</i>	
SURF AND TURF	34
<i>grilled n.y. strip steak, grilled scallops & shrimps, coconut curry sauce, grilled asparagus, honey glazed sweet potato</i>	

2880 Center Valley Parkway • Center Valley PA 18034 • 610.798.9888

Inside Promenade Shop at Saucon Valley, Suite 600

www.komerestaurant.com

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DINNER

SUSHI COMBINATION

chef choice, extra charge for special rolls substitution

SUSHI:

9 pieces chef choice & 1 roll	25
16 pieces chef choice including chu toro & 2 rolls	50
24 pieces including chu-toro, oh-toro & 3 rolls	75
32 pieces including chu-toro, oh-toro, uni & 4 rolls	100

SASHIMI:

15 pieces chef choice	25
28 pieces including chu-toro	50
42 pieces including chu-toro, oh-toro	75
56 pieces including chu-toro, oh-toro	100

COMBO:

4 pieces sushi, 7 pieces sashimi & 1 roll	25
9 pieces sushi, 15 pieces sashimi & 1 roll	50
12 pieces sushi, 21 pieces sashimi, including chu-toro & 2 rolls	75
16 pieces sushi, 28 sashimi, including chu-toro, oh-toro & 2 rolls	100

NOODLE

TEMPURA "UDON" OR "SOBA"	15
assorted tempura, shiitake mushroom, spinach	
"CHA-SOBA" NOODLE SALAD	9
shiso, shiitake, asparagus, edamame, house dressing	

SIDE DISH

GRILLED ASPARAGUS	5
mustard-miso vinaigrette	
STEAMED STRING BEANS	5
teriyaki sauce	
STEAMED BROCCOLINI	5
teriyaki sauce	
SWEET POTATO TEMPURA	4
house tempura sauce	
AVOCADO SASHIMI	4
creamy sesame sauce	
TOMATO SASHIMI	4
wasabi aioli	
WHITE RICE	1
SUSHI RICE	2
BROWN RICE	2
FRIED RICE	6

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SPECIAL ROLLS

GODZILLA ROLL	16
split whole eel, shrimp tempura, fresh strawberries, wasabi aioli, chive, eel sauce	
SHRIMP BERRY ROLL	12
shrimp tempura, avocado, eel, strawberry jam, crushed nuts, eel sauce	
PASSION LOBSTER ROLL	16
steamed lobster, avocado, cucumber, smoked salmon on top, mango salsa, mint aioli	
SAUCON VALLEY ROLL	12
spicy tuna, scallion, avocado on top, crunchy tempura, spicy mayo, eel sauce	
CREAMY KING CRAB ROLL	15
king crab, cucumber, albacore, avocado on top, creamy sesame sauce, "masago"	
PROMENADE ROLL	14
king crab, avocado, cucumber, spicy tuna on top, pineapple miso	
KOM ROLL	15
tuna, yellowtail, salmon, crab, shrimp, cucumber, avocado, "masago"	
SUNSET ROLL	16
king crab, avocado, almonds, topped with seared salmon, chili mayo, and pesto	
DYNAMITE LOBSTER ROLL	18
fresh lobster, avocado, mango, topped with spicy tuna and sweet chili aioli	
SURF AND TURF ROLL	18
shrimp tempura, spicy king crab, avocado, asparagus, seared filet mignon, crunchy tempura, tobiko, jalapeno, oroshi sauce	
APPLEJACK ROLL	15
king crab, tempura fuji apple, avocado inside, topped with salmon honey mustard miso, wasabi mayo & crushed pistachios	
OCEAN ROLL	16
spicy king crab, avocado, asparagus, cream cheese deep-fried & topped with spicy tuna & kiwi, sweet chili sauce	
ISLAND ROLL	17
fried Chilean sea bass, mango & avocado, topped with lobster salad, crisped onions & baby greens, honey-wasabi sauce	
BETHLEHEM ROLL	16
tempura lobster, avocado & mango, wrapped in soy paper. Topped with a spiced crab salad, mango-miso sauce & baby	

greens

SHOGUN ROLL	16
shrimp tempura, tuna, cucumber & avocado, topped with mango & black tobiko, wasabi-yuzu sauce	

ROLL

CALIFORNIA ROLL	6
crab stick, cucumber, avocado	
KING CRAB CALIFORNIA ROLL	9
king crab, cucumber, avocado	
SPICY (TUNA, SALMON, YELLOWTAIL, ALBACORE) ROLL	7
spicy mayo, scallion	
SHRIMP TEMPURA ROLL	9
spicy mayo, shrimp tempura, cucumber, avocado, "masago"	
SOFT SHELL CRAB ROLL	9
spicy mayo, soft shell crab, cucumber, avocado, "masago"	
PHILADELPHIA ROLL	7
smoked salmon, cream cheese, cucumber	
DRAGON ROLL	10
eel, cucumber, avocado top, eel sauce	
SALMON SKIN ROLL	6
salmon skin, cucumber, "daikon" sprout and gobo	
RAINBOW ROLL	11
crab stick, cucumber, avocado, assorted fish on top	

VEGETABLE ROLL

MIXED VEGETABLE ROLL	6
mixed greens, cucumber, avocado, "daikon" sprout, "gobo"	
CUCUMBER AND AVOCADO ROLL	5
cucumber, avocado	
SHIITAKE MUSHROOM & CRUNCHY SHALLOT ROLL	6
sweet shiitake mushroom, fried shallot	
ASPARAGUS & PUMPKIN TEMPURA ROLL	6
spicy mayo, asparagus tempura, pumpkin tempura	
SWEET POTATO TEMPURA ROLL	6
spicy mayo, sweet potato tempura	