KOMA

CERETTO WINE PAIRING DINNER

16 OCT · 7PM · KOMA PRIVATE DINING ROOM

$288++/PAX

COURSE 1

LOBSTER AVACADO SALAD
caviar, yuzu aioli, red bell pepper sauce

LANGHE ARNEIS BLANGE DOC 2024

COURSE 2

WAGYU TARTARE CRISPY HANDROLL
uni, caper, shallot, cornichons, chive

BARBERA D'ALBA PIANA DOC 2022

COURSE 3

GINZA CHICKEN
ginger paitan, coriander cress

BARBARESCO DOCG 2021

COURSE 4

LAMB CHOP
KOMA sauce, mint, smoked shallot, brussels sprout

BAROLO DOCG 2020

COURSE 5

"MAYURA STATION" WAGYU TENDERLOIN
lotus root, pickled ginger, turnip, gingko nuts, sudachi, wasabi, ponzu

BAROLO BUSSIA DOCG 2021

COURSE 6

MINI DUO KOMA SIGNATURE DESSERT
Japanese cheesecake, lemon yuzu

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