

Koma Sushi Portola Valley Lunch Menu

Appetizers

Edamame <i>Boiled Soybeans</i>	4.95
Horenso Goma-Ae <i>Spinach with sesame sauce</i>	7.25
Horenso Oshitashi <i>Spinach w/ soy/bonito based sauce & sprinkles of seaweed and bonito flakes</i>	7.25
Soft Shell Crab Appetizer <i>Deep-fried soft-shell crab w/dipping sauce</i>	9.50
Gyoza Pot stickers, 7 pieces	8.25
Shumai (seven pieces)	7.95
Yakitori (three chicken skewers) <i>(+3/each additional skewer)</i>	8.95
Agedashi Tofu <i>Deep fried tofu in special sauce topped w/ bonito flakes</i>	9.25
Hiyayakko <i>Cold tofu served w/ green onion, ginger, & bonito flakes w/ dipping sauce</i>	9.25
Yaki Ika <i>Whole squid grilled with teriyaki sauce</i>	10.25
Shrimp Tempura (four tempura) <i>+2.50 for each additional shrimp</i>	7.95
Grilled Shiitake Mushroom <i>Plain shiitake grilled with teriyaki sauce</i>	8.25
Grilled Stuffed Shiitake Mushroom <i>Minced fish, grilled with teriyaki sauce</i>	11.25

SALADS

Goma Wakame (Seaweed salad) <i>Small bowl of seasonal seaweed w/ sesame oil</i>	5.50
Fresh green salad <i>Large plate of salad w/ avocado, cucumber, lettuce, tomato, & spinach w/ sesame dressing</i>	9.25
Spicy Sashimi Salad <i>Tuna, salmon, white fish sashimi on top of greens w/ spicy dressing</i>	11.50
Kyuri no Sunomono <i>Cucumber in sweet rice vinegar sauce</i>	5.50
With King Crab	18.95
With Tako	10.50
With Saba	10.50
With Moriawase	17.50

LUNCH ENTREES

<i>Served with miso soup, salad, and rice</i>	
Shrimp Tempura <i>Shrimp & vegetables fried in a light crispy batter</i>	12.50
Vegetable Tempura <i>Variety of vegetables</i>	11.95
<i>Teriyaki charbroiled w/ our homemade sauce</i>	
Chicken Teriyaki	9.50
Beef Teriyaki	15.50
Salmon Teriyaki	12.50
Tonkatsu <i>Panko breaded pork w/ sauce</i>	12.25

UDON NOODLES

Cold Udon <i>Cold noodle with sprinkles of dried seaweed served with dipping sauce</i>	12.00
Kitsune Udon <i>Hot soup noodles with inari (flavored bean curd), fish cakes, and seaweed.</i>	13.50
Shrimp Udon <i>Hot soup noodle with shrimp tempura, fish cakes, and seaweed</i>	14.50
Niku Udon <i>Hot soup noodle with cooked sukiyaki beef & onions</i>	14.00
Nabeyaki Udon <i>Hot noodle soup with shrimp tempura, chicken, egg, spinach, shiitake, bamboo shoots</i>	16.00
Plain Udon <i>Plain soup & noodles, no vegetables</i>	12.00

LUNCH COMBINATION

<i>Served with miso soup, salad, and rice.</i>	
Chicken Teriyaki and California Roll	11.95
Tempura and California Roll	11.95
Chicken Teriyaki and Tempura	11.95
Chicken Teriyaki and Sashimi	11.95
Chicken Teriyaki and Gyoza	11.95
Tempura and Sashimi	11.95
Deluxe Bento <i>Chicken, tempura, gyoza, & tuna sashimi</i>	16.95

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NIGIRI OR SASHIMI (per piece)

Maguro (Tuna)	3.10
Shiro Maguro (Albacore)	2.75
Shiro Maguro Tataki (Seared Albacore)	2.75
Hamachi (Yellowtail)	2.95
Hamachi-Hara (Yellowtail Belly)	3.50
Ebi (Shrimp)	2.75
Ika (Squid)	2.75
Sake (Salmon)	2.75
Sake-hara (Salmon Belly)	3.25
Hotate (Scallop)	3.50
Unagi (Eel)	3.00
Hirame (Flounder)	3.50
Hakigai (Surf Clam)	2.50
Kolka (baby Squid)	2.75
Saba (Mackerel)	2.50
Tako (Octopus)	2.50
Tamago (Egg Omelet)	2.50
Tobiko (Flying Fish Egg)	2.75
Wasabi Tobiko	2.75
Anago (Sea Eel)	2.75
Tsubugai (Whelk Clam)	3.75
Inari (Bean Curd)	1.75
Ikura (Salmon Roe)	5.25
Uni (sea Urchin)	7.00
Toro (Tuna belly)	7.00
Amaebi (Sweet Shrimp)	4.75
King Crab Sushi	4.25
Sockeye Salmon (Wild)	4.00
Aji Sushi (Horse Mackerel)	4.25
Ankimo Sushi (Manfish Liver)	3.75
Tai (Snapper)	4.25
Iwana (Arctic Char)	4.25
Kanpachi (Amber Jack)	4.25
King Crab	4.25

MAKI (ROLL)

6 pieces per roll (* indicates vegetable maki)

Tekka Maki (Tuna Roll)	5.95
Negi Hama (Yellow tail w/ green onion)	8.95
Spicy Tuna Roll (Spicy tuna & avocado)	7.95
Spicy Ebi & Avocado Roll	7.95
Spicy Hotate & Avocado Roll	7.95
Ebi (shrimp) & Avocado Roll	7.95
Sake (salmon) & Avocado Roll	7.95
California Roll	5.95
Yasai Maki (mixed veggie)	7.95
Ika (squid) Tobiko Maki	5.75
Saba (Mackerel) Maki	5.75
Unagi (Grilled Eel) Maki	7.95
Kappa Maki (Cucumber roll)*	4.75
Avocado Roll*	7.95
Oshinko Maki (pickled daikon)*	4.75
Ume Maki (pickled plum)*	4.75

FUTOMAKI

Special Futomaki	20.00 or 11/half
Veggie Futomaki	18.50 or 10/half
Regular Futomaki	14.95 or 9/half

SPECIAL ROLL

Rainbow Roll	20.00 or 11/half
<i>Crab & avocado w/ raw fish</i>	
Nattoh Maki	5.00
<i>Fermented soybean</i>	
Shiitake Maki (mushroom)	5.00
Soft Shell Crab Roll (4 pcs)	12.95
Soft Shell Crab Hand Roll (2 rolls)	12.95
Shrimp Tempura Roll	8.00
<i>w/ avocado & tobiko</i>	
Dragon Roll	18.50
<i>Shrimp tempura w/ eel</i>	
Salmon Skin Roll <i>grilled salmon skin</i>	7.95
Spicy Crawfish Hand Roll	8.95
<i>w/ cucumber & tobiko</i>	

SASHIMI

Ippin	17.25
<i>6 pcs: Tuna/Hamachi/Salmon/Albacore</i>	
Hirame Usuzukuri	22.00
<i>Thinly sliced hirame</i>	
Shiro Maguro Tataki	20.75
<i>Seared albacore</i>	
Moriawase (assorted sashimi)	22.00
Koma's Special	34.50
Aji-Tataki	22.50
Ankimo Sashimi	9.00

SUSHI & SASHIMI

Served with miso soup and salad

Lunch Special	13.95
<i>5 pcs assorted nigiri & California roll</i>	
Combination Lunch	16.95
<i>5 pcs assorted nigiri, California roll, and 4 pcs of tuna sashimi</i>	
Sashimi Combination	15.50
<i>6 slices of sashimi and California Roll</i>	
Chirashi Sushi	20.95
<i>Assorted slices of sashimi over sushi rice</i>	
Sashimi Lunch	17.95
<i>9 slices of sashimi</i>	

Our menu changes daily to reflect available seasonal fish. Please inquire to discover what our seasonal selections are.