



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

But if you'd prefer to savour something all to yourself, we understand.

LITTLE TOKYO TOWER

\$85

A taste of our signature dishes and the freshest ocean catch

Market fish sashimi

peach - mascarpone - yuzu kosho dressing - mint (gf,nf,a)

KOOMO lobster roll

chilli jam mayo - avocado - pickled cucumber

Coffin Bay Oysters

pickled garlic - jalapeno toszu (gf,df,nf,a)

SMALL PLATES

SNACKS

Edamame	\$12
togarashi salt (gf,v,vg)	
Pickled chilli cucumber	\$14
shio kombu (v)	

AGEMONO - FRIED

Deep fried sushi	\$26
asparagus, egg & inari fried sushi - spicy togarashi mayo - teriyaki glaze - spring onion (v/df)	
KOOMO vegetable tempura (7) (v,df)	\$21
Add:	
Tempura prawns(2)	\$18
KOOMO chicken karaage	\$26
sticky garlic soy sauce - pickled daikon - lime (df)	

SEAFOOD

Coffin Bay Oysters (half dozen)

natural - lemon cheek (gf,a)	\$33
pickled garlic - jalapeno toszu (gf,df,nf,a)	\$35

Market fish sashimi

peach - mascarpone - yuzu kosho dressing - mint (gf,nf,a)	\$31
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Green spice garlic grilled prawns (2)

peach & rocket leaves - lemon wedge	\$29
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Warm squid salad

crispy potatoes - heirloom tomatoes - yuzu kosho & chive mayo - herbs	\$32
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KOOMO SIGNATURES

Wagyu beef tataki

truffled citrus ponzu - black garlic cream - nori potato frites - chives (df,nf)	\$29
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Miso eggplant

tofu dip - chickpea crunch - spring onion (gf,v)	\$24
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Chicken katsu sando

bulldog sauce - cabbage slaw - furikake	\$27
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Lobster roll

chilli jam mayo - avocado - pickled cucumber	\$30
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Pork , leek & shiitake dumplings (4)

spicy black vinegar - puffed black rice - spring onion	\$24
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Grilled chicken yakitori (3)

Asian pear slaw - lemon	\$26
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LARGE PLATES

Roasted miso chicken thighs	\$56
potato cream - sauteed asparagus, peas & corn - miso dare (gf,nf)	
Sansho crusted salmon	\$58
yuzu tofu aioli - beans & herb salad - ginger ponzu (df,nf,a)	
Wagyu MB5 scotch fillet 300g	\$85
soy chilli garlic glaze - sauteed mushroom - pickled onion - fried potato chips (gf,df)	
Choice of sauce:	
Soy garlic glaze	
KOOMO black pepper sauce	
Add:	
Additional sauce	\$6
Furikake fries	\$10
Prawns(2)	\$18
Wok-fried vegetarian yakisoba	\$32
seasonal vegetables - carrots - cabbage - bean sprouts - yakisoba sauce (v,vg,df)	
Add:	
Prawns(2)	\$18
Chicken	\$10
Teriyaki eggplant	\$35
sauteed kale & mushroom - beans - black garlic cream - tofu sesame dip (v,vg)	
Kyoto BBQ lamb ribs	\$49
Japanese eggplant - pickled cucumber sarada - wonton crisps (df, nf)	

SIDES

Tofu	\$18
garden greens - crispy nori (v)	
Add:	
Sashimi	\$20
Sauteed broccolini	\$18
smoked almond cream - gomae dressing - furikake (v)	
Crispy potatoes	\$16
garlic crumb - mayo - bulldog sauce (v,df)	
Furikake fries	\$14
Japanese mayo (v,df)	
Japanese steamed rice	\$10
white rice - furikake - spring onion (gf,df)	

DESSERT

KOOMO Bonsai	\$21
milk chocolate mousse - raspberry insert - rose water fairy floss	
Sakura jasmine tea mousse	\$21
cherry cream layers - white chocolate crumble (gf)	
Hibiscus and blackberry	\$21
blood orange - hibiscus jelly (gf)	
Black sesame ice cream	\$16
fresh berries - toasted coconut (v,vg)	
Sugar Rush	\$60
Trio dessert platter featuring a selection of our house-made desserts	

OMAKASE MENU

\$109pp

EDAMAME
togarashi salt (gf,v,vg)
COFFIN BAY OYSTER
pickled garlic - jalapeno toszu (gf,df,nf,a)
LOBSTER ROLL
chilli jam mayo - avocado - pickled cucumber
MISO EGGPLANT
tofu dip - chickpea crunch - spring onion (gf,v)
PORK, LEEK & SHIITAKE DUMPLINGS
spicy black vinegar - puffed black rice - spring onion
ROASTED MISO CHICKEN THIGHS
potato cream - sauteed asparagus, peas & corn - miso dare (gf,nf)
SANSHO CRUSTED SALMON
yuzu tofu aioli - beans & herb salad - ginger ponzu (df,nf,a)
SAUTEED BROCCOLINI
smoked almond cream - gomae dressing -furikake (v)
JAPANESE STEAMED RICE
white rice - furikake - spring onion (gf,df)
SAKURA JASMINE TEA MOUSSE
cherry cream layers - white chocolate crumble (gf)

Minimum 2 guests. Group of 8+ will enjoy the
Omakase menu.

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