

DESSERT

ICECREAM - VANILLA BEAN, COCONUT, GREEN TEA OR BLACK SESAME (GF) W/ YOUR CHOICE OF CARAMEL, STRAWBERRY OR CHOCOLATE SAUCE *CONTAINS GLUTEN, WHEAT, EGG, LACTOSE, DAIRY, SESAME, SOY BEAN & PEANUTS	6.8
CARAMEL SESAME MOUSSE (V) W/ MISO ICECREAM, BLACK SESAME SPONGE CAKE, STRAWBERRY	13.8
GREEN TEA PANNA COTTA (V) (GF) W/ BERRY COMPOTE & WHITE CHOCOLATE	12.8
DARK CHOCOLATE MOUSSE (V) (GF) W/ SALTED CARAMEL & HOJICHA CREAM, PISTACHIO MERINGUE, RASPBERRY	14.8
KAKO'S COCONUT LEMON CAKE W/ LEMON SORBET, ALMOND, RHUBARB (V)	13.8
KUMO DESSERT TASTING PLATTER	39.8

DESSERT DRINKS

CHOYA UMESHU (PLUM WINE)	11
HAKUTSURU UMESHU (PLUM WINE)	12
CHOYA KOKUTO UMESHU (BLACK SUGAR PLUM WINE)	17
IPPONGI HANNYA TOU UMESHU (UME & CHILLI, SWEET, SOUR & SPICY)	17
TOMATO SAKE (TOMATO & YUZU CITRUS)	9
YOU'S TIME LIGHT (YUZU CITRUS SAKE)	14

PREMIUM TEA (\$5 PER PERSON)

SENCHA (CLASSIC JAPANESE GREEN TEA)	
GENMAICHA (CLASSIC BLEND OF GREEN TEA AND ROASTED RICE)	
GARDENER'S CHOICE (GREEN TEA BLENDED W/ ROSE, LEMON MYRTLE & MARIGOLD FLOWERS)	
MOTHER EARTH (PURE HERBAL BLEND OF ROOIBOS, JASMINE, VANILLA & PEAR)	
WINTER WARMER (PURE HERBAL BLEND OF GINGER, CINNAMON, CLOVES W/ TANGY ORANGE)	
TURMERIC SWEET & SPICE (TURMERIC ROOT, CINNAMON, CLOVES, GROUND PEPPER)	

COFFEE

SEVEN SEEDS FRENCH PRESS COFFEE	4
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DINING MENU

PLEASE NOTE: OUR OMAKASE MENU IS DESIGNED FOR SHARING, THEREFORE ONLY AVAILABLE IF ALL DINERS AT THE TABLE OPT IN. MINIMUM TWO PEOPLE, MAXIMUM SIX.

OMAKASE 65 PP

OUR CHEF'S SELECTION THAT BEST REPRESENTS THE TRUE IZAKAYA DINING EXPERIENCE

CHILLED EDAMAME
W/ BLACK SESAME & MURRAY RIVER PINK SALT

PREMIUM ASSORTED SASHIMI

SPICY TUNA TACO
W/ AVRUGA, LEMONGRASS MAYO

JAPANESE FRIED CHICKEN
W/ STICKY CHILLI GARLIC SAUCE, SESAME SEED

BRAISED LAMB SHOULDER
W/ CARROT PUREE, QUINOA, CRANBERRY, PINE NUTS, YOUGHURT, BBQ SAUCE

EGGPLANT DENGAKU
W/ SWEET MISO, PINE NUTS, FENNEL SALAD, YUZU DRESSING

GREEN TEA PANNA COTTA
W/ MIXED BERRY COMPOTE & WHITE CHOCOLATE

-OR- +15 PP

KUMO DESSERT PLATTER

SAKE FOR OMAKASE

A PROGRESSION OF 4 SAKE TO ACCOMPANY THE OMAKASE MENU HAND CHOSEN BY OUR SAKE MASTER

SAKE PAIRING

30 PP

DELUXE SAKE PAIRING

45 PP

ENJOY OUR IZAKAYA (TAPAS) STYLE MENU - THE CONVENTION IS TO ORDER
MANY DISHES TO SHARE - WE SUGGEST AROUND 3 PER PERSON

VEGETABLES

		OTSUMAMI - SNACKS TO START	
CHILLED EDAMAME W/ BLACK SESAME & MURRAY RIVER PINK SALT (V) (VG) (GF)	5.8		
SWEET POTATO CHIPS W/ JAPANESE SOUR CREAM, SWEET CHILLI (V)	7.8		
SPICY TUNA TACO W/ AVRUGAR CAVIAR, SEA SPRAY, LEMONGRASS MAYO (2 PC)	15.8		
POTATO SALAD TACO W/ TONKATSU SAUCE, WILD RICE PUFF (V) (2 PC)	12.8		
CRISPY SOFTSHELL CRAB BAO W/ RED MISO & CARROT, KIMCHI MAYO (2 PC)	15.8		
GRILLED PORK BELLY BAO W/ CARAMELIZED KIMCHI, SESAME, MAYO (2 PC)	14.8		

HOUSE MADE JAPANESE STYLE PICKLED KOHLRABI & YUZU (V) (VG) (GF)	6.8
FRIED BRUSSEL SPROUTS (V) (VG) (GF) W/ YUZU JUICE, SWEET CHILLI GLAZE, ALMOND	11.8
ASSORTED MUSHROOMS W/ GARLIC & SOY BUTTER, CHIVE (V) (GF)	11.8
JAPANESE POTATO SALAD (V) (GF) W/ CUCUMBER, GREEN APPLE, CARROT, TARO, GREEN SALAD, PONZU	12.8
BROCCOLI TEMPURA (V) (VG) W/ SWEET VINEGAR & PONZU SAUCE, SHICHIMI	12.8
EGGPLANT DENGAKU (V) (VG) (GF) (N) W/ SWEET MISO, PINE NUTS, FENNEL SALAD, YUZU DRESSING	13.8
AGEDASHI TOFU (3 PC) (V) (VG) (GF) W/ KONBU SOY GLAZE, DAIKON OROSHI, FRESH GINGER, SPRING ONION, NORI	13.8
FRIED RAMEN GNOCCHI (V) W/ CRISPY CHEDDAR CHEESE, SHITAKE, CHIVES, CHESTNUT & KONBU CREAM	17.8

SASHIMI & SUSHI

PREMIUM ASSORTED SASHIMI (12 / 24 / 36 PC) (GF)	29.8 / 55.8 / 80.8
SALMON SASHIMI (6 PC) (GF)	15.8
SASHIMI OF THE DAY (6 PC) (GF)	17.8
KING FISH SASHIMI (6 PC) (GF)	17.8
TUNA SASHIMI (6 PC) (GF)	20.8
CHIRASHI SUSHI (10 PC) (GF) W/ ASSORTED SASHIMI ON JAPANESE SUSHI RICE, AVOCADO, NORI	29.8

MEAT

HOUSE MADE STEAMED PORK GYOZA (3 PC) W/ GINGER, LEMONGRASS & CHILLI OIL, BLACK VINEGAR	7.8
SHER WAGYU TATAKI (GF) W/ YUZU PONZU, RED ONION, CHIVE	16.8
JAPANESE FRIED CHICKEN (6 PC) (GF) W/ STICKY KOREAN CHILLI GARLIC SAUCE, SESAME SEED	10.8
TERIYAKI CHICKEN (GF) W/ SWEET CORN PUREE, CHILLI POPCORN, SMOKED CORN SALSA, LIME	26.8
SLOW ROASTED PORK BELLY (2 PC) (GF) (N) W/ CABBAGE & GREEN APPLE, PISTACHIO, RASPBERRY, BLACK SESAME DRESSING	28.8
BRAISED LAMB SHOULDER (GF) (N) W/ CARROT PUREE, QUINOA, CRANBERRY, PINE NUT, YOGHURT FLAKES, BBQ SAUCE	32.8

SEAFOOD

CRUNCHY OCTOPUS BITES W/ KIMCHI MAYO, LEMON	12.8
SEARED HOKKAIDO SCALLOPS (4 PC) (GF) W/ SOY & BUTTER, SPRING ONION, BONITO FLAKES	18.8
GRILLED KINGFISH COLLAR (GF) W/ YUZU PONZU, DAIKON OROSHI, FRESH GINGER, SPRING ONION	13.8
CRISPY SOFTSHELL CRAB TEMPURA W/ THAI CURRY MAYO, COCONUT SNOW, NUOC CHAM	17.8
SPICY FISH ROE CREAM UDON W/ CHARRED GARLIC PRAWNS, ONSEN EGG, SESAME, SPRING ONION, NORI	23.8

ACCOMPANIMENTS

MISO SOUP (GF)	3.8
STEAMED RICE (V) (VG) (GF)	3.8
PICKLED GINGER (V) (VG) (GF)	2
WASABI (V) (VG) (GF)	2