

KOMA TAO

SIX HANDS DINNER

by Chef Yoshi Kojima, Chef Shin Hozumi and Chef Jun Hiroshima

26 SEP • 7PM
PRIVATE DINING ROOM

\$388 PER PERSON

AMUSE BOUCHE

KASUGO SNAPPER SASHIMI

sakura vinaigrette

COURSE 1

CHAWANMUSHI

edamame

COURSE 2

SUSHI

nodoguro seaperch, tuna akami

COURSE 3

SURF AND TURF

Yukimuro Snow Aged tenderloin, black cod

COURSE 4

CLAYPOT RICE WITH WAGYU

Yukimuro Snow Aged sirloin, matsutake mushroom

COURSE 5

CHITOSE KŌRI

strawberry espuma, macerated chitose, almond ice cream

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.