



Appetizers to Share | 함께하는 에피타이저

Korean Fried Chicken | 119 ★

후라이드치킨

6pcs crispy boneless fried chicken with house-made gochujang glaze



(Latvia)

Japchae | 109

잡채

Korean glass noodles, veggies, omelette strips

Corn Cheese | 105

옥수수 치즈

Sweet corn, mayo, melted cheese

K-Crispy Bab

밥

3pcs fried kimchi rice topped with your choice of:

- Salmon 147
- Shrimp 147
- Tuna 155

Kimchi Mandu | 99 ★

김치만두

Korean dumplings filled with spicy kimchi



Shrimp Skewers | 119

새우

Shrimp with a K-twist



Oysters

굴

Fresh K-style oyster served with house-made Gochujang sauce
1pc 75 / 2pcs 145 / 3pcs 215



Hot Stone Steaks

Ribeye | 369 ★

립 아이 스테이크

200g of well-marbled Swedish beef for a rich and juicy flavor

(Sweden)

Langhe Nebbiolo Red Label, Italy

Beef tenderloin | 435 ★

소 안심

180g of buttery, melt-in-your-mouth beef

(Finland)

Cascina Valle Barbera, Italy

Tuna | 345

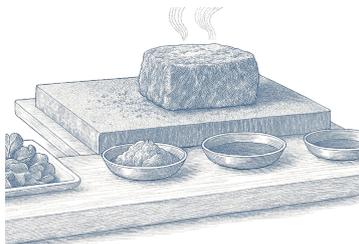
참치

200g of yellow fin delicate tuna

(Vietnam)

Laroche Chardonnay Reserve, France

Med Rare: Cut in half, sear all sides 60-90 sec/side
Well Done: Cut small pieces, sear 2-3 min total
Wagyu: Sear 30sec- 45sec /side
Tuna: Sear 1-2 min/side for rare center



Stones stay hot 7-8 mins before cooling down.

Steaks are served raw on the lava stone with fresh salad, rice and three house-made sauces

= recommended wine pairing

SEAR PREMIUM MEATS ON A 400°C HOT VOLCANIC STONE
COOK IT YOUR WAY

A5 Zabuton Wagyu | 569

와규

100g of premium Wagyu beef, richly marbled for intense flavor

(Kagoshima, Japan)

Cascina Valle Barbera, Italy

A5 D-rump Wagyu | 595

와규

100g of premium Wagyu beef, richly marbled for intense flavor

(Kagoshima, Japan)

Cascina Valle Barbera, Italy

KOMO's Signature Dishes

시그니처 요리



Bulgogi | 229 ★
불고기

Stir-fried thinly sliced marinated entrecôte, sesame, scallions, rice

(EU)

- Trovati Rosso Merlot, Italy
- Chamisul Soju (original)

Suyuk | 239
수육

Slow-cooked pork belly, ssam, ssamjang sauce, rice

(Sweden)

- Robert Mondavi Cabernet Sauvignon, USA
- Plum Soju

Dak-Galbi | 229 ★
닭갈비

Sweet & spicy stir-fried chicken, tteokbokki, veggies, cheese, rice

(Latvia)

- Cascina Valle Barbera, Italy
- Strawberry Soju

Spicy Kimchi Stew | 219
김치찌개

Warm, spicy and savory stew with pork, served with rice

(Sweden)

- YOKO Riesling, Germany
- Green Grape Soju

Haemel Udon | 279
해물우동

Udon noodles, kimchi, scallop shrimp, mussel & squid

- Laroche Chardonnay Reserve, France
- Chamisul Soju (original)

Tofu Jorim | 229
두부조림

Stir-fried tofu, veggies, spicy gochujang, sesame, rice

- Trovati Bianco Grillo, Italy
- Peach Soju

Chef's Bibimbaps | 비빔밥

Veggie Bibimbap | 219
야채 돌솥비빔밥

Vegetarian minced meat, veggies, rice, egg, house made gochujang in sizzling earthenware

- Le Pichet Ugni Blanc Colombard, France
- Green Grape Soju



Yeonu Bibimbap | 229
연어 비빔밥

Marinated raw salmon, mountain vegetables, rice, egg and house made gochujang

- Mezzacorona Müller-Thurgau, Italy
- Grapefruit Soju

Bulgogi Bibimbap | 239
불고기 돌솥비빔밥

Bulgogi, vegetables, rice, egg, house made gochujang in sizzling earthenware

(EU)

- Trovati Rosso Merlot, Italy
- Chamisul Soju (original)

Banchan | 반찬

Shareable Korean sides to elevate your meal

Steamed Rice..... 29
Kimchi..... 49

Sweet Fermented Radish.... 39
Soy Fermented Radish..... 39
Kimchi Cucumber..... 39

Fermented Cauliflower..... 49
Radish Kimchi..... 49

= recommended wine pairing

= recommended soju pairing

★ Guest's Favorite

In case of allergies please ask our staff

SPICY