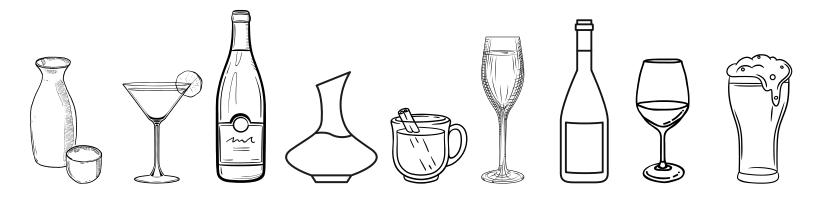


Wednesday Closed

(619) 705-9759

- © 4015 Goldfinch St, San Diego CA 92103
  - © @komatsuya\_sandiego



## menu-

#### **APPETIZERS**

Edamame	5.00
Cucumber Salad	6.00
-sesame oil, soy sauce	
House Salad	12.00
-citrus dressing	
Seafood Salad	18.00
-mixed seafood, wasabi	
& soy sauce dressing	
Striped Jack Tataki	24.00
Mixed Sashimi	38.00
- assorted fish	
- assorted fish  Crushed Fried Postato	9.00
	9.00
Crushed Fried Postato	9.00
<b>Crushed Fried Postato</b> with truffle salt	
Crushed Fried Postato with truffle salt Karaage	
Crushed Fried Postato with truffle salt Karaage  –Japanese fried chicken	12.00
Crushed Fried Postato with truffle salt Karaage  -Japanese fried chicken Fried Calamari	12.00



### Food

#### NIGIRI (1PC)

Squid (イカ)	7.00
Salmon (サーモン)	7.00
Striped Jack (シマアジ)	10.00
Tuna(赤身)	9.00
Fresh Sweet Shrimp (甘エビ)	9.00
Medium-Fatty Tuna (中トロ)	10.00
Salmon Roe (いくら)	12.00
Sea Urchin (ウニ)	18.00

#### **ROLLS**

Карра	8.00
- cucumber roll	
Salmon & Avocado Roll	18.00
Makanai Maki	24.00
- assorted-fish roll	
Torotaku	24.00
- fatty tuna, Japanese dai	kon
pickle	
Shrimp Tempura	24.00
- shrimp tempura, sesame	leaf
Wagyu	28.00

- black wagyu beef, green mix

# 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