

K O M É

FINE JAPANESE CUISINE

LUNCH

KOMÉ LUNCH SPECIAL

Available daily until 3pm

CHICKEN SALAD (served with soup only) **10**
chicken marinated ginger soy, thyme, garlic, spring mix,
avocado, cucumber, tomato, fried shallot, house dressing

SUSHI SASHIMI AND MAKI LUNCH
chef choice, extra charge for substitutions
(served with miso soup & salad)

SUSHI SET - 7 pieces shshi & 1 roll **14**

SASHIMI SET - 12 pieces sashimi **15**

MAKI SET A - california & spicy tuna roll **10**

MAKE SET B - spicy tuna, spicy salmon **13**
& shrimp tempura

MAKE SET C - cucumber avocado, mixed vegetable **10**

LUNCH TEIYAKI BENTO BOX

(served with miso soup & salad, pork gyoza,
california roll, & shrimp-vegetable tempura)

CHICKEN **12**

SALMON **13**

BEEF **14**

SHRIMP **13**

LUNCH BOWL

(served with miso soup & salad)

JUICY TERIYAKI CHICKEN BOWL **10**
sautéed enoki mushroom and spinach

CHIRASHI (mixed sashimi) **15**

SPICY TUNA **12**

SPICY SALMON **10**

EEL, AVOCADO & MUSHROOM **10**

NOODLE

(served with salad)

TEMPURA UDON OR SOBA **10**

SEAFOOD YAKI NOODLE **12**

All Beef Are USDA Certified Premium Black Angus Beef Cuts
(not available for takeout)

HIBACHI LUNCH

serve with clear soup or house salad,
hibachi vegetables and white rice, fried rice add \$3.50
(not available for takeout)

Hibachi vegetable **9**

Hibachi chicken **12**

Hibachi calamari **11**

Hibachi shrimp **13**

Hibachi scallop **13**

Hibachi salmon **13**

Hibachi n.y. strip **16**

Hibachi filet mignon **17**

COMBINATION LUNCH 17

choose two from the following items
(can not combine the same item)

Hibachi chicken

Hibachi shrimp

Hibachi salmon

Hibachi scallop

Hibachi anguy n.y. streip

Hibachi calamari