



FAT COW

FOUR HANDS DINNER: KOMA X FAT COW

A six-course exceptional showcase of Chef Shin Hozumi and Chef Shingo Iijima culinary brilliance, where the finest ingredients are elevated through masterful refinement

26 & 27 JUN • 7PM
PRIVATE DINING ROOM

\$388⁺⁺

COURSE 1

WAGYU LEMON

A5 Satsuma Wagyu rib cap, white peach, Amela tomato

COURSE 2

CAVIAR TIN

tuna, uni, ikura

COURSE 3

STEAMED KING CRAB

butter soy

COURSE 4

A5 SATSUMA WAGYU TENDERLOIN

honwasabi, sea salt

COURSE 5

SMOKED WAGYU DON

A5 Satsuma Wagyu ribeye, foie gras, ikura, uni, onsen egg

COURSE 6

DESSERT SLIDER

brioche, strawberry, vanilla ice cream

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