

Komodo Las Vegas

2777 South Las Vegas Boulevard · +17029983100 · Updated: Jan 14, 2026

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SMALL PLATES 10

LOBSTER DYNAMITE

sriracha, crispy rice

SALMON TACOS*

spicy mayo, avocado, truffle oil

JAPANESE MILK BREAD

nori, miso butter

WAGYU STEAK TACOS

kimchi aioli, pickled onion

SHISHITO PEPPERS

pineapple, brown butter miso

KOREAN FRIED CHICKEN

wasabi lemon pepper, hot honey

CRISPY THAI BEEF

nam jim

KOMODO CHICKEN SALAD

napa cabbage, crispy wonton, sesame

GINGER SALAD

little gem, cucumber, tomato, crispy shallot

EDAMAME

steamed | spicy

DIM SUM 4

MONEY BAG

pork, shrimp, tobiko, gold leaf

WAGYU BEEF

chili ponzu

LOBSTER SHUMAI

shrimp, crab sauce, black tobiko

DARING PLANT BASED CHICKEN DAN DAN

peanut, szechuan pepper

SASHIMI 4

OTORO TARTARE*

osetra caviar, rice cracker

TRUFFLE HONEY SALMON*

black truffle, scallion

MADAI CRUDO*

ume, orange, shiso

HAMACHI SERRANO*

citrus, crispy garlic, cilantro

MAKI 5

SURF & TURF ROLL*

shrimp tempura, A5 wagyu, avocado, citrus ponzu

SPICY BLUEFIN TUNA*

avocado, chili crisp

HAMACHI TRUFFLE*

avocado, cucumber, asparagus, truffle ponzu

RAINBOW*

crab, tuna, salmon, hamachi, avocado

DRAGON

tempura shrimp, crab, pickled daikon, tobiko

MAIN PLATES 9

PEKING DUCK

cucumber, scallion, hoisin, pancakes

MAINE LOBSTER KAMIKAZE

spicy aioli

CHILEAN SEA BASS*

saikyo miso

TOM KHA HALIBUT*

coconut, lemongrass, ginger

ALASKAN KING CRAB LO MEIN

XO, garlic

PRIME SHORT RIB

gochujang, yuzu kosho

JIDORI CHICKEN STIR FRY

japanese eggplant, long beans, ginger

DARING PLANT BASED KUNG PAO CHICKEN

shiitake, bok choy, lotus root, cashew

WILD MUSHROOM LO MEIN

sake, black truffle

AMERICAN WAGYU 3

SPICY FILET*

8oz, kizami wasabi

SNAKE RIVER FARMS SZECHUAN NY STRIP*

10oz, matchstick potato

SNAKE RIVER FARMS SKIRT STEAK*

10oz, spicy teriyaki

JAPANESE WAGYU 3

OLIVE FED FILET MIGNON KAGAWA*

4oz

A5 NEW YORK STRIP MIYAZAKI*

6oz

TOMAHAWK KAGOSHIMA*

36oz

SIDES 5

VEGETABLE FRIED RICE

egg, edamame, carrot, corn, scallion

CRISPY EGGPLANT

saikyo miso, sesame

SZECHUAN BRUSSELS SPROUTS

almond, scallion

GREEN BEANS

sweet soy, crispy shallot

SURF & TURF FRIED RICE

maine lobster, wagyu steak, egg garlic, chili crisp

NIGIRI | SASHIMI 2

OMAKASE PLATTER*

sashimi, nigiri, & maki

CHEF’S SELECTION NIGIRI*

A LA CARTE 13

AKAMI*

bluefin tuna

CHU-TORO*

medium fatty tuna

O-TORO*

fatty tuna

SAKE*

king salmon

SHIMA AJI*

striped jack

HOTATE*

scallop

HAMACHI*

yellowtail

KANPACHI*

amberjack

MADAI*

sea bream

IKURA*

marinated salmon roe

UNI*

sea urchin

TEMAKI

A5 WAGYU & SPICY TUNA

FRESH GRATED WASABI

DESSERTS 8

SKINNY DIPPED CHOCOLATE PEANUT CARAMEL BAR

@Skinnydipped peanut butter cup, chantilly cream, salted banana gelato

BANANA PAGODA

cheesecake, roasted banana ice cream, miso caramel

KOMODO DRAGON

dragon fruit sorbet, exotic fruits, toasted meringue

MISO DULCEY LAVA CAKE

espresso crumble, vanilla ice cream

ZEN GARDEN

matcha crème brûlée, sakura pearls, almond sponge

CHOCOLATE CARAMEL DUMPLINGS

sea salt, crispy rice

TRIO OF MOCHI | SORBET

chef’s selection

GOOD FORTUNE

chef’s selection of signature desserts

DIGESTIFS & APERITIFS 3

Moscato d'Asti, Prunotto, Piedmont

Chateau Gilette "Les Justices”

Tawny Port, Kopke "20 year"

ARMAGNAC 2

Darroze 20 year

Darroze 40 year

COGNAC 10

D'usse VSOP

Hardy Perfection, Winter

Hennessy Paradis

Hennessy VS

Hennessy VSOP

Hennessy XO

Remy 1738

Remy Louis XIII

Remy VSOP

Remy XO

Fernet Branca

Montenegro

Nonino

SIGNATURE COCKTAILS 16

THE MATCHA MARTINI

tito's vodka, matcha, irish cream

GINGER PASSION MULE

belvedere vodka, ginger, yuzu, lime, passion fruit

PINEAPPLE EXPRESS

codigo blanco tequila, pineapple, spicy agave, lime

THAI MAI TAI

sonrisa oro rum, plantation pineapple rum, orgeat, dry curacao, orange blossom water, egg white*

LAVENDER HAZE

bombay sapphire gin, disaronno amaretto, lychee, lavender hibiscus, lemon

BURNING EMBER

gran coramino cristalino tequila, vida mezcal, tamarind liqueur

FIRST POUR

brother's bond bourbon, watermelon, lime

TOKYO DRIFT

roku gin, creme de violette, st. germain, orgeat, yuzu, egg white*

BARREL AGED OLD FASHIONED

old forester 100 bourbon, demerara

PRETTY FLY FOR A CACTI

volcan blanco tequila, prickly pear, spicy agave, guava, lime

SHISO FLY

tanqueray gin, soto sake, shiso, citrus, egg white*

A SUMMER AFFAIR

remy 1738 cognac, orgeat, passion fruit, lime

FORTUNES TOLD

grey goose vodka, fortune cookie, passion fruit, lemon, prosecco, egg white*

THEY CALL ME BRUCE

don julio blanco tequila, cucumber basil, green chartreuse, lime

MIDNIGHT ECLIPSE

absolut vanilia vodka, pandan liqueur, vanilla, owen's nitro espresso

PIKACHU

el tesoro blanco tequila, domaine de canton, wasabi honey shrub, yuzu, lemon

WELCOME COCKTAIL ¹

PINEAPPLE EXPRESS

codigo blanco tequila, pineapple, spicy agave, lime

FIRST COURSE ¹

CRISPY DUCK SALAD

asian pear, pomegranate, thai passion fruit vinaigrette

SECOND COURSE ²

DUCK CROQUETTES

charred corn, poblano pepper, onion ponzu aioli

DUCK EGGROLL

napa cabbage, carrot, lotus root

THIRD COURSE ²

1/2 PEKING DUCK

cucumber, scallion, hoisin, pancakes

DUCK FRIED RICE

kimchee, pineapple, duck egg, chili

FOURTH COURSE ³

PINEAPPLE PANNA COTTA

tropical fruit, habanero meringue chard

MINI TART TRIO

blueberry yuzu financier, pineapple shiso praline, caramel peanut brownie

SIGNATURE DUCK CLUB HAT INCLUDED
