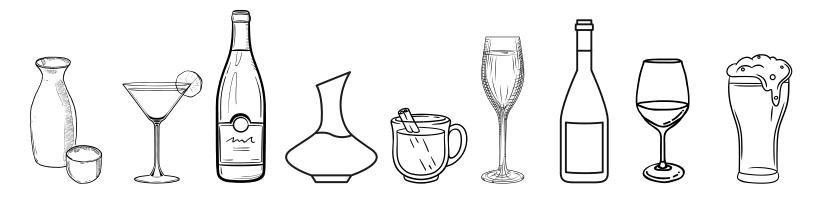


UHours 6:00-10:00 Wednesday Closed

(619) 705-9759

- © 4015 Goldfinch St, San Diego CA 92103
 - © @komatsuya_sandiego



-menu *

WHITE WINE

BLEND

2023 Muller Grossman Riesling Niederosterreich, Austria

17/56

2024 "I'm mixed" Chenin, Mourvèdre San Benito, CA

16/54

2023 "Golden Hour" Soto Vino Chardonnay Austin, Texas

17/58

RED WINE

2022 Social Creature, Hannah Chenin Blanc Forestville, CA 18/60 2022 Social Creature, Egon Cabernet Franc San Benito, CA

17/58

ORANGE WINE

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

18/60

2023 ORAN-GO, Santa Colomba Garganega Veneto, Italy 18/60 2023 "Bas les Masques" Gamay France

20/63

Wine BTG



drink menu

BEER

ASAHI	8.00
Sapporo	8.00
Kirin	8.00
Alcohol-free ASAHI	10.00

SAKE BY THE GLASS

Chokaisan 鳥海山 Sparkling

Produced "methode champenoise" with a secondary fermentation in the bottle to produce delicate, lively bubbles.

18/54

KID ひやおろし

Umami, Ricey, and semi-savory side of Autum sake.

24/72

Mutsu Hassen 陸奥八仙 Ginjo

Playful, fruity profile with notes of cotton candy and melon.

20/60

Kuheiji 九平次 "Eau Du Desir" 2024

New vintage sake, with spiritzy, lively, and zesty flavor with a clean finish.

32/96

Taiheizan Chogetsu 太平山 澄月 Junmai Ginjo Medium-light in texture, the hints of anise and tropical fruit.

32/96

OTHERS

Kubota Nigori 久保田 Junmai Ginjo A course-filtered cloudy sakethat boasts a velvety and elegant texture.

17/51

Aka KID 紀土 Akamai (red rice)

Red rice sake with a semi-sweetness with a dry finish.

26/78

SAKE BY THE BOTTLE

Taiheizan 太平山 Kimoto Junmai Akita, Japan	60
Shinomine 篠峰 超辛口 Junmai Nara, Japan	60
Shinomine 篠峰 山廃 Yamahai Junmai Nara, Japan	60
Kuheiji 九平次 "Sauvage" 2023 Junmai Daiginjo Aichi, Japan	70
Akabu 赤武 Junmai Iwate, Japan	72
Abe あべ Junmai Ginjo Niigata, Japan	85
Houou Biden 鳳凰美田, Sake Mirai Junmai Daiginjo Tochigi, Japan	94
Nechi 根知 2018 The First Grade Niigata, Japan	120
Nechi 根知 2018 The Premium Grade Niigata, Japan	199

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