

KOMA

KAMICHIKU WAGYU DINNER

Five-course showcase of the rare, marbled excellence of the Kamichiku house

5 & 6 JUN · 7PM
PRIVATE DINING ROOM

\$380⁺⁺/PAX

COURSE 1

CARPACCIO

tenderloin, uni, salt, sabayon sauce

COURSE 2

SASHIMI

seabass, plum sauce

COURSE 3

SUKIYAKI

striploin, negi, mizuna, hakusai cabbage, citrus kosho

COURSE 4

ROBATA

*ribeye, "yanaka" ginger, "soramame" bean,
"fushimi" pepper, yuzu kosho, wasabi*

COURSE 5

ABURI NIGIRI SUSHI

wasabi, shoyu