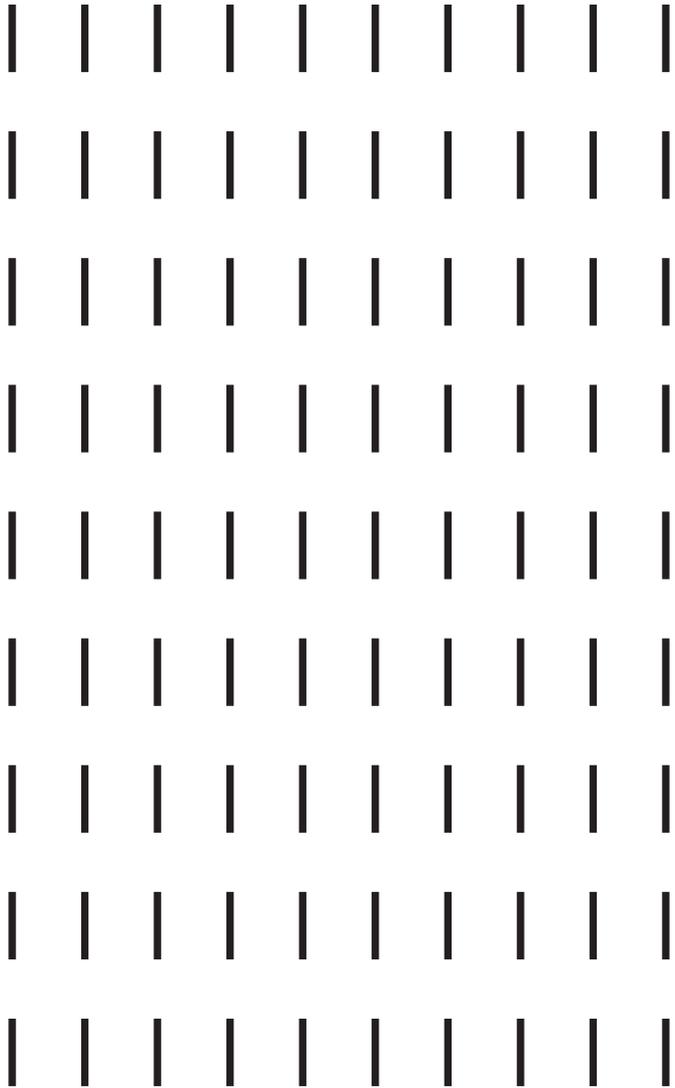


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During the first half of the twentieth century Japan's traditional art and aesthetics interacted with European life and culture, resulting in a pulsating era of Japanese modernism and the creation of Asian Art Deco Architecture.

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 chilli, miso mushrooms, grain mustard (ve,vg) | 18 |
| Spencer Gulf grilled prawns, kombu butter, chives, lemon (gf) 2 pcs | 28 |
| Crispy soft shell crab, shio koji confit garlic, togarashi, pickled cucumber (gf,df) | 23 |
| Port Lincoln kingfish, yuzu kosho dressing, pickled ginger, tobiko (gf) 6 pcs | 24 |
| Koomo lobster roll, avocado, pickled cucumber, tobiko, bonito 2 pcs | 24 |
| Steamed pork + spinach dumplings, confit garlic, mushroom soy shio koji, spicy black vinegar sauce 4 pcs | 19 |
| Smoky Bay oysters, ginger + wakame dressing, lemon (gf,df) 6 pcs | 28 |
| 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 -----

| | |
|--|----|
| Soy beef ribs, amazu-an, lime, asian herbs (gf, df) | 38 |
| Saskia beer negi chicken, asian greens, wakame ranch, togarashi (gf) | 43 |
| Miso cod, corn puree, leeks, aonori crumb | 39 |
| Kerwee wagyu 250g, truffled mushrooms, kailan, garlic soy (gf) | 69 |
| Grilled teriyaki eggplant, black kale, tofu dip, fried garlic mushrooms, crispy bits (gf,vg,ve,df) | 27 |

CHEF'S SPECIALTIES -----

| | |
|--|----|
| Seared scallops, kabocha puree, pinenut and kelp, black tobiko (gf) 5 pcs | 34 |
| Koomo miso ramen, chasu pork, corn, bamboo, soy egg, nori, leeks | 32 |

Please make staff aware if you have any allergies

SIDES -----

| | |
|---|----|
| Charred vegetables, cashew cream, nori crumb, lotus (ve) | 14 |
| Crushed potato, goma dare, parmesan crumb, chives (ve) | 12 |
| Seasonal koomo salad, seaweed, edamame, tamanegi dressing (ve) | 12 |
| Steamed Japanese rice, furikake, spring onion (ve) | 8 |

DESSERT -----

| | |
|--|----|
| Sour cherry black forest, pistachio mousse, cherry crumble (ve) | 16 |
| Vanilla + caramel brûlée tart, passionfruit gel, berries (ve) | 16 |
| Golden caramel apple dome, peanut, cinnamon snow, lemon balm (ve) | 16 |

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KIDS MEAL -----

| | |
|---|----|
| Crumbed chicken and rice, broccoli, katsu sauce | 15 |
| Beef burger, chips | 12 |
| Tempura vegetable, steamed Japanese rice, mayo | 15 |

Please make staff aware if you have any allergies

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

\$85 per person

ENTRÉES

Port lincoln kingfish, yuzu kosho dressing, pickled
ginger, tobiko (gf)

Koomo lobster roll, avocado, pickled cucumber, tobiko,
bonito

Pork + Spinach dumplings, confit garlic, mushroom soy
shio koji, spicy black vinegar sauce

MAINS

Kerwee wagyu 250g, truffled mushrooms, kailan,
garlic soy (gf)

SIDES

Charred vegetables, cashew cream, nori crumb, lotus (ve)

Steamed Japanese rice, furikake, spring onion (ve)

Seasonal koomo salad, seaweed edamame,
tamanegi dressing (ve)

DESSERT

Sour cherry black forest, pistachio mousse,
cherry crumble (ve)

Please make staff aware if you have any allergies and dietries