



⌚ Hours 6:00-10:00
Wednesday Closed

☎ (619) 705-9759

📍 4015 Goldfinch St, San Diego CA 92103

📷 @komatsuya_sandiego



menu



WHITE WINE

2021 "Paradise"
Staffekter Hof
Reisling, Germany

14/42

2023 Presquile Winery
Sauvignon Blanc
Santa Barbara, CA

18/60

2023 "Golden Hour"
Soto Vino
Chardonnay, Texas

18/60

ORANGE WINE

2022 Zuma Orange
Hollow Wines
Riesling, Central Coast, CA

16/48

ROSE

2022 "Once Upon A Time In Texas"
Soto Vino
Cinsaut, Texas

16/48

RED WINE

2022 mont rubi "BLACK"
Grenache, Spain

15/44

The Austin Winery GSM
Grenache, Syrah, Mourvèdre
Austin, Texas

18/60

2020 Ramble Charbono
RAMBLE + BILLY D. WINES
Charbono
Napa Valley, CA

20/69

Wine BTG



menu

SAKE

Kirei Karakuchi 80 Jumai

A rich textural palate with dry minerality and an intensely spice-laden mid-palate of licorice and pear.

20/56

KID Junmai

A soft Yuzu brightness and hint of honey on the nose with the balanced nigami (bitterness).

21/60

Akabu Junmai

White peach and the fifth taste of umami that is enveloped by notes of grapefruit.

28/72

Abe Junmai Ginjo

A premium Japanese rice wine with notes of melon, apple, and pear. Well-balanced flavor and clean, refreshing finish.

34/85

Kuheiji 1647 (Junmai Daiginjo)

The initial taste is mild, and as time goes by, both the flavor and aroma open up, revealing the unique potential of Omachi.

28/70

SAKE SPRITZ

Ysidro

Made with super premium sake and real, organic grapefruit & sea salt. Something fun and pretty!

14

***Other Sake Available by the Bottle!**

BEER

ASAHI 8.00

Sapporo 8.00

Kirin 8.00

Alcohol-free ASAHI 10.00

SHOCHU

Enjoy...

- on the rock • with hot water
- with water • with soda

Shiranami 10/40

Made with Sweet Potato

Shiro 11/42

Made with Rice

Kawabe 13/46

Made with Rice

Taru Sengetsu 13/46

Made with Rice

-Aged inside oak barrel over 6 years

SOFT DRINK

Sparkling Water 4.00

Coke 3.00

Diet Coke 3.00

Sprite 3.00

Hot Green Tea 5.00

Iced Oolong Tea 5.00

Drinks

Welcome to Komatsuya

A Celebration of Japanese Omakase, Natural Wine, & Premium Sake



Located in the vibrant Mission Hills neighborhood, Komatsuya offers an intimate space to experience the essence of authentic Japanese cuisine. Our omakase course is a celebration of seasonality, craftsmanship, and tradition—each dish thoughtfully prepared to highlight the purity of premium ingredients.

At Komatsuya, we honor the art of Japanese dining through a carefully curated journey of flavors, complemented by our selection of natural wines and premium sake. Whether you're a seasoned gourmand or discovering omakase for the first time, we invite you to savor every moment and immerse yourself in a truly unforgettable dining experience.

Come sip, savor, and celebrate the essence of nature with us.

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