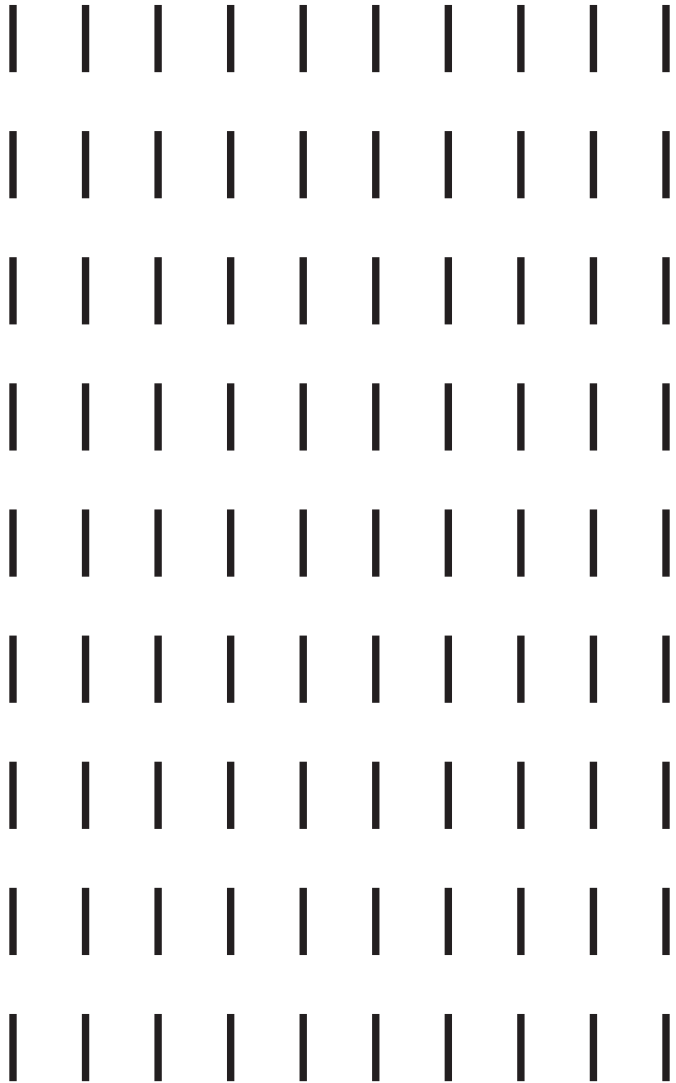


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During the first half of the twentieth century Japan's traditional art and aesthetics interacted with European life and culture, resulting in a pulsating era of Japanese modernism and the creation of Asian Art Deco Architecture.

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 -----

Grilled whole king prawn, kani vinegar, garlic butter, black pudding, sesame seed crumb 2 pcs	24
Soft shell crab, crispy nori, avocado puree, bonito, chive mayo, pico de gallo 1 pc	18
Chicken katsu sando, bulldog sauce	18
Torched salmon sashimi, wasabi, radish, soy, mirin dressing, pickled jerusalem artichoke	22
Vegetable spring rolls, lemon grass dressing, red cabbage (vg) 2 pcs	15
Koomo lobster roll, avocado, pickled shallots, tobiko, soft roll 2 pcs	22
Wagyu beef and shitake mushroom dumplings, chives, spicy truffle beef lardo 4 pcs	18
Zucchini flower, black sesame ricotta, nori wrapped tofu, tempura with spicy miso (ve) 2 pcs	18
Smokey Bay Pacific Oysters, finger lime dressing, yuzu ponzu 1/2 doz	27

ve vegetarian

vg vegan

Please make staff aware if you have any allergies

BIG PLATES -----

Yaki udon, shiitake mushroom, cabbage, carrot, onion, bean sprouts, pickled ginger (vg)	22
Beef short ribs, rice cakes, daikon, galbi sauce	36
Teriyaki Saskia Beer chicken, miso leek puree, fried potato, nori powder	42
Wagyu striploin 250g, confit baby king oyster mushroom, truffle garlic butter, Koomo steak sauce, crispy garlic	62

CHEF'S SPECIALTIES -----

Barramundi fillet, crushed green peas, olive sauce asparagus, XO sauce, fried shallots	38
Charred Japanese eggplant, Dirty Inc lentil curry, cherry tomato, tōgarashi yoghurt, curry leaves, crispy paratha (ve)	25
Seared Japanese scallops, miso pear dressing, furikake crispy noodles, charred snow peas	31

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SIDES -----

Char-grilled leek and seasonal vegetables, green sauce, sunflower seeds (vg)	14
Steamed Japanese rice, furikake, spring onion	8
Edamame beans cold, togadashi salt	9
Koomo green salad with miso ranch dressing (ve)	14
Crushed potato, spring onions, truffle mayo, parmesan	10

DESSERT -----

Crystal pear tart, spiced gianduja chocolate	17
Matcha opera gateaux, wild currant berry creamy	12
Espresso brulée, tonka bean, chocolate chantilly	12

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KIDS MEAL -----

Tempura fish and chips 12

Crispy chicken burger with fries 15

Crumbed chicken and rice, broccoli, katsu sauce 15

KIDS DESSERT -----

Two scoop vanilla ice cream, chocolate, fairy floss 12

Chocolate brownies with vanilla ice cream 12



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----- SHARED MENU -----

\$85 per person

ENTRÉES

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

Wagyu beef and shitake mushroom dumplings, chives, spicy
truffle beef lardo

Torched salmon sashimi, wasabi, pickled artichoke, radish,
soy, mirin dressing

MAINS

Wagyu striploin 125g, confit baby king oyster mushroom,
truffle garlic butter, Koomo steak sauce, crispy garlic

Char-grilled leek and seasonal vegetables,
green sauce, sunflower seeds
(vg)

SIDE

Koomo green salad with miso ranch dressing

DESSERT

Matcha opera gateaux, wild currant berry creamy

Shared Menu - minimum of 2 ppl

Please make staff aware if you have any allergies