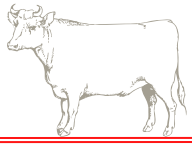
CARD PAYMENTS ONLY

KOMO
KOREAN STEAKHOUSE

EST. 2022





Hot Stone Steaks

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

Tuna | 365
200g of yellow fin delicate tuna
(Vietnam)

Laroche Chardonnay Reserve, France

Beef tenderloin | 475
200g of buttery, melt-in-your-mouth beef
(Finland)

Cascina Valle Barbera, Italy



Served with sallad
and 3 sauces:

Chimichurri
Wasabimayo
Red Wine Sauce

= recommended wine pairing

A5 Entrecotékappa | 590
100g of premium A5 Wagyu, tender and clean.
(Kagoshima, Japan)

Langhe Nebbiolo Red Label, Italy

A5 Top Round Wagyu | 595
100g of premium Wagyu beef, richly marbled for intense flavor
(Kagoshima, Japan)

Cascina Valle Barbera, Italy

KOMO's Signature Dishes
시그니처 요리

Bulgogi | 239
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

x2 (Latvia)

Cascina Valle Barbera, Italy
Strawberry Soju

Spicy Kimchi Stew | 219
김치찌개

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

x2 (Sweden)

YOKO Riesling, Germany
Green Grape Soju

Jjamppong | 289
짬뽕

Tender seafood with wagyu brisket fresh vegetables and noodles in a rich Korean chili broth

x2

Laroche Chardonnay Reserve, France
Chamisul Soju (original)

Bokkeum Myeon | 229
볶음면

Stir-fried noodles with veggie & tofu

Trovati Bianco Grillo, Italy
Peach Soju

= recommended wine pairing
= recommended soju pairing

In case of allergies please ask our staff

SPICY

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Starters

Korean Fried Chicken | 119
6pcs crispy boneless fried chicken with house-made gochujang glaze
x1 (Latvia)

Japchae | 109
Korean glass noodles, veggies, omelette strips

Corn Cheese | 105
Sweet corn, mayo, melted cheese

Kimchi Mandu | 99
Korean dumplings filled with spicy kimchi
x1

Tteokbokki | 109
Rice cakes in a spicy and sweet sauce with fish cakes.
x1

Beef tartare | 219
Hand-cut beef tartare, sesame-soy dressing, scallions, toasted sesame and wasabimayo.

Jewels of the Sea

Flame-kissed Scallop | 129
Torched Hokkaido scallop over garlic-gochugaru edamame, finished with ponzu and crispy seaweed.

Hwe Muchim | 119
Korean-style sashimi with crisp vegetables, sweet and spicy gochujang dressing, finished with sesame.

Oysters | 75 pc
Fresh K-style oyster served with house-made Gochujang sauce





Shrimp Cocktail | 125
Argentine red shrimp, served over ice with citrus and our signature garlic-gochujang dipping sauce

Hamachi Carpacciao | 129
Japanese yellowtail, yuzu-mango salsa, kizami wasabi, avruga caviar

Crispy Tuna & Caviar | 119
Crispy rice with avocado, silky wasabi mayo and zesty yuzu pepper sauce. Topped with smoky Avruga caviar and ito togarashi threads.



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

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SPICY