



FOOD



APERITIVE STARTERS

TATAKI WAGYU & FOIE GRAS 130 lei

wagyu 50 gr | foie gras 80 gr | maioneza picanta 80 gr | dressing miso 5 ml | ulei susan 5 ml

TRIO TAR - TAR 90 lei

ton 30 gr | somon 30 gr | wagyu 30 gr | caviar de somon 5 gr

EGGS & SALMON CAVIAR 50 lei

oua 5 | smantana 50 gr | mascarpone 25 gr | caviar de somon 5 gr



WAGYU
MORE WAGYU
EVEN MORE WAGYU

Wagyu Rump 65 lei
provenienta Australia

Wagyu Eye Round 70 lei
provenienta Australia

Wagyu flap Bavette 160 lei
provenienta Australia

Wagyu Rump A4 280 lei
provenienta Japonia

Wagyu Chuck Eye-Roll A4 260 lei
provenienta Japonia

Wagyu Sirloin A4 300 lei
provenienta Japonia

Wagyu Rib-eye A5 310 lei
provenienta Japonia

Wagyu Tenderloin A5 330 lei
provenienta Japonia

VEGETABLES SET [cooked at the table]

75 lei

ciuperci champignon

mashroomps champignon 150 gr

sparanghel

asparagus 150 gr

salata romana

romaine lettuce 150 gr

GARNITURI

sides dishes

orezul casei

house rice 150 gr

35 lei

orez prajit cu kimchi

kimchi fried rice 150 gr

35 lei

orez prajit cu ciuperci shitake

shitake mushrooms fried rice 150 gr

35 lei

kimchi

kimchi homemade 150 gr

30 lei

legume murate

pickled vegetables 150 gr

30 lei

ciuperci champignon

mashrooms champignon 150 gr

25 lei

sparanghel

asparagus 150 gr

35 lei

salata romana

romaine lettuce 180 gr

25 lei

SOSURI



sauc es

sos gochujang

gochujang sauce 60 ml

20 lei

sos teryaki

teryaki sauce 60 ml

20 lei

sos alune cu miso

peanut miso sauce 60 ml

20 lei



STEAK

PLATE no.1

Initiation

290 lei

CARNE

meat 50 gr / cut

Wagyu Rump

provenienta Australia

Wagyu Rib-eye A5

provenienta Japonia

GARNITURI

sides dishes

orezul casei

house rice 150 gr

ciuperci champignon

mashrooms champignon 150 gr

SOSURI

sauces

sos gochujang

gochujang sauce 60 ml

sos alune cu miso

peanut miso sauce 60 ml

STEAK PLATE no.2 *Selection*

450lei

CARNE

meat 50 gr / cut

Wagyu Eye Round

provenienta Australia

Wagyu Rump

provenienta Australia

Wagyu Bavette

provenienta Australia

GARNITURI

sides dishes

orezul casei

house rice 150 gr

ciuperci champignon

mashrooms champignon 150 gr

kimchi

kimchi homemade 150 gr

SOSURI

sauces

sos gochujang

gochujang sauce 60 ml

sos teriyaki

teriyaki sauce 60 ml

sos alune cu miso

peanut miso sauce 60 ml

STEAK PLATE no.3

Reserve

650 lei

CARNE

meat 50 gr / cut

Wagyu Bavette

provenienta Australia

Wagyu Rump

provenienta Australia

Wagyu Chuck Eye-Roll A4

provenienta Japonia

Wagyu Japan Sirloin A4

provenienta Japonia

GARNITURI

sides dishes

orezul casei

house rice 150 gr

orez prajit cu kimchi

kimchi fried rice 150 gr

kimchi

kimci homemade 150 gr

legume murate

pickled vegetables 150 gr

ciuperci champignon

mashrooms champignon 150 gr

SOSURI

sauces

sos gochujang

gochujang sauce 60 ml

sos teriyaki

teriyaki sauce 60 ml

sos alune cu miso

peanut miso sauce 60 ml

STEAK PLATE no.4 *Signature*

1000 lei

CARNE

meat 50 gr / cut

Wagyu Rump A4

provenienta Japonia

Wagyu Chuck Eye-Roll A4

provenienta Japonia

Wagyu Sirloin A4

provenienta Japonia

Wagyu Tenderloin A5

provenienta Japonia

Wagyu Rib-eye A5

provenienta Japonia

GARNITURI

sides dishes

orezul casei

house rice 150 gr

orez prajit cu kimchi

kimchi fried rice 150 gr

orez prajit cu ciuperci shitake

shitake mushrooms fried rice 150 gr

kimchi

kimchi homemade 150 gr

legume murate

pickled vegetables 150 gr

ciuperci champignon

mashrooms champignon 150 gr

sparanghel

asparagus 150 gr

SOSURI

sauces

sos gochujang

gochujang sauce 60 ml

sos teryaki

teryaki sauce 60 ml

sos alune cu miso

peanut miso sauce 60 ml

DESERT

dessert

inghetata de vanilie cu caramel sarat

45 lei

vanilla ice cream with salted caramel 210 gr

At Koema, fire is not heat.

It is precision.

Each table is guided by our signature

Korean grilling ritual — controlled flame, exact timing, respect for the cut.

Our Wagyu is selected for its purity, marbling, and rarity.

Not just cooked.

Revealed.