

Appetizers to Share

함께하는 에피타이저



★ Korean Fried Chicken | 119

후라이드치킨

6 pcs crispy boneless chicken with house-made gochujang glaze



(Origin: Latvia)

Japchae | 109

잡채

Korean glass noodles, veggies, omelette strips



K-Crispy Bab

밥

3pcs deep fried kimchi rice topped with:



Shrimp | 147

Salmon | 147

Tuna | 155

Shrimp Skewers | 119

새우

Shrimp with a K-twist



★ Kimchi Mandu | 99

김치만두

Korean dumplings filled with spicy kimchi



Corn Cheese | 105

옥수수 치즈

Sweet corn, mayonnaise, melted cheese



Hot Stone Steaks

FEEL FREE TO ASK US FOR
DRINK RECOMMENDATIONS!

COOK PREMIUM MEATS ON A
400°C HOT VOLCANIC STONE!

STONES STAY HOT 7-8 MINS
BEFORE COOLING DOWN.

★ Ribeye | 329

립 아이 스테이크

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

(Origin: Sweden)

Langhe Nebbiolo Red Label, Italy

Tuna | 345

참치

200g of yellow fin delicate tuna

(Origin: Vietnam)

Laroche Chardonnay Reserve, France



Zabuton Wagyu | 799

와규

180g of premium Wagyu beef, richly marbled for intense flavor

(Origin: USA)

Cascina Valle Barbera, Italy

★ Beef Tenderloin | 435

소 안심

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

(Origin: Finland)

Cascina Valle Barbera, Italy

Lamb Racks | 469

양고기

300g of tender savory lamb

(Origin: Ireland)

Robert Mondavi Cabernet Sauvignon, USA

Steaks are served raw with fresh salad,
cheesy rice, and three house-made sauces

= recommended wine pairing



KOMO's Signature Dishes

시그니처 요리



★ Bulgogi | 229

불고기

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



(Origin: Uruguay)

🍷 *Trovati Rosso Merlot, Italy*

🍷 *Chamisul Soju (original)*

Suyuk | 239

수육

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



(Origin: Sweden)

🍷 *Robert Mondavi Cabernet Sauvignon, USA*

🍷 *Plum Soju*

★ Dak-Galbi | 229

닭갈비

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



(Origin: Latvia)

🍷 *Cascina Valle Barbera, Italy*

🍷 *Strawberry Soju*

Spicy Kimchi Stew | 219

김치찌개

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



(Origin: 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



(Origin: Uruguay)

🍷 *Trovati Rosso Merlot, Italy*

🍷 *Chamisul Soju (original)*

Banchan | 반찬

Shareable Korean sides to elevate your meal

Steamed Rice..... 29

Cheesy Rice..... 35

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

