

ΚΟΚΥΜΜΑΙ

A decorative flourish consisting of a curved line with several small, pointed leaves or petals extending upwards and downwards from it, positioned centrally below the text.



## SIGNATURE ROLL

SPICY TUNA	Fresh Tuna, Cucumber, Tobiko, Kokumai Signature Spicy Sauce	28
SALMON MISO GINGER	Avocado, Cucumber, Salmon, Miso Ginger Sauce, Chive	28
YUZU KING FISH	King Fish, Cucumber, Tenkasu, Tobiko, Herb	28
PRAWN TEMPURA	Prawn, Cucumber, Avocado, Tobiko, Tenkasu, Teriyaki Sauce	28
SOFT SHELL CRAB	Soft Shell Crab, Cucumber, Tobiko, Kokumai Signature Spicy Sauce	28
WHOLE BBQ EEL	Eel, Egg Omelette, Cucumber, Avocado, Japanese Pepper, BBQ Sauce, Cream Cheese	34
KAGOSHIMA A5 WAGYU	Kagoshima A5 Wagyu, Tamago, Cucumber, Soboro Garlic Flake, BBQ Sauce	38
VEGGIE	Falafel, Capsicum, Avocado, Cucumber, Sesame Sauce, Alfafa	28

• A surcharge of 10% applies on public holidays.



SALMON MISO GINGER



WHOLE EEL

• A surcharge of 10% applies on public holidays.

KAGOSHIMA WAGYU



PRAWN TEMPURA

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## HAND ROLL

SOFT SHELL CRAB	Soft Shell Crab, Cucumber, Avocado, Spicy Sauce	15
TEMPURA SCAMPI	Tempura Scampi, Cucumber, Avocado, Spicy Sauce	18
EEL	Grilled Eel, Cucumber, Avocado, Teriyaki Sauce	15
TEMPURA PRAWN	Tempura Prawn, Cucumber, Avocado, Spicy Sauce	15
TUNA *	Tuna, Cucumber, Avocado, Spicy Sauce	15
SALMON *	Salmon, Cucumber, Avocado, Spicy Sauce	15

\*Gluten-free option available

• Non-spicy option available

## SALAD

SALMON POKE SALAD	Salmon, Cabbage, Avocado, Edamame, Wakame, Tobiko, Sesame Dressing, Rice	18
TOFU POKE SALAD	Fried Tofu, Cabbage, Avocado, Edamame, Wakame, Sesame Dressing, Wasabi Pea, Rice	18

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ASSORTED NIGIRI

\* Grilled option available

**NIGIRI** Minimum order 2pieces

Price per piece

1. SALMON *	4
2. KING FISH *	4
3. TUNA	4.5
4. WHITE FISH *	4
5. SQUID	4
6. SCALLOP *	4.5
7. PRAWN *	4
8. OYSTER	7
9. OTORO	12
10. UNI	12
11. IKURA	9
12. SCAMPI *	12
13. EEL	12

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FRESH OYSTER



MORIAWASE (20pcs)

- A surcharge of 10% applies on public holidays.



OMAKASE SASHIMI

- A surcharge of 10% applies on public holidays.

## **COLD FOOD**

### **FRESH PACIFIC OYSTER WITH PONZU**

3 pieces

18

### **SASHIMI**

#### **SALMON SASHIMI**

9 pieces

20

#### **MORIAWASE**

Salmon, Tuna, King Fish, White Fish

Small (9 pieces)

20

Medium (20 pieces)

40

Large (30 pieces)

60

#### **OMAKASE SASHIMI** Today's Best Fish, Scampi, Oyster, Scallop

\*Chef's selection of sashimi

80



MAGURO TATAKI

KING FISH CEVICHE

CARPACCIO

SALMON WASABI	Wasabi Dressing, Wasabi Aioli, Rocket Salad	18
KING FISH CEVICHE	Green Chilli, Miso Sauce, Yuzu Sauce, Rocket salad, Herbs	18
MAGURO TATAKI	Seared Tuna, Fried Garlic, Chive, Onion Dressing, Kokumai Signature Spicy Sauce	20

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## HOT FOOD

### GRILL

GRILLED EDAMAME (GF)	
Sea Salt	9.5
Truffle	12
MISO TOOTHFISH (GF)	30
SCALLOP KARAYAKI	
2 pieces	15
WHOLE BBQ EEL	28



MISO TOOTHFISH

SCALLOP KARAYAKI

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WHOLE BBQ EEL



MISO EGGPLANT



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CORN RIB

## DEEP FRY

EGGPLANT MISO	Eggplant Tempura, Sweet Miso Sauce, Rocket Salad, Rice Crunch	15
CORN RIB	Sweet Corn, Crispy Garlic, Chilli, Seaweed Flake	15
AGEDASHI TOFU	Fried Tofu, Spring Onion, Momiji Oroshi with Soy Based Soup	15
PANKO OYSTER	Deep Fried Oyster with BBQ & Wasabi Aioli	15

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PRAWN TEMPURA

<b>PRAWN TEMPURA</b>	with Special Tendashi	
3 pieces		15
6 pieces		28
<b>CHICKEN KARAAGE</b>	Marinated Fried Chicken with- Yuzu Kosho Mayo	15

## SOUP

<b>MISO-SHIRU</b>	Blended Miso, Wakame, Tofu	6
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## **DESSERT**

<b>GREENTEA MOUSSE</b>		15
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# KOKUMAI

<PLACE OF ORIGIN>



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# KOKUMAI

## <PLACE OF ORIGIN>



### Snapper

has a lean, firm texture. The flesh is white, delicate and mild and it's tinted pink from its red skin. It is moisty, and it has a mildly sweet and fresh taste. It is low in sodium and saturated fat. It is a good source of protein.



### Bar Cod Fish

Cod Fish has is slightly sweet and mild with a somewhat fishy taste and odor. It is a low-fat source of protein, and improve their heart health. Cod also contains a significant amount of iodine, which is an important mineral for thyroid function.



### King Fish

It has a rich flavour with a noticeable sweet twist. It is also quite a firm seafood, which is another reason why it's so popular. Kingfish is a rich source of healthy omega-3 fatty acids. It's also packed with protein, vitamin B12 and selenium.



### Imperadore

Imperadore has a sweet and delicate taste when they are done in sashimi style. It is well-known for its succulent flesh and fat belly. It is very firm and rich flesh with less bones, high protein, low calorie food, and is rich in omega 3 acids.

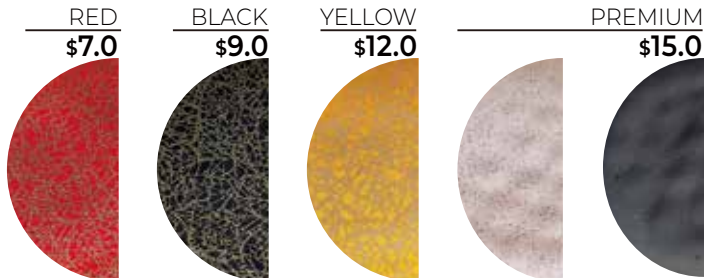


### Alfonsino

Alfonsino have a very sweet, rich flavor, with the flesh being super high in minerals, nutrients and Omega-3 oils.

# KOKUMAI

## <TRAIN MENU PRICE>



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