



PORTRAITS OF JAPAN



Featuring Japanese classics reinterpreted with a contemporary panache, savour KOMA's new bar bites created for the festival, or keep the inspiration flowing with elegant and artful Japanese-inspired cocktails.

Cocktails

Umeboshi Déjà Vu **\$27**

Plantation Rum, Umeshu, Carpano Antica Formula, Umeboshi, Pineapple Juice, Lemon Juice, Whipped Cream

Ichigo Ichie **\$27**

High West Bourbon, Crème de Cacao White, Grand Marnier, Cinnamon Syrup, Matcha Tea

Silk Kyoho **\$27**

Tried & True Vodka, Widges Gin, Cointreau, Plantation Rum, Kyoho Liqueur, Pandan Syrup, Coke

November Rain **\$27**

Nikka Pure Malt, Carpano Antica Formula, Chambord, Homemade Kumquat Cordial, Orange Juice

Bar Bites

Hiyakko **\$12**

Chilled Japanese Tofu, Kimchi, Sesame, Soba Sauce

Grilled Eihire **\$18**

Stingray Fin, Mayonnaise, Shichimi Togarashi

Asari Croquettes **\$26**

Ginger Miso, Micro Cress

Nori Taco (2pcs) **\$28**

Rice Cracker, Spicy Salmon, Scallion

Assorted Yakitori **\$29**

Chicken Wing, Chicken Thigh & Leek, Chicken Meat Ball, Chicken Liver