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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-and-Asian influenced menu takes inspiration from Executive Chef Patrick Chung's love of Japanese and Asian 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 Asian and the influence of Japanese, Chinese and Western cuisines on our menu 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 -----

Crispy pork bao, pickled carrots, cucumber and XO mayo	17
Chicken katsu sando, bulldog sauce	18
Lightly battered pumpkin katsu sando (v)	15
Koomo lobster roll, avocado, pickled shallots, tobiko, soft roll	22
Yellowfin tuna tartare, pickled wakame, cucumber, smoked uni, yuzu soy dressing, Birky's gluten free fennel lavosh	23
Steamed pork and pine nut dumplings 4 pcs	16
Soft shell crab, shaved fennel, spicy miso sauce 1 pc.	15
Tempura of the day, yangnyum sauce, sesame seeds (vg, v, df)	15
Port Lincoln hiramasa raw kingfish, pickled kohlrabi, avocado puree, soy wasabi oil	22
Wagyu tataki, horseradish, kimchi, soy truffle, black garlic cream, puffed rice	23

CHEF'S SPECIALTIES -----

Yaki udon, shiitake mushroom, cabbage, carrot, onion, bean sprouts, pickled ginger (vg)	22
Fish of the day	(market price)
Grilled broccoli, white miso, carrot kasundi, crispy garlic	24

MEAT WITH ME -----

Slow cooked sichuan pepper lamb shoulder, chickpea curry, dried tomato, miso yoghurt, curry leaves	33
Dashi braised pork belly, charred leeks, crispy nori, sweet and sour sauce	39
Wagyu striploin 200g, baby king oyster mushroom, truffle, green peppercorn butter, garlic chips, Koomo steak sauce	58
Roasted teriyaki Saskia beer chicken, koji caramelised cauliflower, charred cocktail onions, baby shiso	42
Atlantic salmon fillet marinated in soy, mirin, burnt nagi oil, black garlic cream, artichoke chips	38

SIDES -----

Koomo mix salad, avocado, tomato, radish, Goma Dare sauce	10
+ tofu	4
Roasted carrots, nori butter, macadamia puree, roasted nori (v, gf)	12
Sweet potato fries with wasabi mayo	10
Crispy chat potato, sour cream, tobiko, sweet chilli, katsuobushi	10
Koomo steamed rice with spring onion, furikake	10

DESSERT -----

Grand Marnier berry sauce with green tea tiramisu, mixed berry compote, adzuki bean cream	19
Pecan toffee bar, banana cream, dark chocolate puff rice crumble	18
White peach Jasmine sauce, cream cheese cremeux, cocktail poach stone fruit	16

KIDS MEAL -----

Yakitori chicken skewer with cucumber	12
Kids cheeseburger with fries	15
Crumbed chicken and rice, broccoli, katsu sauce	15

SIDES -----

Fries with tomato sauce	9
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KIDS DESSERT -----

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

----- FEED ME -----

4 Course Menu \$85

TO START

Koomo lobster roll, avocado, pickled shallots,
tobiko, soft roll

MAINS

Roasted teriyaki Saskia beer chicken, koji caramelised
cauliflower, charred cocktail onions, baby shiso

Atlantic salmon fillet marinated in soy, mirin, burnt nagi
oil, black garlic cream, artichoke chips

DESSERT

White peach Jasmine sauce, cream cheese cremeux, cocktail
poach stone fruit

3 Course Menu \$75

TO START

Chicken katsu sando, bulldog sauce

MAINS

Slow cooked sichuan pepper lamb shoulder, chickpea curry,
dried tomato, miso yoghurt, curry leaves

Atlantic salmon fillet marinated in soy, mirin, burnt nagi
oil, black garlic cream, artichoke chips
