

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

STARTER

Edamame	soybeans / sea salt (V)	6
Spicy Edamame	soybeans / chili / garlic / ginger	7
Native Oyster 3 pcs	3 sauces (red wine vinegar & shallots, jalapeño salsa, momiji ponzu)	21
Aka Miso Soup	spring onions	6
Wagyu Gyoza	wagyu beef / ginger / soy	12
Foie Gras	foie gras / crispy quinoa / aka-miso / parsnip puree	18
Beef Skewer	wagyu beef / mild chili sesame sauce	16
Chicken Skewer	corn fed chicken / sansho pepper / teriyaki	14
Tiger Prawn Skewer	lemon grass / coriander / jalapeño	15
Sweet Corn	chili shiso butter / mixed sesame seed	11
Padron Pepper	mustard miso	11
Baby Spinach Salad	tiger prawn / yuzu dressing	14
Snow Crab Salad	avocado / mango / wasabi sauce	24
Corn Fed Chicken Salad	asparagus / cherry tomato / whole grain mustard / teriyaki	16

IN BETWEEN

Sea Bass Usuzukuri	jalapeño / daikon / yuzu soy	16
Scallops Carpaccio	tomato fondue / asparagus / chili vinegar	18
Yellow Tail Carpaccio	rucola / myoga / celery / truffle chili ponzu	18
Tuna Tataki	pea puree / snow pea / green beans / soy dressing	16
Red Snapper Ceviche	shime red snapper / mini tomato / asparagus / coriander	16
Salmon Tartare	salmon caviar / wasabi sesame ponzu	17
Beef Tartare	daikon / soy / truffle oil / herbs mayo	18

MAKI ROLL

California	king crab / snow crab / avocado / soy mayo	14
Dragon	teriyaki eel / avocado / cucumber / salmon caviar / tsume sauce	18
Lobster	lobster / prawn / asparagus / horseradish sauce	24
Spicy Tuna	tuna / avocado / cucumber / shiso / spicy mayo	16
Spicy Salmon	salmon / avocado / cucumber / spicy mayo	16
Salmon Avocado	salmon / avocado / asparagus / soy mayo	16
Caterpillar	avocado / asparagus / cucumber	12
Garden	black truffle paste / avocado / cucumber / pickled daikon / truffle mayo	12
Wagyu Beef	wagyu beef / asparagus / tsume sauce / soy mayo	24
Spring	tiger prawn / mango / coriander / spicy mayo	14

SUSHI BAR

SASHIMI 3 PCS

Maguro	tuna	12
Chutoro	semi fat tuna	18
O-Toro	fatty tuna	22
Hamachi	yellow tail	11
Hotate	scallop	16
Sake	salmon	10
Suzuki	sea bass	10
Unagi	eel	14
Tai	sea bream	10
Hirame	turbot	14

NIGIRI 2 PCS

Maguro	tuna	8
Chutoro	semi fat tuna	12
O-Toro	fatty tuna	14
Hamachi	yellow tail	8
Hotate	scallop	10
Sake	salmon	8
Suzuki	sea bass	8
Unagi	eel	10
Tai	sea bream	8
Hirame	turbot	10
Ebi	tiger prawn	8

SUSHI VARIATION

Moriawase	small 24 pcs	68
Moriawase	large 36 pcs	96

The choice of the fish occurs by the sushi master

SEAFOOD

Black Cod	marinated saikyo miso / hajikami	38
Sea Bream	salt baked / yuzu butter (for 2)	68
King Crab	asparagus / spicy mayo / sancho ponzu	38
Jumbo Prawns	yuzu kosho butter	32
Lobster	horseradish butter / honey mustard	68
Salmon Teriyaki	chili / edamame	26

MEAT

Baby Chicken	sake marinated / barley chili miso	24
Lamb Chops	spices marinated / ginger teriyaki	28
Black Angus Ribeye	wafu sauce	38
Wagyu Beef Sirloin	truffle ponzu	65

SIDE

Steamed rice	4
Pak Choi / hoisin zakuro	5
Asparagus & green beans kuwayaki	5
Broccolini & broccoli / chili garlic	6
Baby potatoes / sweet corn / soy	5
Wafu mixed salad	5

DESSERT

Matcha crème brûlée	10
Brownie & kumquat compote	10
Azuki cheesecake	10
Yuzu citrus tartlet & very berries	10
Chocolate fondant & vanilla ice cream	10
Desserts platter small (2 persons)	28
Desserts platter large (4 persons)	48
Ice cream selection	10