



KOMA

FIVE FOR FIVE

Cocktails by Award-winning Guest Bartender Fufu Hong in
Celebration of KOMA's 5th Anniversary

Matsu \$22

*Suntory Toki Whisky, Lemon Infused Herbal Liqueur,
Pine Syrup, Saline*

Ran \$22

*Sparkling Sake, Rum, Pineapple Juice,
Orchid Syrup, Coconut (Clarified)*

Take \$22


*Oloroso Sherry, Rinquinquin,
Dry Vermouth*

Ume \$22

*Yamazaki Casked Umeshu, Sansho Pepper Infused Tequila,
Mezcal, Pink Grapefruit Soda*

Kiku \$16 (Mocktail)

*Clarified Watermelon,
Chrysanthemum, Peach Syrup*



Prices are subject to 10% service charge and prevailing goods and services tax



KOMA

BAR BITES

Robata Negima \$8

Chicken Thigh, Tokyo Negi

Crispy Chicken \$14

Rice flakes, Truffle Oil, Tomato Ponzu, Lemon

Crispy Tokyo Gyoza \$14

Chicken, Cabbage, Miso

Robata Unagi \$15

Kabayaki Sauce, Sansho

Salmon Pillow \$18

Ora King Salmon, Roasted Jalapeño, Smoked Avocado

Wagyu Beef Gyoza \$28

Chilli Sauce

Robata Beef & Foie Gras Sumiyaki A4 \$54

Kagoshima Ribeye, Foie Gras, Sansho Pepper Sauce

Black Truffle Beef Tartare \$58

(3 pieces)

Caviar, Gold Leaf

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