

# qomo

Share the flavors, share the moment. Experience modern Japanese fusion at its best. To enhance your collective experience, all our dishes are designed to be enjoyed by everyone at the table at the same time.

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

Menu from 2 persons

## **MENU TAKAYAMA**

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Edamame  
Crab Salad / Wasabi - Mayo  
Beef Teriyaki Skewer  
Nigiri Maguro  
Sashimi Suzuki  
California Roll

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Baby Chicken / Wafu - Pepper - Sauce  
Barracuda / Tsuyu - Sauce  
Asparagus / Bell Pepper

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Hazelnut Crème Brûlée

**170**

for 2 persons  
(each additional menu 85 €)

Menu from 2 persons

## **MENU KANAZAWA**

### **○**

Edamame  
Beef Tataki  
Scallops  
Nigiri Chutoro Aburi  
Sashimi Hamachi  
Garden Roll

### **○○**

US Beef Fillet / Ban Ban Sauce  
Halibut / Nanban Onion / Ponzu Butter  
Broccolini / Spicy - Sesame - Sauce  
Baby Potatoes / Corn

### **○○○**

Yuzu Yogurt & Mango Mousse

**210**

for 2 persons  
(each additional menu 105 €)

## 先附 **APPETIZER**

<b>Edamame</b>	soybeans / sea salt	<b>8</b>
<b>Spicy Edamame</b>	soybeans / chili / garlic / ginger	<b>9</b>
<b>Aka Miso Soup</b>	chinese cabbage / spring onions	<b>7</b>
<b>Wagyu Beef Gyoza</b>	wagyu strip loin / ginger ponzu (5 pieces)	<b>16</b>
<b>Octopus</b>	avocado / nanban red onion / soy balsamic jelly	<b>20</b>
<b>Avocado</b>	pickled red radish & red onion / tomato coriander / wafu dressing	<b>15</b>
<b>Beef Tartar</b>	daikon / soy / truffle oil / herb mayo	<b>23</b>
<b>David Hervé Oyster</b>	5 pieces / kombu / lemon - kaviar	<b>37</b>

## 前菜 **SALAD**

**Baby Spinach** tiger prawn / yuzu dressing **19**

**Duck** pomegranate / cashew nut / honey hoisin **28**

## 酢肴 **CEVICHE**

**Halibut Ceviche** passion fruit / red onion / avocado **21**

**Scallops Ceviche** wakame / miso / cucumber **22**

## 串物 **SKEWER** (2 pieces per sort)

**Chicken** corn fed chicken / sansho pepper / teriyaki **18**

**Beef** wagyu beef / teriyaki sauce **24**

**Tiger Prawn** lemon grass / coriander / jalapeño **18**

## 巻き寿司 **MAKI ROLL** (8 pcs)

<b>Caterpillar</b>	avocado / asparagus / carrot tenkasu	<b>15</b>
<b>Garden</b>	black truffle paste / daikon / truffle mayo	<b>16</b>
<b>California</b>	snow crab / avocado / soy mayo	<b>18</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>18</b>
<b>Wagyu Roll</b>	wagyu beef / avocado / sechuan	<b>20</b>
<b>Ebi Fried Roll</b>	fried prawn / mango / kewpie - mayo	<b>19</b>

Not every ingredient is listed. If you have any allergies or intolerances, please feel free to ask our staff.

## 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>89</b>
<b>Moriawase</b>	nigiri, sashimi & maki 36 pcs	<b>119</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>33</b>
<b>Barracuda</b>	tsuyu - sauce	<b>34</b>
<b>Jumbo Prawn</b>	yuzu - kosho - butter	<b>45</b>

## 強肴 **MEAT**

<b>Wagyu Beef Fillet</b>	king oyster mushroom / truffle ponzu	<b>85</b>
<b>Black Angus Ribeye</b>	wafu sauce	<b>49</b>
<b>Lamb Chops</b>	spices marinated / ginger teriyaki	<b>39</b>
<b>Baby Chicken</b>	wafu - pepper - sauce	<b>34</b>

## 留鉢 **SIDE**

truffle mash potatoes	<b>9</b>
french green beans & mushrooms (spicy)	<b>7</b>
broccolini / spicy - sesame - sauce	<b>9</b>
green asparagus / peppers	<b>8</b>
baby potatoes / sweet corn / soy	<b>7</b>
wafu salad	<b>8</b>
steamed rice	<b>5</b>

## 菓子 **DESSERT**

<b>Chocolate Fondant &amp; Vanilla Ice</b>	<b>15</b>
<b>Coconut Panna Cotta &amp; Pineapple</b> (contains alcohol)	<b>13</b>
<b>Hazelnut Crème Brûlée</b>	<b>12</b>
<b>Azuki Cheesecake</b>	<b>13</b>
<b>Yuzu Yogurt &amp; Mango Mousse</b>	<b>13</b>
<b>Ice Cream Selection</b> (3 scoops)	<b>10</b>
<b>Dessert Variation</b> (2 personens)	<b>39</b>