



Appetizers to Share | 함께하는 에피타이저

Korean Fried Chicken | 119

후라이드 치킨

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



(Latvia)

Tteokbokki | 109

떡볶이

Rice cakes in a spicy and sweet sauce
with fish cakes.



Kimchi Mandu | 99

김치만두

Korean dumplings filled
with spicy kimchi



Japchae | 109

잡채

Korean glass noodles, veggies,
omelette strips

Oysters

굴

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



Shrimp Skewers | 119

새우

Shrimp with a K-twist



Corn Cheese | 105

옥수수 치즈

Sweet corn, mayo, melted cheese

Hot Stone Steaks

Stones stay hot 7-8 mins before
cooling down.

Ribeye | 369

소고기 설로인 스테이크

200g of premium steak, tender
and clean, beef-forward 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

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



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 D-rump Wagyu | 595

와규

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

(Kagoshima, Japan)

Cascina Valle Barbera, Italy

Tuna | 345

참치

200g of yellow fin
delicate tuna

(Vietnam)

Laroche Chardonnay Reserve, France



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 Colombar, 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
 Kimchi Cucumber..... 39

= recommended wine pairing

= recommended soju pairing

★ Guest's Favorite

In case of allergies please ask our staff

SPICY