CARD PAYMENTS ONLY

KOMO
KOREAN STEAKHOUSE

EST. 2022

Korean BBQ

함께하는 에피타이저

Each guest order their preferred grill dish and enjoy the hands-on Korean BBQ experience.

K-BBQ in 3 Easy Steps: 1. Choose Your Meat | 2. Grill & Wrap | 3. Enjoy & Repeat.
All our grill dishes include mushroom mix, onion, lettuce, steamed rice, sauces, and banchan (side dishes).



Sharing | Meat mix

KOMO Meat Mix.....1,345 for 2
500g of Ribeye, Iberico, A5 Kagoshima Wagyu

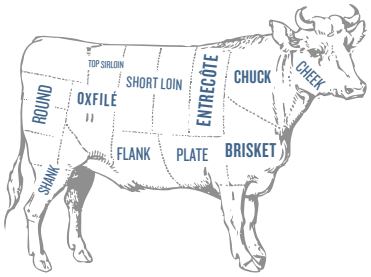
Wagyu Prime Mix.....1,605 for 2
400g of A5 Kagoshima Japan Entrecotékappa, Top Round & Australien Wagyu Brisket

Grill dish | Wagyu

Brisket..... 455
200g of Australian Wagyu

Entrecotékappa.....620
100g of A5 Kagoshima, Japan

Top Round..... 625
100g of A5 Kagoshima, Japan



Grill dish | Beef

Ribeye..... 449
립 아이 스테이크 *(Sweden)*
200g of marbled beef

Beef tenderloin..... 479
소 안심 *(Finland)*
200g of melt-in-your-mouth beef

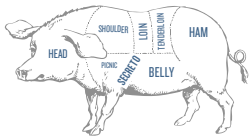
Grill dish | Vegan.....319

200g Vegan fish loin and fried tofu

Grill dish | Pork

Pork Belly..... 319
삼겹살 *(Sweden)*
250g of tender pork belly

Iberico..... 395
이베리코 *(Spain)*
200g of marbled iberico secreto pork



Extra Protein

Tuna 50g..... 89
Salmon 50g..... 75
Pork belly 250g..... 189
Iberico Secreto 200g..... 250
Ribeye 200g..... 315
Beef tenderloin 200g..... 345

Wagyu

Brisket 200g Australian Wagyu.. 325
Entrecotékappa 100g A5 Kagoshima..... 485
Top Round 100g A5 Kagoshima... 495

Guest's Favorite

In case of allergies please ask our staff

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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 salmon sashimi & crisp sallad, 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.



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SPICY