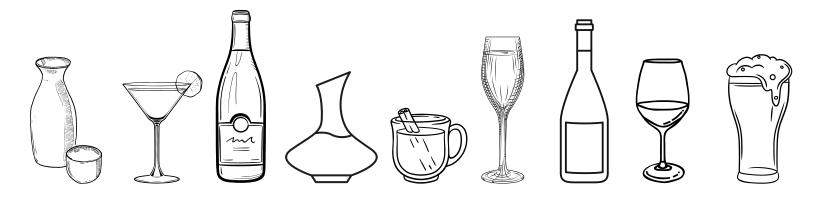


Wednesday Closed

(619) 705-9759

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-menu 🗯

WHITE WINE

ROSE

2021 "Paradise" Staffekter Hof Reisling, Germany 2022 "Once Upon A Time In Texas" Soto Vino Cinsaut, Texas

14/42

16/48

2023 Presquile Winery Sauvignon Blanc Santa Barbara, CA

RED WINE

18/60

2022 mont rubi "BLACK" Grenache, Spain

15/44

2023 "Golden Hour" Soto Vino Chardonnay, Texas

18/60

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

18/60

ORANGE WINE

2022 Zuma Orange Hollow Wines Riesling, Central Coast, CA 2020 Ramble Charbono RAMBLE + BILLY D. WINES Charbono Napa Valley, CA

16/48 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

14

SAKE SPRITZ

Ysidro

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

*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



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.

@komatsuya_sandiego