



THE ART OF KYOTO

Exceptional six-course dining experience with top Kyoto artisans

16, 17, 18 JAN · 7PM
KOMA PRIVATE DINING ROOM

\$388⁺⁺/PAX

COURSE 1

KYOTO VEGETABLE SALAD

*mizuna cress, Shogoin turnip, Manganji peppers,
Kyoto broccoli, Kyoto carrots*

COURSE 2

LOBSTER AND EBI-IMO AGEDASHI

ebi-imo potato, radish, ginger

COURSE 3

SASHIMI

"Tora Fugu" puffer fish, cabbage, radish, ponzu

COURSE 4

TEMPURA

"Amadai" tile fish, shisitou

COURSE 5

"MIYABI" WAGYU RIBEYE

wasabi, mojio salt, sudachi

COURSE 6

DESSERT

bonsai, lemon yuzu