



**COMO**  
COCOA ISLAND

YAKINIKU DINNER MENU

*All sets are served with edamame, Napa cabbage salad, kimchi and assorted condiments*

**Set A**

**US\$185 per couple**

*(US\$75 surcharge for meal plans)*

Kurobuta pork cheek (75g)  
Free-range chicken thigh (80g)  
Thick-cut Black Onyx striploin (90g)  
Black tiger prawns (Four pieces)

**SET B**

**US\$228 per couple**

*(US\$105 surcharge for meal plans)*

Kurobuta pork cheek (75g)  
Free-range chicken thigh (80g)  
Thick-cut Black Onyx striploin (90g)  
Tajima Wagyu skirt (90g)  
Black tiger prawns (Four pieces)  
Amacore octopus (80g)

**Services of a Private Chef**

**US\$150 for two hours**

Our chef will grill and serve your choice of Set A or B.

À La Carte

**Meat**

Kurobuta cheek (100g) – US\$26  
Free-range chicken thigh (110g) – US\$20  
Thick-cut Black Onyx striploin (110g) – US\$28  
Tajima Wagyu skirt (110g) – US\$38  
Tajima Wagyu ribeye (110g) – US\$42

**Seafood**

Hokkaido scallops (four pieces) – US\$20  
Black tiger prawns (four pieces) – US\$26  
Amacore octopus (100g) – US\$28