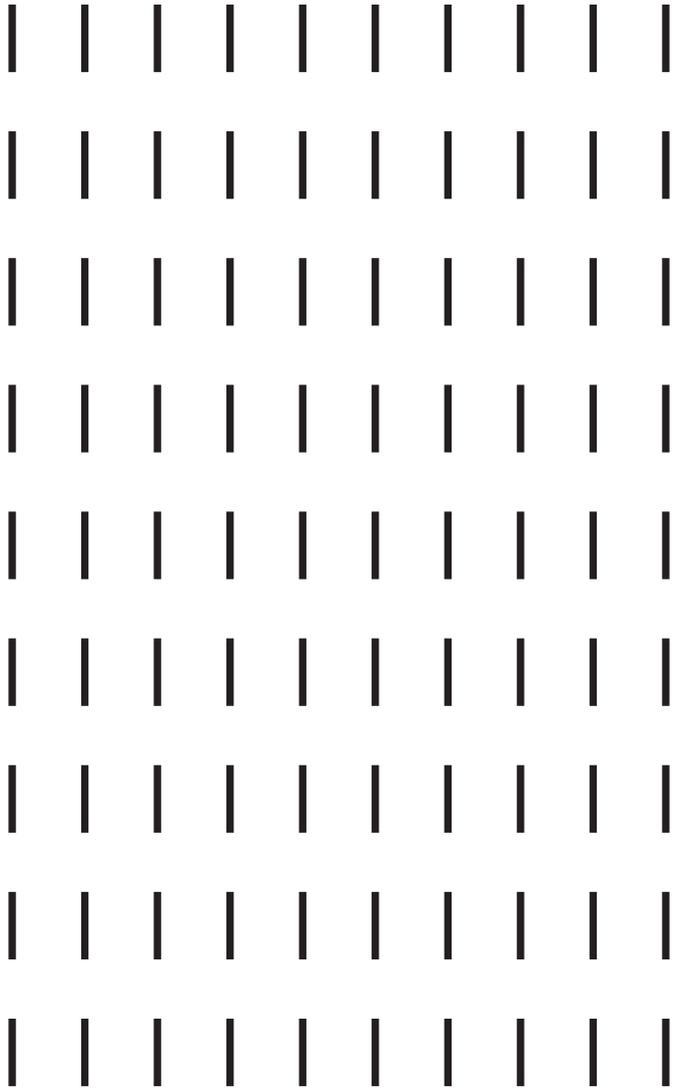


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During the first half of the twentieth century Japan's traditional art and aesthetics interacted with European life and culture, resulting in a pulsating era of Japanese modernism and the creation of Asian Art Deco Architecture.

Koomo's interior reflects Japan's rich history of natural materials, with timber and stone adorned with contemporary details that borrow from Japanese tradition without being overtly Japanese.

At Koomo our Japanese fusion menu takes inspiration from Executive Chef Patrick Chung's love of Japanese cooking and a childhood spent in Fiji, and the South Pacific country's mix of cultures, cuisines and fresh seafood.

This is our take on modern Japanese and the influence of Chinese and Western cuisines on contemporary Japanese cooking as Chef Patrick and his team take the best of South Australia's premium produce for a seasonal menu that is fresh, clean and simply delicious.

SOMETHING TO START WITH -----

Oyster mushroom, soy tofu, spicy ketchup, bao	15
Chicken katsu sando, bulldog sauce	15
Blue swimmer crab, smoked leek, avocado on brioche	17
Tempura kabocha, yangnyum sauce, sesame seeds	18
Pork and pine nut dumplings	16
SA West Coast oyster with soy, salmon roe, and finger lime mignonette	4.5ea 6/25
Port Lincoln hiramasa kingfish, pickled kohlrabi, avocado puree, wasabi oil	21
Wagyu beef tataki, fresh horseradish, kimchi, truffle, black garlic cream	23

NOODLES AND VEG -----

Koomo ramen	22
Yaki udon, shitaki mushroom, cabbage, carrot, onion, bean sprouts, pickled ginger (Vg)	22
Grilled broccoli, white miso, carrot kasundi, crispy garlic	24

## MEAT WITH ME -----

Slow cooked sichuan pepper lamb shoulder, chickpea curry, miso yoghurt, curry leaves	30
Barossa dairyman dashi braised pork belly, charred leeks, nori, sweet and sour sauce	39
Angus scotch fillet 250g	50
Wagyu striploin 200g	58
Saskia Beer corn teriyaki chicken	40
Salmon fillets	38

Choose from teriyaki sauce / nori b arnise / Koomo  
steak sauce

Served with lotus root chips, pickled cucumber,  
caramelised turnips

## SIDES -----

Koomo mix salad, avocado, tomato, radish, Goma Dare sauce	9
Roast carrots, blue cheese miso butter, macadamia puree, bonito flakes	10
Fries with truffle oil, parmesan cheese	9
Vegetable fries with wasabi mayo	9
Koomo steamed rice with furikake	9

DESSERT -----

Matcha tiramisu, macerated berries	18
Crispy wonton skins filled with white chocolate mousse, roasted pineapple puree, long pepper gel, apricot dipping sauce	16
Bitter orange meringue, roasted pumpkin sorbet, poki sticks	16
Barossa mini camembert cheese, yuzu gel, Birky's gluten-free lavosh	

KIDS MEAL -----

Yakitori chicken skewer with cucumber	12
Kids cheeseburger with fries	15
Kids tempura seasonal vegetables with soy sauce	12

KIDS DESSERT -----

Two scoop vanilla ice cream, chocolate, fairy floss	12
Chocolate brownies with vanilla ice cream	12