



YUKIMURO EVENT

14 & 15 NOV · 7PM · KOMA PRIVATE DINING ROOM

\$380⁺⁺/PAX

COURSE 1

STRIPLOIN TATAKI

COURSE 2

“GYU SUI” SOUP

daikon radish, chive, konnyaku

COURSE 3

SASHIMI

tuna akami, salmon, tai

COURSE 4

RIBEYE ROBATA

turnip, shishito, sudachi, yuzu kosho, ginkgo nuts

COURSE 5

TENDERLOIN CRISPY MONAKA

uni, caper, mustard, monaka wafers

COURSE 6

MINI DUO KOMA

SIGNATURE DESSERT

bonsai, lemon yuzu

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