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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.

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SOMETHING TO START WITH -----

Koomo crispy tofu, wok fried chilli, miso mushrooms, mustard, pickled garlic (ve,vg)	18
Spencer Gulf tempura prawns, perilla, bonito kewpie, takoyaki sauce, whipped avocado, aonori 2 pcs	28
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
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

CHEF'S SPECIALTIES -----

Seared Japanese scallops, miso buttered corn, dairyman smoked bacon, crispy wonton skin, roasted nori 5 pcs	31
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
Crushed potato, togarashi salt, truffle mayo, parmesan cheese (ve, gf)	12
Steamed Japanese rice, furikake (gf, df)	8

## DESSERT -----

Black truffle, raspberry cream, pecan mousse, choc soul garnish, matcha sponge, raspberry coulis	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

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 - Choice of 1 Protein Per Table (Chicken or Black Angus)

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