

# K O M É

FINE JAPANESE CUISINE

610-798-9888

## SOUP

MISO SOUP	“silk-tofu”, scallion	4
CLAM MISO SOUP	scallion, “yuzu” paste	7
SPICY SEAFOOD SOUP	clam, calamari, shrimp, mushroom, bok-choy (for two)	12

## SALAD

HOUSE SALAD	cherry tomatoes, grated sesame, house dressing	6
FRIED OYSTER-ARUGULA SALAD	creamy “ponzu” sauce, breakfast radish, fried shallot	9
SEAWEED SALAD	sesame oil	6
ALBACORE SASHIMI SALAD	avocado, cherry tomatoes, baby arugula, creamy sesame sauce	9
PORTOBELLO SALAD	grilled portobello, wasabi crusted goat cheese, lemon-dill-rice vinegar dressing	9

## COLD APPETIZER

TUNA “TATAKI”	caramelized onion sauce, “hijiki” seaweed, pickles, baby “mizuna”	11
COLD FILET MIGNON	“shabu-shabu,” creamy sesame sauce, micro greens	9
SALMON TARTARE	peach miso, roasted “wasabi panko”, chives	9
CAJUN TUNA CARPACCIO	cucumber, pineapple, tomatoes, pine nuts, mint aioli, micro “shiso”	10

## RAW BAR

JAPANESE OYSTER		2.50/piece
KING CRAB LEG	ponzu sauce	M.P.
LIVE SEA SCALLOP	olive oil, “yuzu”, salt	M.P.

## SUSHI & SASHIMI (2 pieces per Sushi order, 3 pieces per Sashimi order)

Fatty Tuna	Oh-toro	M.P.
Medium Fatty Tuna	Chu-toro	M.P.
Tuna	Maguro	7
Albacore Tuna	Bincyoun Maguro	7
Salmon	Sake	6
Smoked Salmon	Sake Kunsei	7

## WHITE FISH

Yellowtail	Hamachi	7
Exotic Yellowtail	Kanpachi	8
Wild King Yellowtail	Hiramasa	8
Striped Bass	Suzuki	6
Fluke	Hiramé	6
Japan Red Snapper	Ma-dai	8

## SHELL FISH

King Crab	Kani	12
Shrimp	Ebi	5
Squid	Ika	5
Octopus	Tako	5

## ROE

Sea Urchin	Uni	10
Salmon Roe	Ikura	7
Smelt Roe	Masago	5
Flying Fish Roe	Tobiko	5
Fresh Water Eel	Unagi	5
Egg Omelet	Tamago	3
Fried Soy Bean Curd	Inari	4

## ENTRÉE

ROASTED HALIBUT	baby bok-choy, mushroom “nunban” sauce, renkon chips	23
CHAR GRILLED JUMBO SHRIMP & SCALLOPS	smoked salt, grilled asparagus, spicy mala sauce	25
CHAR GRILLED CHICKEN BREAST	broccolini, “teriyaki” sauce	18
RIBEYE STEAK “TO-BAN”	vegetable “oroshi” sauce, mushroom, fresh wasabi	26
ROASTED “SHICHIMI” DUCK BREAST	Japanese eggplant, zucchini, asparagus, mustard miso vinaigrette	22
CAST IRON DRY AGED STEAK	pan seared new york strip steak, honey glazed sweet potato, wasabi coleslaw, sweet oroshi, anchovy aioli, wasabi salt	30
CRISPY TOFU AND VEGETABLE	steamed bok-choy, broccolini, carrot grilled asparagus, royal trumpet mushroom, “teriyaki” sauce	16

## SOUS-VIDE COOKING

*a cooking method that is intended to maintain the integrity, flavor and precision to achieving remarkable textures of all ingredients by heating them for an extended period of time at relatively low temperature*

SOUS-VIDE SALMON	pistachio, pine-nut, wasabi pea, sesame crusted salmon steak ginger miso vinaigrette, fall vegetables	24
SOUS-VIDE SURF AND TURF	fresh lobster with yuzu zest, filet mignon with wasabi salt honey glazed sweet potato, sautéed spinach	34

**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 piece 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

## SPECIAL ROLLS

GODZILLA ROLL	split whole eel, shrimp tempura, fresh strawberries, wasabi aioli, chive, eel sauce	16
SHRIMP BERRY ROLL	shrimp tempura, avocado, eel, strawberry jam, crushed nuts, eel sauce	16
PASSION LOBSTER ROLL	steamed lobster, avocado, cucumber, smoked salmon on top, mango salsa, mint aioli	16
SAUCON VALLEY ROLL	spicy tuna, scallion, avocado on top, crunchy tempura, spicy mayo, eel sauce	12
CREAMY KING CRAB ROLL	king crab, cucumber, albacore, avocado on top, creamy sesame sauce, "masago"	15
PROMENADE ROLL	king crab, avocado, cucumber, spicy tuna on top, pineapple miso	14
KOMÉ ROLL	tuna, yellowtail, salmon, crab, shrimp, cucumber, avocado, "masago"	15
SUSHI GRATIN ROLL	crab stick, avocado, cucumber, baked bay scallop, wasabi "panko"	12
SAKE LOBSTER ROLL	lobster tempura, "tobiko", avocado, mixed green, salmon on top, mustard miso sauce	16

## ROLL

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

## VEGETABLE ROLL

MIXED VEGETABLE ROLL	mixed greens, cucumber, avocado, "daikon" sprout, "gobo"	5
CUCUMBER AND AVOCADO ROLL	cucumber, avocado	4
SHIITAKE MUSHROOM AND CRUNCHY SHALLOT ROLL	sweet shiitake mushroom, fried shallot	6
ASPARAGUS AND PUMPKIN TEMPURA ROLL	spicy mayo, asparagus tempura, pumpkin tempura	6
SWEET POTATO TEMPURA ROLL	spicy mayo, sweet potato tempura	6

## HOT APPETIZER

EDAMAME	soybeans, sea salt	5
VEGETABLE or PORK "GYOZA,"	sesame "ponzu" sauce	7
"WA-FU" MARINATED FRIED CHICKEN	curry and "matcha" salt	7
POPCORN SHRIMP	apricot mustard sauce, crushed peanuts, chives	8
"AGE-DASHI" TOFU	shiitake "gin-an" sauce, scallion	6
FRIED CALAMARI	wasabi aioli, spicy miso, "matcha" salt	7
WARM CARPACCIO	choice of beef, salmon or scallop w/ sweet "syoga" soy sauce	10
ASSORTED MUSHROOM "TO-BAN,"	yuzu butter sauce	10
SHRIMP AND VEGETABLE TEMPURA	house tempura sauce	9
SAUTÉED FOIE GRAS	roasted pineapple, eel salsa, pineapple miso vinaigrette	13

## NOODLE

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

## SIDE DISH

GRILLED ASPARAGUS	mustard-miso vinaigrette	5
STEAMED STRING BEANS	teriyaki sauce	5
SWEET POTATO TEMPURA	house tempura sauce	4

AVOCADO SASHIMI	creamy sesame sauce	4
TOMATO SASHIMI	wasabi aioli	4
WHITE RICE		1
SUSHI RICE		2
BROWN RICE		2

### KOMÉ LUNCH SPECIAL

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

SUSHI SET	7 pieces sushi & 1 roll	13
SASHIMI SET	12 pieces sashimi	15
MAKI SET A	california & spicy tuna roll	9
MAKI SET B	spicy tuna, spicy salmon & shrimp tempura	12

LUNCH TERIYAKI BENTO BOX (served with miso soup & salad, pork gyoza, california roll, & shrimp/vegetable tempura)

CHICKEN	11	BEEF	13
SALMON	13	SHRIMP	13

LUNCH BOWL (served with miso soup & salad)

CHIRASHI (mixed sashimi)	15
SPICY TUNA	12
SPICY SALMON	10
EEL, AVOCADO & MUSHROOM	10

NOODLE (served with salad)

TEMPURA UDON OR SOBA	9
SEAFOOD YAKI NOODLE	12

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