



FAT COW

FOUR HANDS DINNER: KOMA X FAT COW

*A four-course collaboration by Chef Shin Hozumi
and Chef Shingo Iijima where Contemporary Japanese
approach meets Wagyu Mastery*

26 & 27 JUN
MAIN DINING ROOM

\$180⁺⁺

COURSE 1

SALMON PILLOW

king salmon, roasted jalapeño, smoked avocado

COURSE 2

BEEF TARTARE WITH CAVIAR ^{30G}

A5 Satsuma Wagyu rump, baguette

COURSE 3

WAGYU DON

A5 Satsuma Wagyu striploin, ikura, foie gras, onsen egg

COURSE 4

MINI TRIPLE

cheese cake, bonsai, lemon yuzu

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