KOOMO

Designed for sharing, our menu encourages a relaxed, communal dining experience, though we understand that some dishes are simply too good to part with.

SNACKS

Miso Soup 8
(GF,DF)

Edamame 13
Togarashi, smoked salt (V,GF,DF)

Housemade Tsukemono 13
Traditional Japanese pickled vegetables (V,GF,DF)

RAW BAR

Coffin Bay Oyster 6.5 each
Natural, lemon (A,GF,DF)

Coffin Bay Oyster 7 each
Pickled shallot, yuzu kosho dressing (A,GF,DF)

Sashimi & Oyster Selection (12 pcs) 60
Salmon, kingfish and tuna sashimi, freshly shucked oysters, wasabi, shoyu (A,GF,DF)

Kyoto Soba Poke-mon 36
Prawn, kingfish, tuna, salmon, tamago edamame, pickled ginger, soba sauce (A,DF)

SIDES

KOOMO Garden Salad 15
Goma dare dressing, candied pepitas

Sautéed Broccolini & Edamame 16
Sweet miso vinaigrette, sesame seed furikake

Crispy Kipfler Potatoes 15
Nori ranch dressing

KOOMO Furikake Fries 14
Parmesan cheese, truffle mayonnaise (M)

Japanese Rice 9

SIGNATURE DISHES

Wagyu Beef Tataki 31
Truffled citrus ponzu, black garlic cream, nori potato frites, chives (GF,DF)

Lobster Rolls (2) 31
Chilli jam mayo, avocado, pickled cucumber (I)

Pork & Ginger Dumplings (6) 29
KOOMO gyoza sauce, chilli, fried shallots, spring onion (DF)

Tofu, Leek & Shiitake Dumplings (6) 26
KOOMO gyoza sauce, chilli, fried shallots, spring onion (V,DF)

Chicken Sando 26
Bulldog sauce, cabbage slaw, furikake (M)

Tempura Sushi (6) 25
Pickled daikon, egg & inari fried sushi, spicy togarashi mayo, teriyaki glaze, spring onion (V,DF)

KOOMO Fried Chicken (8) 26
Chicken karaage, sweet chilli sauce, pickled daikon (DF)

KOOMO

LARGE PLATES

Soy Roast Chicken Thigh 52
Burnt leek, red pepper miso, shoyu jus (GF)

Market Fish 220g 56
Sakana no Nitsuke style, daikon, kailan (A,GF,DF)

Wagyu MB5 Scotch Fillet 300g 85
Soy chilli garlic glaze, sautéed mushrooms and garlic, pickled onion, fried potato chips (GF,DF)

Jumbo Prawns (5) 49
Garlic butter, yuzu mayo, charred lemon (A)

Japanese Curry 39
Eggplant, potatoes, chives, sesame seeds, Japanese rice (V,DF)

OMAKASE

119 per person
Min. 2 guests, suitable for groups of 9+

Miso Soup (V,GF,DF)

Coffin Bay Oyster
Pickled shallot, yuzu kosho dressing (A,GF,DF)

Lobster Roll
Chilli jam mayo, avocado, pickled cucumber (A)

Pork & Ginger Dumplings
KOOMO gyoza sauce, chilli, fried shallots, spring onion (DF)

KOOMO Fried Chicken
Chicken karaage, sweet chilli sauce, pickled daikon

MB5 Wagyu Rump Steak
Yuzu kosho chimichurri, , miso potato, sesame kale (GF)

Market Fish
Sakana no Nitsuke style, daikon, kailan (A,GF,DF)

Sautéed Broccolini & Edamame
Sweet miso vinaigrette, sesame seed furikake

Japanese Rice

Strawberry Cream
Pistachio sponge, matcha ganache

DESSERT

Strawberry Cream 22
Pistachio sponge, matcha ganache (GF)

KOOMO Bonsai 22
Chocolate soil & bark, berry sponge (GF)

Hazelnut & Chocolate 22
Hazelnut praline & dacquoise, mandarin gel (GF)

Black Sesame Ice Cream 16
Fresh berries, toasted coconut (V,VG)

Sugar Rush 60
Trio dessert platter of our favourite house-made desserts

A - Australian, I - International, M - Mixed origin, V - Vegetarian, VG - Vegan, GF - Gluten Free, DF - Dairy Free, NF - Nut Free

Please advise us of any dietary restrictions or allergies.

To ensure the best dining experience, parties of 9 or more will dine from our Omakase menu.

10% surcharge on Sunday & 15% surcharge on Public Holidays