



🕒 Hours 6:00-10:00
Wednesday Closed

☎ (619) 705-9759

📍 4015 Goldfinch St, San Diego CA 92103

📷 @komatsuya_sandiego



menu



WHITE WINE

2023 Muller Grossman
Riesling
Niederosterreich, Austria **17/56**

2023 "Golden Hour" Soto Vino
Chardonnay
Austin, Texas **17/58**

2022 Social Creature, Hannah
Chenin Blanc
Forestville, CA **18/60**

ORANGE WINE

2023 ORAN-GO, Santa Colomba
Garganega
Veneto, Italy **18/60**

BLEND

2024 "I'm mixed"
Chenin, Mourvèdre
San Benito, CA **16/54**

RED WINE

2022 Social Creature, Egon
Cabernet Franc
San Benito, CA **17/58**

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

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