

# KOMA

## THE ITALIAN ODYSSEY WINE DINNER

*Iconic Veneto and Tuscany reds meet the refined umami of Japanese cuisine*

20 MAR · 7PM  
PRIVATE DINING ROOM

**\$288<sup>++</sup>/PAX**

### AMUSE BOUCHE



**“MIZU TAKO” OCTOPUS CARPACCIO**  
*bell pepper, capsicum, shallot*

*Brigaldara Il Soave 2024*

### COURSE 1



**WAGYU TATAKI**  
*momiji oroshi, sesame*

*La Gerla Rosso di Montalcino 2022*

### COURSE 2



**RIBEYE KUSHI WITH UNI**  
*yakitori sauce*

*Brigaldara Valpolicella Ripasso Superiore 2022*

### COURSE 3



**BRAISED SHORT RIB WITH FOIE GRAS**  
*green peppercorn sauce*

*La Gerla Brunello di Montalcino DOCG 2019*

### COURSE 4



**WAGYU FRIED RICE**  
*scallion, takana pickle*

*Brigaldara Amarone “Case Vecie” 2018*

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