

DESSERT

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| 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 |
| NUTELLA BANANA SPLIT (V) W/ FRIED BAO, SALTED CARAMEL, PISTACHIO, RASPBERRY, VANILLA ICECREAM | 13.8 |
| KUMO DESSERT TASTING PLATTER | 39.8 |

DESSERT DRINKS

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| 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)

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| 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

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| 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

EDAMAME
W/ BLACK SESAME & MURRAY RIVER PINK SALT

PREMIUM ASSORTED SASHIMI

SPICY WATERMELON SALAD
W/ SMOKED CREAM CHEESE,
WILD RICE PUFF, KIMCHI DRESSING

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

GRILLED TERIYAKI BEEF RIBS
W/ SWEET POTATO PUREE, PINEAPPLE,
YUZU CHIMICHURRI, WILD RICE PUFF

CUCUMBER SALAD
W/ TOMATO, WHITE SESAME DRESSING

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

-OR- +15 PP

KUMO DESSERT PLATTER

MATCHING SAKE

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

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| EDAMAME W/ BLACK SESAME & MURRAY RIVER PINK SALT (V) (VG) (GF) | 4.8 |
| SWEET POTATO CHIPS W/ JAPANESE SOUR CREAM, SWEET CHILLI (V) | 7.8 |
| POTATO SALAD TACO W/ TONKATSU SAUCE, WILD RICE PUFF (V) (2 PC) | 12.8 |
| SPICY TUNA TACO W/ AVRUGAR CAVIAR, SEA SPRAY, LEMONGRASS MAYO (2 PC) | 15.8 |
| CRISPY SOFTSHELL CRAB BAO W/ NAN BAN ZUKE, THOUSAND ISLAND (2 PC) | 15.8 |
| GRILLED PORK BELLY BAO W/ CARAMELIZED KIMCHI, SESAME, MAYO (2 PC) | 14.8 |

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| HOUSE MADE JAPANESE STYLE PICKLED DAIKON & YUZU (V) (VG) (GF) | 5.8 |
| STEAMED SEASONAL VEGETABLES W/ SPECIAL SOY DRESSING (V) (VG) (GF) | 10.8 |
| SPICY WATERMELON SALAD (GF) W/ SMOKED CREAM CHEESE, WILD RICE PUFF, KIMCHI DRESSING | 12.8 |
| JAPANESE POTATO SALAD (V) (GF) W/ CUCUMBER, GREEN APPLE, CARROT, TARO, GREEN SALAD, PONZU | 12.8 |
| CUCUMBER SALAD W/ TOMATO, WHITE SESAME DRESSING (V) (VG) (GF) | 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, ROCKET & FENNEL SALAD, YUZU DRESSING | 13.8 |
| AGEDASHI TOFU (V) (VG) (GF) W/ SOY KONBU GLAZE, DAIKON OROSHI, FRESH GINGER, NORI | 13.8 |
| FRIED RAMEN GNOCCHI (V) W/ CRISPY CHEESE, CHIVES, GRANA PADANO, SPICY CREAM SAUCE | 19.8 |

SASHIMI & SUSHI

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| 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 |
| SALMON & KINGFISH CEVICHE (GF) W/ CUCUMBER, GREEN APPLE, SEA SUCCULENT, CRISPY NORI, YUZU JUICE | 17.8 |
| CHIRASHI SUSHI - ASSORTED SASHIMI ON SUSHI RICE (10 PC) (GF) | 29.8 |

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| | MEAT |
| SHER WAGYU TATAKI (GF) W/ YUZU PONZU, RED ONION, CHIVE | 16.8 |
| HOUSE MADE STEAMED PORK GYOZA (3 PC) W/ GINGER, SPING ONION, CHILLI OIL, BLACK VINEGAR SAUCE | 7.8 |
| JAPANESE FRIED CHICKEN (6 PC) (GF) W/ STICKY KOREAN CHILLI GARLIC SAUCE, SESAME SEED | 10.8 |
| GRILLED TERIYAKI BEEF RIBS (GF) W/ SWEET POTATO PUREE, PINEAPPLE, YUZU CHIMICHURRI, WILD RICE PUFF | 24.8 |
| BRAISED LAMB SHOULDER (GF) W/ CARROT PUREE, QUINOA, CRANBERRY, MINT, JAPANAES BBQ SAUCE | 24.8 |

SEAFOOD

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| CRUNCHY OCTOPUS BITES W/ KIMCHI MAYO, LEMON | 12.8 |
| GRILLED MISO SALMON (GF) W/ WATERMELON KIMCHI, APPLE SNOW, BLACK GARLIC, YUAN SAUCE | 17.8 |
| SEARED HOKKAIDO SCALLOPS (4 PC) (GF) W/ SOY & BUTTER, SPRING ONION, BONITO FLAKES | 18.8 |
| CRISPY SOFTSHELL CRAB TEMPURA W/ THAI CURRY MAYO, ROASTED COCONUT, NUOC CHAM | 16.8 |
| SPICY FISH ROE CREAM UDON W/ ONSEN EGG, SESAME, SPRING ONION, NORI | 17.8 |

ACCOMPANIMENTS

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