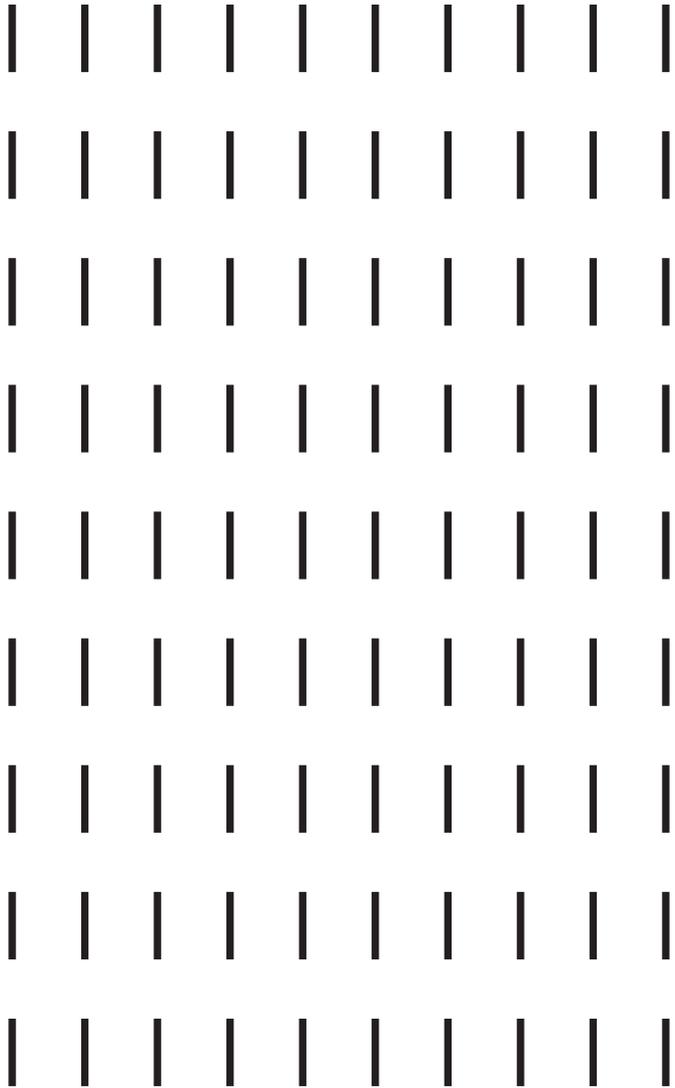


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During the first half of the twentieth century Japan's traditional art and aesthetics interacted with European life and culture, resulting in a pulsating era of Japanese modernism and the creation of Asian Art Deco Architecture.

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 Asian Fusion 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.

Koomo's menu is heavily inspired by Japanese cuisine however, in the world of Asian cuisine, the canvas is large and we embrace this at Koomo. We present food that inspires, intrigues and comes from the heart. The 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 tofu, wok fried chili, miso mushrooms, mustard, pickled garlic (ve,vg)	18
Spencer Gulf tempura prawns, perilla, bonito kewpie, takoyaki sauce, whipped avocado, aonori 2 pcs	28
Wagyu beef tataki, kimchi kohlrabi, black garlic cream, pine nuts, wasabi soy dressing 6 pcs	25
Steamed pork, chives, dumplings, garlic chips, spicy black vinegar 4 pcs	18
Port Lincoln kingfish, pickled cucumber, green chili sauce, wasabi cress 6 pcs (gf)	23
Koomo lobster roll, avocado, pickled shallots, tobiko, soft roll 2 pcs	23
Kin Port Lincoln otoro saku sashimi, soy, wasabi 5 pcs (gf, df)	29
Koomo chicken katsu sando, bulldog sauce, kewpie mayo	19

ve vegetarian

df dairy free

vg vegan

gf gluten free

Please make staff aware if you have any allergies

MEAT WITH ME -----

Crispy lamb ribs, amazu-an, lime, herbs	38
Black angus porterhouse 250, cauliflower, truffle puree, grilled pickled onion, Koomo pepper sauce	46
Saskia beer teriyaki chicken, miso romesco, garlic kailan, nori potato (df)	43
Soy, mirin aquana murray cod, leeks, buttermilk dressing, cress salad, cabbage oil (gf)	39
Kerwee wagyu striploin ms 4-5 250g, radish, black bean sauce, garlic chips	62

CHEF'S SPECIALTIES -----

Seared Japanese scallops, miso buttered corn, dairyman smoked bacon, crispy wonton skin, roasted nori 5 pcs	31
Panko crumbed pork cutlet, dry ramen noodle, galbi sauce, soy eggs, corn, bamboo shoots, nori	29
Koomo special seafood of the day	MARKET PRICE
Grilled teriyaki eggplant, black kale, tofu dip, fried garlic oyster mushroom, crispy bits (vg, ve, df)	25
Smoky Bay oysters, soy yuzu kosho, lemon 6 pcs (df, gf)	25

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SIDES -----

Charred vegetables, lotus root, sesame seed, mustard dressing (ve)	14
Mizuna, edamame, zucchini, cucumber, wakame, sesame ponzu (vg, ve, df)	12
Tofu, avocado, spring onions, sunflower seeds, spicy black vinegar (ve)	12
Crushed potato, togarashi salt, truffle mayo, parmesan cheese (ve, gf)	12
Steamed Japanese rice, furikake (gf, df)	8

DESSERT -----

Black sesame ice cream sandwich, gourmand glaze, freeze-dried berry	15
Vanilla, hazelnut praline, light hazelnut cream, milk chocolate chantilly	15
Green tea tiramisu, mixed berry compote	15

KIDS MEAL -----

Crumbed chicken and rice, broccoli, katsu sauce 15

Beef burger, chips 12

Tempura vegetable, steamed Japanese rice, mayo 15

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

\$85 per person

ENTRÉES

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

Port Lincoln kingfish, pickled cucumber,
green chilli sauce, wasabi cress (gf)

Steamed pork and chives dumplings, garlic chips,
spicy black vinegar

MAINS - CHOOSE 1 PROTEIN PER TABLE

Saskia beer teriyaki chicken, miso romesco,
Garlic kailan, nori potato (df)

or

Black angus porterhouse 250, cauliflower, truffle puree,
grilled pickled onion, Koomo pepper sauce

SIDE

Charred vegetables, lotus root, sesame seed,
mustard dressing (ve)

Steamed Japanese rice, furikake, spring onion (gf, df)

DESSERT

Vanilla, hazelnut praline, light hazelnut cream,
milk chocolate chantilly

Shared Menu - minimum of 2 ppl

Please make staff aware if you have any allergies