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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 -----

Koomo crispy fried chicken katsu sando, bulldog sauce, Kewpie mayo	19
Koomo lobster roll, avocado, pickled shallots, tobiko, soft roll 2 pcs	23
Port Lincoln kingfish, pickled cucumber, green chilli sauce, buttermilk, cashew nut 6 pcs	22
Green tomato, kombu dashi macadamia cream, mandarin, mirin glaze beetroot, shiso, basil seeds (vg)	18
Otoro Saku sashimi, soy, wasabi 5 pcs	30
Steamed pork and pine nut dumplings 4 pcs	17
Tempura prawns, oyster mushroom, perilla, daikon, tempura sauce, wasabi cress 2 pcs	28

ve vegetarian

vg vegan

Please make staff aware if you have any allergies

BIG PLATES -----

Pan fried barramundi, edamame, broad beans, black sesame seed baked ricotta, pickled wakame dressing, cucumber	39
Gochujang lamb backstrap, black garlic, eggplant purée, shallot sauce, charred baby onions	44
Saskia Beer teriyaki chicken, kai lan, smoked bacon, white miso cream, crispy nori potato	43
Wagyu striploin 250g, king brown mushrooms, garlic, truffle butter, Koomo steak sauce	62

CHEF'S SPECIALTIES -----

Miso cauliflower, fried garlic oyster mushroom, black kale, tofu dip, crispy bits (vg)	25
Japanese scallops, crushed wasabi green peas, fried Dirty Inc white peas, seaweed, soy, brown butter, micro salad 5 pcs	31
Udon noodles, stir-fried Dairyman pork mince, galbi sauce, pine nuts, corn, nori	24

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SIDES -----

Wood fungus, kale, garlic chips, wasabi soy (vg)	12
Crushed potato, chives, tōgarashi salt, truffle mayo, parmesan cheese	12
Steamed rice, furikake	8
Koomo green salad, miso ranch dressing, avocado, tomato, tofu (ve)	12
Charred summer veg, green goddess sauce, pomegranate (ve)	14
Edamame beans, tōgarashi salt	8

DESSERT -----

Lychee mango mousse gateau, seasoning fruit, baby mint	15
Pavlova, strawberry cream cheese mousse, fresh berry insert	15
Vegan chocolate brownie mousse stack, berry coulis	19

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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 -----

\$87 per person

ENTRÉES

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

Port Lincoln kingfish, pickled cucumber, green chilli
sauce, buttermilk, cashew nut

Steamed pork and pine nut dumplings

MAINS

Wagyu striploin 125g, king brown mushrooms, garlic, truffle
butter, Koomo steak sauce

Charred summer veg, green goddess sauce, pomegranate (ve)

SIDE

Koomo green salad with miso ranch dressing (ve)

DESSERT

Lychee mango mousse gateau, seasoning fruit, baby mint

Shared Menu - minimum of 2 ppl

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