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ME NU

SMALL PLATES

Snacks

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

Agemono - Fried

Prawn & mushroom korokke black garlic mayo pickled onion herbs (i)	\$23
Deep fried sushi tofu & mushroom teriyaki glaze togarashi mayo spring onion (v/df)	\$19
KOOMO vegetable tempura (7pcs) (vg/df)	\$19
Add on: Spencer Gulf jumbo prawns (2pcs)	\$18
KOOMO kaarage Spiced chicken	\$25
Octopus bang bang sauce pickled daikon lime (a/gf/df)	\$28

Signature

Yaki onigiri cheese furikake corn (v)	\$14
Miso pumpkin tofu dip soy pepitas mizuna (vg/gf/df)	\$21
Chicken katsu sando bulldog sauce cabbage slaw furikake	\$25
KOOMO lobster roll avocado kewpie mayo pickled shallots tobiko (i)	\$29
Pork & ginger dumplings spicy black vinegar garlic chips spring onion (df)	\$23

Seafood

Coffin Bay oysters natural (1/2 dozen) (a/gf)	\$31
Coffin Bay oysters orange & honey vinaigrette (1/2 dozen) (a/gf)	\$33
Market fish sashimi yuzu kosho dressing salmon roe pickled daikon chive (a/gf/df)	\$29
Spencer Gulf jumbo prawns (2pcs) bang bang sauce sesame leaf (a/gf/df)	\$29

LITTLE TOKYO TOWER \$79

A taste of our signature dishes
and the freshest ocean catch.

- Coffin Bay oysters
- Market fish sashimi
- KOOMO lobster roll

SIDES

KOOMO salad	\$16
edamame radish tamanegi dressing fried burdock (v/df)	
Roasted broccoli salad	\$16
miso caesar dressing garlic panko parmesan (v)	
Mushroom & charred cabbage	\$16
soy butter lotus chips (vg/gf)	
KOOMO nori fries	\$12
kewpie mayo (v)	
Japanese rice	\$10
furikake spring onion (df/gf)	
Mango & passionfruit slice	\$19
white chocolate cream lychee gel toasted coconut	
KOOMO bonsai	\$20
milk chocolate mousse raspberry insert rose water fairy floss	
Caramel pudding	\$19
passionfruit gel freeze dried citrus	
Trio of ice cream	\$16
green tea black sesame hojicha (vg)	

DESSERTS

LARGE PLATES

Greenslade teriyaki chicken thighs	\$55
shiitake, celery & kailan katsuobushi cream (gf)	
Humpty Doo barramundi	\$57
zucchini edamame & broad bean salad soybean miso sauce (a/df)	
Stockyard Wagyu beef sirloin	\$76
MB5 300gm mushroom garlic shoots miso yakiniku lotus chips (gf/df)	
Add on:	
Prawn tempura (2pcs)	\$18
Pork ribs	\$49
chilli & garlic glaze fennel & red onion slaw	
Lamb rack curry	\$69
potato cream fukujinzuke pickled radish crispy nori	
Wok-fried vegetarian udon	\$30
seasonal vegetables mushroom sprouts sesame (vg/df)	
Add on:	
Spencer Gulf jumbo prawns (2pcs)	\$18
Grilled chicken	\$10

OMAKASE

SPOILT FOR CHOICE? LEAVE IT UP TO US.
\$99 PP

EDAMAME
togarashi salt (v)
COFFIN BAY OYSTERS
orange & honey vinaigrette (a/gf)
KOOMO LOBSTER ROLL
avocado kewpie mayo pickled shallots tobiko (i)
PORK & GINGER DUMPLINGS
spicy black vinegar garlic chips spring onion (df)
MISO PUMPKIN
tofu dip soy pepitas mizuna (vg/gf/df)
GREENSLADE TERIYAKI CHICKEN THIGHS
shiitake, celery & kailan katsuobushi cream
HUMPTY DOO BARRAMUNDI
zucchini edamame & broad bean salad soybean miso sauce (a/df)
MUSHROOM & CHARRED CABBAGE
soy butter lotus chips (vg/gf)
JAPANESE RICE
furikake spring onion (df/gf)
MANGO & PASSIONFRUIT SLICE
white chocolate cream lychee gel toasted coconut

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