

OUR BRANCHES IN MEXICO

Daikoku Coyoacán
Londres N° 348 Col. Del Carmen,
C.P. 04100, Coyoacán, CDMX.
Tels. 55 5554 8980 * 55 5658 7802

Daikoku Río Pánuco
Río Pánuco N° 170 esq. Río Nilo,
Col. Cuauhtémoc, C.P. 06500,
Cuauhtémoc, CDMX.
Tels. 55 5525 6520 * 55 5514 8257

Daikoku Michoacán
Av. Michoacán N° 25 casi esq. México,
Col. Hipódromo Condesa.
C.P. 06100, Cuauhtémoc, CDMX.
Tels. 55 5584 9419 * 55 5584 3038

Daikoku Nuevo León
Nuevo León N° 160 esq. Campeche,
Col. Hipódromo Condesa,
C.P. 06100, Cuauhtémoc, CDMX.
Tels. 55 5553 1443 * 55 5553 8653

Daikoku Reforma
Av. Paseo de la Reforma N° 1
(Hotel Barceló) Col. Tabacalera,
C.P. 06030, Cuauhtémoc, CDMX.
Tels.: 55 2121 7226 * 55 2121 7246

Daikoku Insurgentes
Av. Insurgentes Sur No. 1261
Col. Extremadura Insurgentes
C.P. 03740, Benito Juárez, CDMX.
Tels.: 55-1945-8101 * 55-1945-8081

Daikoku Los Cabos
Boulevard Marina SN, L- 601, Plaza Náutica,
Col. Centro C.P. 23440,
Los Cabos B.C.S.
Tels. 624 143 4038 * 624 143 4267

Restaurante Komasa
Rodolfo Sánchez Taboada N° 10132,
Col. Zona del Río C.P.23350,
Tijuana B.C.N.
Tels. 664 684 2363 * 664 634 6885

Restaurante Komasa VIP
Blvd. Salinas, Ext. 11120, Int. 5 A
Col. Aviación C.P. 22014
Tijuana B.C.N.
Tels. 664 681 7061 * 664 681 7469



ENTRADAS FRIAS (COLD APPETIZERS)

 Sakana no Tataki <i>Fresh fish with ginger, green onions and special house sauce</i>	\$87	Mala Noche...¡No! <i>House made seafood cocktail. Includes baby scallops, fish, kanikama, quail egg, sea urchin and salmon roe.</i> ★Ingredients may vary.	\$179
 Baby Squid <i>Pre-cooked baby squid stuffed with spicy crab paste with mayonnaise</i>			\$85
 Ikura Lemon <i>Salmon roe with lime</i>			\$98
		Smoked Salmon Carpaccio	\$179

ENTRADAS CALIENTES (WARM APPETIZERS)

 Yakitori (3 pieces) <i>Chicken and onion skewers seasoned with sweet house sauce</i>			\$67
Shumai (5 pieces) <i>Steam dumplings of meat and shrimp</i>			\$59
 Gyoza (6 pieces) <i>Grilled dumplings of meat and vegetables</i>			\$59
Tori Karaage <i>Fried chicken with special house sauce</i>			\$59
Ika Batayaki <i>Grilled squid with butter</i>			\$68
 Harumaki <i>Fried egg roll with vegetables, meat and spring rain</i>			\$52
Maboo Tofu <i>Soybean curd, ground meat with special house sauce</i> ★Little spicy			\$72
Aguedashi Tofu <i>Deep-fried Tofu with special grated radish house sauce</i>			\$52
 Tori no Amazuni <i>Sweet and Sour battered chicken with vegetables</i>			\$94
 Sakana no Amazuni <i>Sweet and Sour battered fish with vegetables</i>			\$110
 Gyu no Amazuni <i>Sweet and Sour battered meat with vegetables</i>			\$159
 Edamame <i>Boiled green soybeans</i>			\$42
Salmon Ague <i>Fried salmon</i>			\$62

SUNOMONO

(JAPANESE VINEGAR SALAD INCLUDES CUCUMBER, CARROT, SEAWEED AND SPRING RAIN)

Ebi (Shrimp)	\$79
Hotate (Scallop)	\$79
Unagui (Eel)	\$98

 Tako (Octopus)	\$84
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Mixto (Mix)
Kanikama, shrimp, mackerel, octopus and white fish
★Ingredients may vary

ENSALADA (SALAD)

Yasai (Vegetables)	\$47
Kimuchi (Korean pickles)	\$39
Piel de Salmon (Salmon Skin)	\$68
 Kaisen (Seafood)	\$167
Tampico (Prepared Kanikama)	\$68
Ebi (Shrimp)	\$98
Takuan (Japanese Pickled Radish)	\$37



Popularitydishes



Chef's Recommendations

Illustrative photo

Extra ingredients will be charge extra
MEXICAN PESOS

SANDOS

スープ

SOPAS (SOUPS)

Dobin Mushi	\$58
<i>Japanese style broth steamed in a pot with shrimp, chicken, fish, broccoli and mushrooms</i>	
Misoshiru	\$42
<i>Soybean paste soup with soy bean curd and seaweed</i>	
Wakame	\$42
<i>Soup with seaweed, mushrooms and green onions</i>	
Sopa de Mariscos	\$79
<i>Seafood Soup (octopus, kanikama, squid, scallop, shrimp, broccoli, mushrooms and spring rain)</i>	
Sopa de Mariscos Especial	\$139
<i>Special Seafood Soup (Crab meat, shrimp, octopus, fish, kanikama, scallop and oysters)</i>	
Chili Miso Kaisen	\$124
<i>Soybean paste soup with seafood.</i>	
★A little spicy	

TEMPURA

(DEEP-FRIED IN AL LIGHT BATTER)

🍤 Ebi	\$186
<i>(Shrimp)</i>	
Yasai	\$93
<i>(Vegetables)</i>	
🍤 Mixto (Mix)	\$176
<i>Shrimp, Fish and Vegetables</i>	

YAKITORI

(SKEWERS WITH HOUSE SWEET SOY SAUCE)

Tori	\$64
<i>(Chicken)</i>	
Ebi	\$96
<i>(Shrimp)</i>	
Ika	\$69
<i>(Squid)</i>	
Gyu	\$92
<i>(Beef)</i>	

KUSHIAGUE

(DEEP-FRIED SKEWERS, A PIECE)

Tori	\$27
<i>(Chicken)</i>	
Gyu	\$36
<i>(Beef)</i>	
🍤 Ebi	\$32
<i>(Shrimp)</i>	
Ika	\$25
<i>(Squid)</i>	
Sakana	\$26
<i>(Fish)</i>	
Shake	\$35
<i>(Salmon)</i>	
🍷 Ebi to Cheese	\$35
<i>(Shrimp with Cream Cheese)</i>	
Shake to Cheese	\$37
<i>(Salmon with Cream Cheese)</i>	
Banana to Cheese	\$27
<i>(Banana with Cream Cheese)</i>	
🍤 Cheese	\$27
<i>(Cheese)</i>	

EMPANIZADOS

(BREADED AND FRIED DISHES)

Tori Katsu	\$98
<i>(Chicken)</i>	
Gyu Katsu	\$168
<i>(Beef)</i>	
Ebi Furai	\$169
<i>(Shrimp)</i>	
Ika Furai	\$98
<i>(Squid)</i>	
Sakana Furai	\$128
<i>(Fish)</i>	
Ebi Cheese Katsu	\$176
<i>(Shrimp with Cheese)</i>	



SASHIMI CORTE GRUESO

(THICK SLICES OF RAW FISH)

Hamachi (Yellowtail)	\$249
Shake (Salmon)	\$169
Shake Kunsei	\$179
<i>(Smoked Salmon)</i>	
Maguro (Tuna)	\$179
Sashimi Especial	\$196
<i>(Special Sashimi)</i>	
<i>Tuna, White Fish, Octopus and Mackerel</i>	
★Ingredients may vary	
Sashimi Mixto	\$179
<i>(Mix Sashimi)</i>	
<i>Fresh Salmon, White Fish and Mackerel</i>	
★Ingredients may vary	
Sashimi Komasa	\$298
<i>Tuna, Young Yellowtail Tuna, Fresh Salmon, Squid and Mackerel</i>	
★Ingredients may vary	

SASHIMI

(THIN SLICES OF SASHIMI)

Hamachi (Yellowtail)	\$239
Shake (Salmon)	\$159
Shake Kunsei (Smoked Salmon)	\$169
Maguro (Tuna)	\$169
Sashimi - Zuke	\$169
<i>Tuna marinated with sesame and house specialty sauce</i>	
Mirugai (Giant Clams)	\$360

TATAKI

(SEARED SASHIMI)

Hamachi (Yellowtail)	\$229
Shake (Salmon)	\$139
Ebi (Shrimp)	\$129
Maguro (Tuna)	\$159
Shake Kunsei (Smoked Salmon)	\$159
Kobashira (Baby Scallops)	\$116
Tataki Mixto (Mix)	\$122
<i>Sealed Tuna seared with house special sauce</i>	
Tataki Special	\$169
<i>Seared tuna bathed in sauce prepared with orange juice and spicy</i>	



Popularity dishes



Chef's Recommendations

Illustrative photo

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Salmon - Atlantic Tuna - Bluefin

TEPPANYAKI (PLANCHA)

(Served with vegetables and fried rice)

🍷 Jire (Fillet)	\$370
🍷 Ribeye	\$590
New York New York	\$480
Tori (Chicken)	\$198
Tori Mune (Breast Chicken Meat)	\$210
Ebi (Shrimp)	\$292
Sakana (Fish)	\$272
Shake (Salmon)	\$356
Mariscos Mixtos (Seafood)	\$350
<i>Shrimp, Scallop, Fish, Octopus and Squid</i>	
Mar y Tierra	\$320
<i>Shrimp, Squid, Fillet and Chicken</i>	
Verduras (Vegetables)	\$167
<i>Zucchini, Onions, Pepper and Carrot</i>	
Verduras sin Arroz Frito	\$132
<i>(Vegetables without fried rice)</i>	
<i>Zucchini, Onions, Pepper and Carrot</i>	

The basic vegetables (carrot, zucchini, mushrooms, cauliflower, green pepper, onions and bean sprouts) can be changed to broccoli, eggplant, asparagus, tomato, napa cabbage, red pepper, potato, macho banana, sweet potato or green onions. (two substitutions only)



FIDEOS (NOODLES)

Tempura Udon	\$179
<i>Wheat flour noodles served on broth with tempura</i>	
Nabeyaki Udon	\$189
<i>Wheat flour noodles served on broth with chicken, vegetables, tempura</i>	
🍷 Tempura Soba	\$189
<i>Buckwheat noodle with tempura</i>	

TERIYAKI

(Served with vegetable and fried rice)
VEGETABLES (carrot, broccoli, cauliflower, Zucchini)

🍷 Jire (Fillet)	\$310
🍷 Ribeye	\$570
New York New York	\$460
Tori (Chicken)	\$176
Tori Mune	\$189
<i>(Breast Chicken Meat)</i>	
Ebi (Shrimp)	\$262
Sakana (Fish)	\$198
Shake (Salmon)	\$320
Mixtos	\$230
<i>Fillet, chicken and fish</i>	

TAZONES ESPECIALES DE ARROZ

(SPECIAL RICE DISHES)

Tazón Especial	\$89
<i>(Special rice dish)</i>	
Tazón Kaibashira preparado	\$110
<i>(Topped with prepare baby scallop)</i>	
Tazón Hamachi	\$134
<i>(Topped with yellowtail)</i>	
Tazón Jaiba Natural Spice	\$92
<i>(Topped with spicy crab meat)</i>	
Tazón Spice Tuna	\$112
<i>(Topped with spicy tuna)</i>	
Tazón Salmón Fresco Spice	\$112
<i>(Topped with spicy fresh salmon)</i>	
Tazón Ebi	\$115
<i>(Topped with boil shrimp)</i>	
Tazón Combinación	\$115
<i>(Combination rice dish)</i>	

ARROZ

(RICE DISHES)

Yakimeshi (Fried Rice)	\$82
<i>Fried Rice with shrimp, meat, egg and mushrooms</i>	
Yakimeshi Teppan	\$86
<i>Fried Rice meat, vegetables (carrot, onion, zucchini) and egg</i>	
🍷 Gryumeshi-Don	\$270
<i>Bowl of white rice topped with rib-eye, mushrooms, onions and carrot</i>	
<i>(Sweet Soy Sauce Taste)</i>	
<i>Topped with dry seaweed</i>	
🍷 Torimeshi-Don	\$126
<i>Bowl of rice topped with chicken and onions (Sweet Soy Sauce Taste)</i>	
🍷 Gyu Katsu-Don	\$149
<i>Bowl of rice topped with fried fillet cutlet, egg and onions (Sweet Soy Sauce Taste)</i>	
Gohan	\$46
<i>Bowl of white rice</i>	



Popular dishes

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MEXICAN PESOS

TEPPANYAKI

鉄板焼き



SUSHI (PER PIECE)

Anago (Conger Eel , Eel of the ocean)	\$45
Hamachi (Yellowtail)	\$45
🍣 Ikura (Salmon Roe)	\$54
🍣 Maguro (Tuna)	\$39
🍣 Shake (Fresh Salmon)	\$39
Tai (Red Snapper)	\$31
Tako (Octopus)	\$31
🍣 Unagui (Eel of the river)	\$45
Uzura (Quail Egg)	\$22
Kaibashira Especial	\$37
(Bay scallop with house special mayonnaise sauce)	
Ebi (Shrimp)	\$34
Ika (Squid)	\$39
Kani (Crab)	\$34
🍣 Masago (Fish Egg)	\$32
Saba (Mackerel)	\$32
Shake Kunsei (Smoked Salmon)	\$37
🍣 Tairagai (Razor Clam)	\$37
Tamago (Japanese Omelette)	\$24
Kani Especial (Crab Stick)	\$31

TEMAKI / CONO (Hand Roll Sushi)

Anago	\$82
(Conger Eel , Eel of the ocean)	
Daikoku	\$62
Shrimp, Cucumber and Avocado	
Ikura	\$102
(Salmon Roe)	
Jaiba Dorada	\$157
(Fried Soft shell crab, two hand rolls)	
Kaibashira Especial	\$72
Baby Scallop mixed with a special house sauce	
Maguro Karai	\$72
Tuna mixed with hot, spicy house sauce	
Piel de Salmón	\$64
Grill Salmon Skin	
Shake	\$74
Fresh Salmon	
Shake Kunsei	\$79
Smoked Salmon	
🍣 Tekka	\$72
Tuna	
🍣 Unagui	\$79
Eel of River	

ROLLO EMPANIZADO (FRIED ROLLS)

Alaska Fried Roll	\$112
Fried Crab, asparagus and avocado (spicy)	
Exótico Rollo	\$92
Asparagus with bacon	
Súper Rollo	\$119
Smoked Salmon, masago (fish egg), squid, avocado and cheese	

SUSHI SURTIDO (Combination of sushi pieces)

Sushi Especial	\$289
Sushi Matsu	\$237
★Please ask your waiter for the ingredients included. It may vary depending on the season.	



Popular dishes



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NOVEDADES DE ROLLOS (SPECIALS ROLLS)

Crunchy Rollo

Tempura Shrimp, avocado, cucumber, cheese inside.

Topped with Ten-Kasu (Tempura Scraps)

and special house sweet soy sauce.

Cola Amarilla Roll

Fresh Salmon, avocado, cucumber inside.

Rolled with yellowtail topped with baby scallop mixed

with special mayonnaise sauce and slices of asparagus.

Daiki Roll

Cheese, avocado, cucumber and shrimp inside.

Rolled with scallop and fresh salmon topped with

crab stick spicy, slices of lemon and spicy house sauce.

\$95	Dinamita Roll Octopus, avocado and cucumber inside. Rolled with cream cheese, shrimp and scallop. Gratin roll with special crab stick sauce.	\$159
	Ebi Furai Maki Fried shrimp, avocado and cucumber inside. Rolled with cream cheese topped with chile serrano and spicy sauce.	\$98
\$189	Kani Furai Maki Spicy Tuna and avocado inside. Rolled with fried soft shell crab mixed with mayonnaise, masago (fish egg) and green onions.	\$159
\$159	Mar y Tierra Roll Chicken, shrimp, cream cheese, avocado and cucumber inside. Rolled with meat and fried.	\$129
	Shake Especial Salmon mix with special sauce, green onions and cream cheese inside. Rolled with salmon, sealed with spicy sauce.	\$159
	Shake Rollo Salmon skin, tobiko (Flying Fish Egg), green onions, cucumber inside. Rolled with salmon and avocado.	\$136
	Shake Ahumado Roll Smoked Salmon mixed with mayonnaise, green onions and cheese inside. Rolled with smoked salmon topped with green onions, olive oil and house sweet soy sauce.	\$159
	Shiro-Maguro Maki White fish and tuna mixed with special house sauce, green onions and cream cheese inside. Topped with white fish and tuna mixed with special house sauce.	\$129
	Shiromi Roll Asparagus, avocado, kanpyo (sweet dried gourd), Tampico (crab stick mixed with special spicy mayonnaise sauce) inside. Rolled with fish of the day, flame roll with slices of lemon and spicy house sauce.	\$139
	Vegetariano Roll Asparagus, kanpyo (sweet dried gourd), cucumber, avocado, toreado chilli, carrot and cream cheese inside. Topped with kakiague (tempura vegetables) with sweet house soy sauce.	\$94

MAKIMONO ROLL (SUSHI ROLLS)

	Anakyu Special Conger eel, cucumber and cream cheese	\$120
	California Especial Kanikama (Crab Stick), avocado, cucumber rolled with masago (fish egg)	\$109
	California Maki Kaikama (crab Stick), avocado and cucumber	\$76
	Callo de Hacha Especial Crab with special house sauce rolled with scallop and avocado	\$149
	Camarón Especial Kanikama (crab stick) with special house mayonnaise sauce rolled with shrimp and avocado.	\$119
	Carnaval Spice Rollo Shrimp, cream cheese, avocado inside. Topped with prepare kanikama, baked roll	\$129
	Chili Salmon Rollo Fresh salmon, ginger, toreados chilli, green onions and avocado	\$149
	Geisha Especial Spicy Tuna, smoked salmon and kanpyo (sweet dried gourd)	\$169
	Hotate Roll Fried kanikama (crab stick), cream cheese, rolled with scallop and spicy sauce. Baked roll.	\$168
	Jaiba Dorada Maki Crab, masago, avocado and cucumber inside. Rolled with seaweed (6 pieces a roll)	\$126
	Komasa Maki Tuna, yellowtail, kanikama (crab stick), salmon, masago rolled with cucumber	\$149
	Maguro Especial Tuna, kanikama (crab stick) mix with special house mayonnaise sauce and avocado	\$136
	Mickys Especial Kanikama (crab stick), cream cheese, ginger rolled with fillet (meat)	\$127
	Philadelphia Especial Smoked Salmon, cucumber, avocado and cream cheese rolled with masago (fish egg)	\$129
	Philadelphia Maki Smoked Salmon, cream cheese, cucumber and avocado	\$98
	Piel de Salmon Maki Grilled salmon skin, avocado and cucumber	\$86
	Plátano Preparado Fried Kanikama (Crab Stick), kanpyo (sweet dried gourd), cream cheese roll with macho banana	\$106
	Queso Especial California roll with cream cheese and prepared kanikama (crab stick)	\$126
	Rollo Mixto Kanikama (crab stick), avocado, cucumber, tuna, salmon, shrimp, mackerel and white fish	\$169
	Salmón Especial Prepare Kanikama (crab stick), fresh salmon rolled with avocado	\$128
	Tekka Maki Sushi roll with tuna	\$79
	Tijuana Rollo Eel, cream cheese rolled with avocado	\$126
	Unagui Kunsei Rollo Kanikama (crab stick), avocado, smoked salmon rolled with eel of river	\$169



Popular dishes Chef's Recommendations

Illustrative photo

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MEXICAN PESOS



¡PRUEBA EL NUEVOS ROLLO ! (TRY OUR NEW ROLL!)

Miso Salmón Rollo \$159
Eel, kanpyo (sweet dried gourd), asparagus, masago inside. Rolled with fresh salmon topped with special ginger soybean paste sauce.
 ★Fresh salmon can be change to tuna.

MENU INFANTIL (KIDS MEAL)

Menú 1 \$112
Fried California roll, cheese kushiague(fried skewer) and kanikama (crab stick) salad

Menú 2 \$132
Kanpyo Roll (Sweet dried gourd) with avocado, fried cheese balls and Fried chicken (special house soy sauce)

POSTRES (DESSERTS)

Helado de vainilla (Vanilla ice cream) \$48
Helado de frijol Japonés \$65
(Japanese red bean ice cream)
Helado de Lychee \$65
(Lychee ice cream)
Helado de Té Japonés \$65
(Green Tea ice cream)
Tempura helado de fresa \$52
(Tempura ice cream with strawberry sauce)
Tempura helado de chocolate o cajeta \$54
(Tempura ice cream with chocolate or caramel sauce)
Camelado \$49
Coffee jelly with vanilla ice cream and Kahlúa
Camelia \$42
Coffee jelly with Kahlúa
Banana Helado (Banana Ice cream) \$49
Fried banana with ice cream and chocolate sauce

Tenemos nuevos pasteles ¡Pruébalos!

Pastel de crepa con fresa \$80
(Crepe Cake with strawberries)
Pastel de crepa con frutos rojos \$80
(Crepe Cake with red berries)



Popular dishes

Chef's Recommendations

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 MEXICAN PESOS



CHEF'S RECOMMENDATIONS

TARTAR OF TUNA

\$187.00

Prepare with mayonnaise, ponzu, eel sweet sauce and oil of chili topped with serrano chili, avocado and green onions. Served with slices of rice toast.

TARTAR OF SMOKED SALMON

\$169.00

Smoked Salmon with mayonnaise, green onions, avocado and cream cheese. Served with slices of rice toast.

MAGUSHAKE CILANTRO

\$169.00

Sushi roll with cream cheese, tuna and fresh salmon with mayonnaise inside rolled with tuna and fresh salmon. Served with coriander and citrus sauce.

SHAKE CRUNCHY ROLL

\$169.00

Sushi Roll with asparagus, cream cheese, avocado and tempura shrimp inside rolled with fresh salmon. Served with tenkasu (tempura scraps), spicy sauce, radish and olive oil.

DINAMITA ESPECIAL

\$169.00

Octopus, shrimp, masago, avocado and cucumber inside rolled with scallop. Served with hot spicy sauce and grated roll with manchego cheese.

KOMASA VIP

\$198.00

Sushi roll with shrimp, octopus, kani spicy, serrano chili, cream cheese and avocado inside rolled with fresh salmon and eel. Served with tenkasu (tempura scraps) and sweet, spicy sauce.

TAIRAGAI ROLL

\$211.00

Sushi roll with smoked salmon, shrimp, avocado, cucumber and cream cheese inside rolled with scallop. Served with tampico, slices of lemon topped with sriracha.

ECLIPSE ROLL

\$129.00

Sushi roll with fried shrimp, avocado inside rolled with cream cheese and mango. Served with our special mango sauce.

SPECIALTIES

KOMASA RIO



MAGURO LANDIN

\$198.00

*Sushi roll with avocado, cucumber, kanikama and nori from the inside rolled with rice and tuna. Topping of tempura shrimp and chipotle sauce. Kanikama : Crab Stick
Nori: Sea-weed preserved in soy sauce*

TOSTADAS DE ATUN (3 PIECES)

\$179.00

Three different types of toast

1. Tuna with spicy sauce and green onions.
2. Tuna with mayonnaise, green onions and special house sauce
3. Tuna with orange and coriander sauce

★By piece \$69.00



SERRANITO TUNA

\$169.00

Thin slices of tuna topped with Serrano Chili and special house sauce.



TEKKA DON

\$189.00

Bowl of white rice with fresh tuna.

SPICY- DON

\$169.00

Bowl of white rice with Spicy tuna

PLATILLOS ESPECIALES SPECIAL DISHES

SHABU SHABU

ES UN PLATILLO TRADICIONAL JAPONESA, COMO UN FONDUE ORIENTAL. FONDUE DE CALDO DONDE SE COCINA LA CARNE, VERDURAS Y TOFU EN SU MESA.
INCLUYE DOS TIPOS DE SALSA.

IT IS A POPULAR JAPANESE HOT POT. INGREDIENTS LIKE BEEF, VEGETABLES AND TOFU ARE BROUGHT TO YOUR TABLE AND COOKED IN FRONT OF YOU. TWO DIFFERENT DIPPING SAUCES .

SUKIYAKI

ES UN PLATILLO TRADICIONAL JAPONESA COCIDO EN UNA SALSA DULCE DE SOYA. INGREDIENTES INCLUYE CARNE, VERDURAS Y TOFU. SE SIRVE CON HUEVO CRUDO (OPCIONAL)

IT IS A JAPANESE DISH PREPARED AT YOUR TABLE. INGREDIENTS INCLUDE BEEF, VEGETABLES AND TOFU COOKED IN A SWEET SOY SAUCE. SERVED IN A SMALL BOWL OF RAW EGG (OPTIONAL)

**\$590 PESOS PARA 2 PERSONAS
(MINIMO ORDEN 2 PERSONAS)**

**\$590 PESOS FOR 2 PERSONS
(MINIMUM ORDER 2 PERSONS)**





BEBIDAS

KOMASA

SODAS

Coca Cola	\$39
Coca Dieta	\$39
Sprite	\$39
Agua Mineral	\$37
Manzana	\$39
Agua embotellada	\$36

Jarra	2 Lt.	1 Lt.
Limonada Natural / Mineral	\$98	\$52
Naranjada Natural / Mineral	\$98	\$52
Calpico Natural / Mineral	\$198	\$128
Té Helado	\$143	\$96
Agua de Pepino	\$134	\$76
Jugo de Naranja	\$196	N/A
Sangría	\$223	N/A
Sangría con Vodka	\$310	N/A

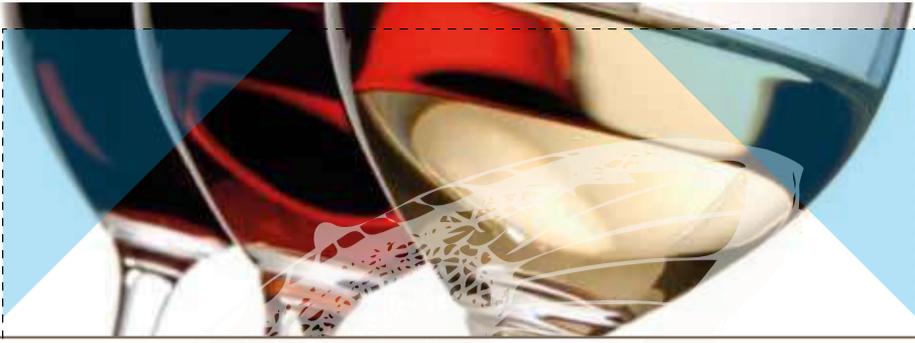
CERVEZA NACIONAL

Corona	\$49
Modelo Especial	\$49
Negra Modelo	\$49
Bud Light (Importada)	\$54

BEBIDAS JAPONESAS

Sapporo Grande	\$142
Sapporo Chica	\$79
Asahi Black	\$98
Ramune Fresa	\$49
Calpico	\$42
Té Verde Lata	\$52
Té Verde preparado	\$49
Ocha	\$52
Té Negro Lata	\$52





KOMASA

SAKE

	FRÍO	CALIENTE
Shochikubai	\$129	\$129
Sayuri	\$256	
Kikusui	\$298	
Suigei	\$298	
Ozeki Hana-Awaka	\$210	

BRANDY

		COPA	BOTELLA
Presidente	940 ml	\$48	
Terry Centenario	700 ml	\$64	\$659
Torres 10	700 ml	\$75	\$675

RON

Appleton Special	750 ml	\$49	\$578
Appleton Estate	750 ml	\$59	\$680
Bacardí Blanco	980 ml	\$48	\$778
Malibu	750 ml	\$58	\$650
Havana 3 años	750 ml	\$50	\$560

LICOR

Baileys	\$68
Controy	\$48
Campari	\$70
Frangelico	\$97
Kahlúa	\$48
Licor 43	\$97
Midori	\$93
Sambuca Negro	\$82
Cinzano Extra Dry	\$48
Sambuca Romana	\$63
Amaretto Disaronno	\$92





KOMAS

TEQUILA

		COPA	BOTELLA
Tradicional Reposado	950 ml	\$58	\$890
Don Julio Reposado7	750 ml	\$78	\$980
Don Julio Añejo	750 ml	\$95	\$1,120
Herradura Reposado	950 ml	\$71	\$1,093
Don Julio 70	750 ml	\$130	\$1,720
Don Julio 1942	750 ml	\$210	\$2,850
Don Julio Blanco	750 ml	\$63	\$980

COGNACS

Martell VS	700 ml	\$92	\$1,210
Rémy Martin VSOP	750 ml	\$116	\$1,480

VODKA

Absolut Azul	750 ml	\$70	\$830
Grey Goose	750 ml	\$96	\$1,210
Eristoff	700 ml	\$50	\$630

WHISKYS

Johnnie Walker EN	750 ml	\$96	\$1,290
Johnnie Walker ER	750 ml	\$74	\$870
Chivas Regal 12 años	750 ml	\$98	\$1,380
Buchanan's 12 años	750 ml	\$97	\$1,260
Jack Daniel's	700 ml	\$70	\$870
Black & White	750 ml	\$64	\$720

GINEBRA

Tanqueray	750 ml	\$74	\$890
Bombay	750 ml	\$79	\$1,080





KOMASA

VINOS BLANCOS

BOTELLA

Nacionales

Chardonnay Cetto	750 ml	\$320
Blanc de Blancs Cetto	187 ml	\$128
Blanc Zinfandel Cetto	187 ml	\$128
Blanc de Blancs	750 ml	\$320
Blanc Zinfandel	750 ml	\$320

Portugués

Lancers Rosado	750 ml	\$380
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Francés

Lambrusco	750 ml	\$380
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VINO TINTO

Nacional

Cabernet Sauvignon Cetto	187 ml	\$128
Cabernet Cetto	750 ml	\$320
Nebbiolo	750 ml	\$480
Oporto Santo Tomás	750 ml	\$420

Español

Gran Sangre de Toro	187 ml	\$138
Gran Sangre de Toro	750 ml	\$520





DAIKOKU

Coctéles de la Casa

— カクテルメニュー —

MARTINI DE TÉ VERDE Ó LYCHEE

Base de helado de Té verde ó lychee, Vodka, Midori y un toque de leche.

\$120



3 BERRIES

Whisky, vino blanco, jarabe de blue berry, zarzamora, blue berry y frambuesa flotando.

\$120

SPLASH CITRUS

Ron Añejo, Jugo de Naranja, Mango, Jarabe de Maracuya.

\$120



SANGRIA INVERSA

Base de Vino Tinto de la Casa, Vodka, Agua mineral y limón.

\$120



DAIKOKU

Coctéles de la Casa

— カクテルメニュー —



ZARZAMORA SCOTCH

Whisky, zarzamora con hierbabuena macerada, jugo de manzana y arándano.

\$120

AKAI SANGRIA

Vino, Vodka, fresa molida natural.

\$120



SAKE TINI

Sake como base (vino de arroz originario de Japón), con Ginebra y un toque de pepino y limón.

\$120

MARGARITA DE LYCHEE Ó TÉ VERDE

Base de helado de Lychee ó té verde, tequila, Absolut raspberri y un toque de leche.

\$120



CALPIS MIDORI

Calpis natural (bebida Japonesa con un agradable sabor dulce y ácido), Midori (bebida sabor a melón), agua mineral y ginger-ale.

\$120