

# qomo

Dine and enjoy together. Let yourself be indulged by a new vision in dining: Asian-inspired cuisine, cutting-edge decor and a glamorous destination bar. The dining experience is marked by each dish being shared and therefore enjoyed together. Created by Masanori Ito, let immerse yourself in modern japanese fusion kitchen, melding flavours from Japanese and Western influences for a truly extraordinary dining experience.

**Share your time – Share your dishes – Share your pleasure**

Menu from 2 persons

## **MENU OSAKA**

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Edamame  
Shabu Shabu Salad  
Beef Teriyaki Skewer  
Nigiri Tuna (Maguro)  
Sashimi Sea Bass  
California Roll

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Baby Chicken  
Monkfish Medallion  
Asparagus / Bell Pepper

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Sesame Crème Brûlée

**158**

for 2 persons incl. drink of the day\*  
( each additional menu 79 € )

\* or 0,375 l Taittinger Brut for 49 € instead of 65 € (2 pers.) or  
0,75 l Taittinger Brut for 69 € instead of 99 € (4 pers.)

Menu from 2 persons

## **MENU KYOTO**

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Edamame  
Beef Tataki  
Scallops  
Nigiri Eel  
Sashimi Tuna ( Chu-Toro )  
Rainbow Roll

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US Prime Beef Teres Major Cut  
Char Filet  
Chard / Mango-Chili-Sauce

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Yuzu Matcha Cake

**178**

for 2 persons incl. drink of the day\*  
( each additional menu 89 € )

\* or 0,375 l Taittinger Brut for 49 € instead of 65 € (2 pers.) or  
0,75 l Taittinger Brut for 69 € instead of 99 € (4 pers.)

## 先附 **APPETIZER**

<b>Edamame</b>	soybeans / sea salt	<b>6</b>
<b>Spicy Edamame</b>	soybeans / chili / garlic / ginger	<b>7</b>
<b>Aka Miso Soup</b>	chinese cabbage / spring onions	<b>6</b>
<b>Wagyu Beef Gyoza</b>	wagyu strip loin / ginger ponzu	<b>15</b>
<b>Octopus</b>	avocado / nanban red onion / soy balsamic jelly	<b>19</b>
<b>Avocado</b>	pickled red radish & red onion / coriander / wafu dressing	<b>14</b>
<b>Beef Tartar</b>	daikon / soy / truffle oil / herbs mayo	<b>22</b>

## 前菜 **SALAD**

**Baby Spinach** tiger prawn / yuzu dressing **18**

**Duck** pomegranate / cashew nut / honey hoisin **24**

## 酢肴 **CEVICHE**

**Halibut Ceviche** passion fruit / red onion / avocado **20**

**Yellow Tail** asparagus / truffle cream **20**

## 串物 **SKEWER** (minimum order 2 pieces per sort) **pc**

**Chicken** corn fed chicken / sansho pepper / teriyaki **9**

**Beef** wagyu beef / teriyaki sauce **12**

**Tiger Prawn** lemon grass / coriander / jalapeño **9**

## 巻き寿司 **MAKI ROLL** (8 pcs)

<b>Garden</b>	black truffle paste / daikon / truffle mayo	<b>15</b>
<b>Caterpillar</b>	avocado / asparagus / carrot tenkasu	<b>14</b>
<b>California</b>	snow crab / avocado / soy mayo	<b>16</b>
<b>Chicken Teriyaki</b>	corn poulard / cucumber / teriyaki - sauce / soy - mayo	<b>17</b>
<b>Spicy Tuna</b>	tuna / avocado / shiso / spicy mayo	<b>17</b>
<b>Salmon</b>	salmon / avocado / cucumber / asparagus	<b>17</b>
<b>Rainbow</b>	tuna / salmon / yellow tail / rainbow crunchy	<b>17</b>
<b>Wagyu Roll</b>	wagyu beef / avocado / sechuan	<b>20</b>

## お造り お凌ぎ **SASHIMI / NIGIRI**

### SASHIMI 3 PCS

<b>Maguro</b>	tuna	<b>16</b>
<b>Chutoro</b>	semi fat tuna	<b>20</b>
<b>O-Toro</b>	fatty tuna	<b>25</b>
<b>Hamachi</b>	yellow tail	<b>15</b>
<b>Hotate</b>	scallop	<b>16</b>
<b>Sake</b>	salmon	<b>14</b>
<b>Suzuki</b>	sea bass	<b>14</b>
<b>Unagi</b>	eel	<b>16</b>

### NIGIRI 2 PCS

<b>Maguro</b>	tuna	<b>12</b>
<b>Chutoro</b>	semi fat tuna	<b>15</b>
<b>O-Toro</b>	fatty tuna	<b>18</b>
<b>Hamachi</b>	yellow tail	<b>10</b>
<b>Hotate</b>	scallop	<b>14</b>
<b>Sake</b>	salmon	<b>10</b>
<b>Suzuki</b>	sea bass	<b>10</b>
<b>Unagi</b>	eel	<b>14</b>
<b>Ebi</b>	tiger prawn	<b>10</b>

## 寿司盛合 **SUSHI VARIATION**

<b>Moriawase</b>	nigiri, sashimi & maki 24 pcs	<b>85</b>
<b>Sashimi 3 kinds</b>	maguro tuna, salmon & sea bass 9 pcs	<b>46</b>

## 焼物 **SEAFOOD**

<b>Black Cod</b>	marinated saikyo miso / hajikami	<b>42</b>
<b>Salmon Teriyaki</b>	chili / edamame	<b>30</b>
<b>Monkfish</b>	yuzu kosho butter / spring leek / chilli	<b>25</b>

## 強肴 **MEAT**

<b>Wagyu Roastbeef</b>	king oyster mushroom / truffle ponzu	<b>80</b>
<b>Black Angus Ribeye</b>	wafu sauce	<b>48</b>
<b>Lamb Chops</b>	spices marinated / ginger teriyaki	<b>38</b>
<b>Baby Chicken</b>	onion - wasab - ponzu	<b>32</b>

## 留鉢 **SIDE**

truffle mash potatoes	<b>9</b>
french green beans & mushrooms	<b>7</b>
green asparagus / peppers	<b>7</b>
baby potatoes / sweet corn / soy	<b>7</b>
wafu mixed salad	<b>8</b>
steamed rice	<b>5</b>



## 菓子 **DESSERT**

<b>Chocolate Fondant &amp; Popcorn Ice</b>	<b>14</b>
<b>Panna Cotta &amp; Cherry Sorbet</b>	<b>12</b>
<b>Azuki Cheesecake</b>	<b>12</b>
<b>Sesame Creme Brûlée</b>	<b>14</b>
<b>Yuzu Yogurt &amp; Mango Mousse</b>	<b>12</b>
<b>Ice Cream Selection</b> (3 scoops)	<b>10</b>