

menu

APPETIZERS (COLD)

Edamame	6.00
Cucumber Salad	7.00
Prosciutto Salad	16.00
-citrus dressing	
Seafood Salad	20.00
- wasabi & soy sauce dressing	
Yellowtail & Jalapeño	
Carpaccio	24.00
Mixed Sashimi	38.00

APPETIZERS (HOT)

Atsuage Fried Tofu	9.00
Truffle Fried Potato	10.00
Karaage Fried Chicken	12.00
Fried Squid	12.00
Dry-Aged Chicken Wings	15.00
(3pcs)	

NIGIRI (1PC)

Squid (イカ)	7.00
Salmon (サーモン)	7.00
Tuna (赤身)	9.00
Scallop (ホタテ)	8.00
Fresh Sweet Shrimp (甘エビ)	9.00
Medium-Fatty Tuna (中トロ)	12.00
Salmon Roe (いくら)	12.00
Golden-eye Snapper (金目鯛)	15.00
Sea Urchin (ウニ)	18.00

SUSHI ROLLS

Kappa	8.00
- cucumber roll	
Salmon & Avocado Roll	18.00
Yellowtail & Avocado	21.00
Makanai Maki	26.00
- assorted-fish roll	
Torotaku	34.00
- fatty tuna, Japanese pickled radish	
Wagyu	28.00
- black wagyu beef, green mix	

Food

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