

# KOMA

## KAMICHIKU WAGYU DINNER

*Five-course showcase of the rare, marbled excellence of the Kamichiku house*

5 JUN • 7PM  
PRIVATE DINING ROOM

\$380<sup>++</sup>

**COURSE 1**

**CARPACCIO**

*tenderloin, uni, salt, sabayon sauce*

**COURSE 2**

**SASHIMI**

*seabass, plum sauce*

**COURSE 3**

**SUKIYAKI**

*striploin, negi, mizuna, hakusai cabbage, citrus kosho*

**COURSE 4**

**ROBATA**

*ribeye, "yanaka" ginger, "soramame" bean,  
"fushimi" pepper, yuzu kosho, wasabi*

**COURSE 5**

**ABURI NIGIRI SUSHI**

*wasabi, shoyu*

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