

KOMA TASTING MENU

\$380

COURSE 1 POMELO LOBSTER SALAD

avocado, olive oil

COURSE 2 SASHIMI *otoro, king salmon, kingfish*

COURSE 3 UNI TEMPURA *ohba leaf, nori seaweed*

COURSE 4 STEAMED KINMEDAI *leek, clam, fava beans*

COURSE 5 JAPANESE WAGYU RIBEYE 80G *king oyster mushroom, shishito, sansho sauce*

COURSE 6 RAINBOW MONAKA *unagi, tuna, salmon, caviar, ikura, avocado*

COURSE 7 MINI DUO KOMA SIGNATURE DESSERT *bonsai, lemon yuzu*