



Designed for sharing, our menu encourages a communal dining experience.

But if you'd rather savour something all to yourself — we don't blame you.

LITTLE TOKYO TOWER \$79

A taste of our signature dishes and the freshest ocean catch

Market fish sashimi
ginger ponzu | pickled daikon, chilli
and shallot salsa | lemon oil (a/gf/df)

KOOMO lobster roll
avocado | kewpie mayo | pickled shallots |
tobiko (i)

Miso baked Coffin Bay oysters

SMALL PLATES

SNACKS

Fried lotus chips \$12
aonori | smoked sea salt (v)

Edamame \$12
togarashi salt (v)

AGEMONO (FRIED)

Deep fried sushi \$23
inari and mushroom | teriyaki glaze
| togarashi mayo | spring onion (v/df)

KOOMO vegetable tempura (vg/df) \$19
Add on:
Spencer Gulf jumbo prawns (2pcs) \$18

KOOMO chicken karaage \$26
bang bang sauce | pickled daikon | lime
(a/df)

SEAFOOD

Coffin Bay oysters \$33
natural (1/2 dozen) (a/gf)

Miso baked Coffin Bay oysters \$35

Market fish sashimi \$29
ginger ponzu | pickled daikon, chilli
and shallot salsa | lemon oil (a/gf/df)

Grilled Spencer Gulf prawns (2pcs) \$29
miso garlic butter | lemon wedge |
Asian herbs (a/gf)

Grilled octopus \$29
bang bang sauce | pickled daikon | lime
(a/df)

CROWD PLEASERS

KOOMO Wagyu beef tataki \$29
black garlic cream | pickled kohlrabi |
yuzu and chilli oil | fried potatoes | chives (df)

Charred zucchini \$21
tofu dip | miso dressing | candied pepitas
(vg/gf/df)

Chicken katsu sando \$26
bulldog sauce | cabbage slaw | furikake

KOOMO lobster roll \$29
avocado | kewpie mayo | pickled shallots |
tobiko (i)

Pork & shiitake dumplings \$23
spicy black vinegar | garlic chips |
spring onion (df)

Soba noodle soup \$18
soba noodles | Asian greens | wakame |
spring onion
add-on:
Tempura prawns (2pcs) \$18
Tempura vegetables (5pcs) \$15



LARGE PLATES

Greenslade teriyaki chicken thighs	\$55
jaigamo miso puree kailan chicken broth (gf)	
Atlantic salmon	\$58
zucchini Japanese mustard leaves bonito and chive cream garlic chips (a/gf)	
Wagyu A5 sirloin 300gm	\$78
soy chilli garlic glaze garlic broccolini pickled onion fried potato chips (gf/df)	
Add on:	
Jumbo prawns(2pcs)	\$18
Lamb, eggplant and potato curry	\$45
spring onion sesame seeds (df)	
Vegetarian yakisoba	\$32
seasonal veg carrots cabbage bean sprout yakisoba sauce (vg/df)	
Add on:	
Dairyman smoked pork belly	\$8
Teriyaki eggplant	\$33
sautéed kale and mushroom edamame garlic chives black garlic cream tofu sesame dip (gf/df)	

SIDES

Garden greens	\$16
KOOMO salad dressing toasted sesame seeds (gf/df)	
Roasted broccoli salad	\$16
miso caesar dressing garlic panko parmesan	
Mushroom and charred cabbage	\$16
soy butter lotus chips (v/gf)	
Crispy potatoes	\$14
tonkatsu sauce mayo chives	
KOOMO nori fries	\$12
kewpie mayo	
Japanese rice	\$10
furikake spring onion (df/gf)	

DESSERT

KOOMO Bonsai	\$20
milk chocolate mousse raspberry insert rose water fairy floss	
Raspberry yuzu mousse dome	\$20
white chocolate rose petal chantilly (gf)	
Japanese baked tea brownie	\$20
pistachio raspberry crumble white chocolate ganache (gf)	
Trio ice cream	\$16
green tea black sesame hojicha (vg)	
KOOMO Sugar Rush	\$50
An indulgent board featuring one of each of our house-made desserts.	

OMAKASE LET US FEED YOU \$105pp

EDAMAME
togarashi salt (v)

MISO BAKED COFFIN BAY OYSTER

KOOMO LOBSTER ROLL
avocado | kewpie mayo | pickled shallots
| tobiko (i)

PORK & SHIITAKE DUMPLINGS
spicy black vinegar | garlic chips |
spring onion (df)

CHARRED ZUCCHINI
tofu dip | miso dressing | candied
pepitas (vg/gf/df)

GREENSLADE TERIYAKI CHICKEN THIGHS
jaigamo miso puree | kailan |
chicken broth (gf)

ATLANTIC SALMON
zucchini | Japanese mustard leaves | bonito
and chive cream | garlic chips (a/gf)

MUSHROOM & CHARRED CABBAGE
soy butter | lotus chips (gf/v)

JAPANESE RICE
furikake | spring onion (df/gf)

JAPANESE BAKED TEA BROWNIE
pistachio | raspberry crumble |
white chocolate ganache (gf)

Minimum 2 guests. Group of 9+ will enjoy the Omakase menu.

10% SURCHARGE ON SUNDAY & 15% SURCHARGE ON PUBLIC HOLIDAYS. v-vegetarian, vg-vegan, gf-gluten free, df-dairy free, i-international, a-Australian