

# K O O M O I I I I I I I I I I I I I I I I

## SMALL PLATES

EDAMAME	TOGARASHI SALT   NORI
PICKLED VEGETABLES	ROASTED SESAME DRESSING
TOFU	TSUYU SHIITAKE BROTH   UMEBOSHI   FRIED LOTUS   SPRING ONION
PORK & GINGER DUMPLINGS	SPICY BLACK VINEGAR SAUCE
JAPANESE PUMPKIN	WATERCRESS   EDAMAME   MISO MAYO   NORI
WAGYU BEEF TATAKI	DAIKON   SPRING ONION   TRUFFLE SOY DRESSING
CHICKEN KATSU SANDO	BULLDOG SAUCE   CABBAGE SLAW   FURIKAKE
SPENCER GULF KING PRAWNS & VEGETABLE TEMPURA	TENTSUYU   DAIKON NOODLES   PICKLED GINGER
KARAAGE CHICKEN	CHILLI MISO   BLACK & WHITE SESAME SEED   LEMON
PORT LINCOLN KINGFISH SASHIMI	PICKLED HEIRLOOM RADISH   ANCHOVY MAYO PONZU & LEEK DRESSING   CRISPY SHALLOTS
SMOKY BAY OYSTERS	CHILLI GINGER VINAIGRETTE   SPRING ONION 6 PCS
SMOKY BAY OYSTERS	NATURAL   LEMON CHEEK 6 PCS
KOOMO LOBSTER ROLLS	AVOCADO   KEWPIE MAYO   PICKLED SHALLOTS   TOBIKO   SOFT ROLL
SOUTH AUSTRALIAN SQUID	LAKSA SAUCE   CRISPY LAKSA LEAVES

## SIDES

JAPANESE RICE	FURIKAKE   SPRING ONION
GRILLED STRING BEANS	CHILLI X.O. SAUCE   GARLIC CHIPS
GRILLED BROCCOLINI	GOMA DARE   PEANUT CRUMB
KOOMO SALAD	EDAMAME   RADISH   TAMANEKI DRESSING   CRISP WONTON SKIN   NORI
CRISPY POTATOES	SPRING ONION CREAM   NORI PARMESAN   CHIVES

## PLEASE NOTE:

PUBLIC HOLIDAY TRADING ATTRACTS A 15% SURCHARGE.  
 MINIMUM 2 GUESTS REQUIRED FOR THE FEED ME MENU.  
 GROUPS OF 8 OR MORE WILL BE REQUIRED TO SELECT THE FEED ME MENU.

## LARGER PLATES

12	ICON FARM WAGYU BEEF TENDERLOIN (MARBLE SCORE 7) 200GM   TRUFFLED MUSHROOM   GARLIC SHOOTS   MISO YAKINIKU   SWEET POTATO CRISPS	69
12	- ADD 1x GRILLED SPENCER GULF KING PRAWN	9
20	- ADD 2x GRILLED SPENCER GULF KING PRAWNS	18
19	CHILLI CALAMANSI RACK OF LAMB PEA TENDRIL & WATERCRESS SALAD   GRILLED LIME	62
19	PAN-FRIED BARRAMUNDI LIGHT GINGER SOY   BARLEY   TENDRIL   PEA & EDAMAME	49
29	GRILLED OCTOPUS MISO BUTTER   PICKLED VEGETABLES   DAIKON   CUCUMBER   SWEET TURNIP LOTUS   CELERY & RED ONION	49
24	SASKIA BEER'S FREE-RANGE CHICKEN THIGH PLUM & GOCHUJANG   GARLIC KAILAN & BEAN SPROUTS   CRISPY SHALLOTS	49
29	CHAR-GRILLED PORK RIBS 250GM   ASIAN BBQ SAUCE   RADICCHIO   TENDRIL & EDAMAME SALAD	49
24	MISO GLAZED EGGPLANT TOFU YUZU DIP   SEASONAL BEAN SALAD   BLACK GARLIC CREAM PINE NUT FURIKAKE	30
28	WOK-FRIED VEGETARIAN HOKKIEN NOODLES MISO   BROWN ONION   BAMBOO SHOOTS SEASONAL VEGETABLES   CABBAGE   CORN   SPROUTS   SPRING ONION	30
29	- ADD 1x GRILLED CHICKEN	10
29	- ADD 2x GRILLED SPENCER GULF KING PRAWNS	18

## DESSERTS

	CHOCOLATE & HAZELNUT CIGAR CHOCOLATE ASH   CHERRY AMBER	19
	YUZU & COCONUT SLICE ORANGE & LEMON COMPOTE   SHISO	19
	KOOMO BLACK FOREST WHITE CHOCOLATE CREAM   YUZU SHARDS	20
	JAPANESE TRIO OF ICECREAM GREEN TEA   BLACK SESAME   HOJICHA	16

FEELING HUNGRY? TURN THE PAGE FOR  
 OUR 'FEED ME' MENU OPTIONS.

# FEED ME MENU

Can't decide? Let us feed you some of our most popular dishes including a variety of Koomo entrées, mains and desserts.

## FEED ME | \$89 PP

### STARTER PLATES

EDAMAME TOGARASHI SALT | NORI  
PICKLED VEGETABLES ROASTED SESAME DRESSING

### SMALL PLATES

PORT LINCOLN KINGFISH SASHIMI PICKLED HEIRLOOM RADISH | ANCHOVY MAYO  
PONZU & LEEK DRESSING | CRISPY SHALLOTS

JAPANESE PUMPKIN WATERCRESS | EDAMAME | MISO MAYO | NORI

PORK & GINGER DUMPLINGS SPICY BLACK VINEGAR SAUCE

KOOMO LOBSTER ROLLS AVOCADO | KEWPIE MAYO | PICKLED SHALLOTS | TOBIKO

### LARGER PLATES

SASKIA BEER'S FREE-RANGE CHICKEN THIGH PLUM & GOCHUJANG | GARLIC  
KAILAN & BEAN SPROUTS | CRISPY SHALLOTS

### SIDES

JAPANESE RICE FURIKAKE | SPRING ONION

KOOMO SALAD EDAMAME | RADISH | TAMANEKI DRESSING | CRISP WONTON SKIN | NORI

### DESSERT

YUZU & COCONUT SLICE ORANGE & LEMON COMPOTE | SHISO

## FEED ME MORE | \$99 PP

### STARTER PLATES

EDAMAME TOGARASHI SALT | NORI  
PICKLED VEGETABLES ROASTED SESAME DRESSING

### SMALL PLATES

PORT LINCOLN KINGFISH SASHIMI PICKLED HEIRLOOM RADISH | ANCHOVY MAYO  
PONZU & LEEK DRESSING | CRISPY SHALLOTS

JAPANESE PUMPKIN WATERCRESS | EDAMAME | MISO MAYO | NORI

PORK & GINGER DUMPLINGS SPICY BLACK VINEGAR SAUCE

KOOMO LOBSTER ROLLS AVOCADO | KEWPIE MAYO | PICKLED SHALLOTS | TOBIKO

SMOKY BAY OYSTERS CHILLI GINGER VINAIGRETTE | SPRING ONION

### LARGER PLATES

SASKIA BEER'S FREE-RANGE CHICKEN THIGH PLUM & GOCHUJANG | GARLIC  
KAILAN & BEAN SPROUTS | CRISPY SHALLOTS

PAN-FRIED BARRAMUNDI LIGHT GINGER SOY | BARLEY | TENDRIL | PEA & EDAMAME

### SIDES

JAPANESE RICE FURIKAKE | SPRING ONION

KOOMO SALAD EDAMAME | RADISH | TAMANEKI DRESSING | CRISP WONTON SKIN | NORI

### DESSERT

YUZU & COCONUT SLICE ORANGE & LEMON COMPOTE | SHISO

Minimum 2 guests required for the Feed Me menu.