

DESSERT

- MOTHER EARTH TEA PANACOTTA WITH MANGO CONFIT 14
- MATCHA CUPCAKE W/ SESAME MOUSSE & VANILLA BEAN ICE CREAM (V) 14
- CHOCOLATE MOUSSE W/ MIX BERRIES COMPOTE, DRIED FRUIT & TURKISH COTTON CANDY (V, VG, GF) 14
- DEEP FRIED BAO WITH MISO ICE CREAM (V) 14
- ICECREAM
- VANILLA BEAN, GREEN TEA , BLACK SESAME OR LEMON SORBET ? W/ YOUR CHOICE OF CARAMEL, STRAWBERRY OR CHOCOLATE SAUCE

- KUMO DESSERT TASTING PLATE FOR TWO 38
- MOTHER EARTH TEA PANNACOTTA, MATCHA CUPCAKE & CHOCOLATE MOUSSE

DESSERT DRINKS

- CHOYA UMESHU (PLUM WINE) 11
- CHOYA KOKUTO UMESHU (BLACK SUGAR PLUM WINE) 18
- IPPONGI HANNYA TOU UMESHU (UME & CHILLI , SWEET, SOUR & SPICY) 17
- YOU'S TIME LIGHT (YUZU CITRUS SAKE) 14
  
- AKASHI WHITE OAK BLENDED WHISKY 20
- NIKKA YOICHI SINGLE MALT WHISKY 20
- NIKKA MIYAGIKYO SINGLE MALT WHISKY 20
- ICHIRO'S MALT MIZUNARA WOOD 25
- WINNER OF THE 2009 WORLD WHISKIES AWARDS BEST JAPANESE BLENDED MALT.
- ICHIRO'S MALT DOUBLE DISTILLERIES 25
- WINNER OF THE 2010 WORLD WHISKIES AWARDS BEST JAPANESE BLENDED MALT.

PREMIUM TEA (\$5 PER PERSON)

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

COFFEE

- SEVEN SEEDS FRENCH PRESS COFFEE 5



DINING MENU

- OMAKASE 65 PP

OUR CHEF'S SELECTION THAT BEST REPRESENTS THE KUMO DINING EXPERIENCE

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- EDAMAME W/MURRAY RIVER PINK SALT

- ASSORTED SASHIMI PLATTER
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- SPICY TUNA TACO W/ AVRUGAR CAVIAR, SAMPHIRE & CUCUMBER

- JAPANESE FRIED CHICKEN W/ STICKY KOREAN CHILLI GARLIC SAUCE, SESAME SEED
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- CRISPY SKIN SLOW ROASTED PORK BELLY W/ ASIAN STYLE SWEET SAUCE GLAZE, STEAMED BARLEY & CABBAGE SALAD

- CLASSIC GARDEN SALAD W/ YUZU WASABI DRESSING
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- MOTHER EARTH TEA PANNA COTTA W/ MANGO CONFIT

-OR-

- +15 PP KUMO DESSERT PLATTER

MATCHING SAKE

- SAKE SELECTION 30 PP

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

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- DELUXE SAKE SELECTION 45 PP

A PROGRESSION OF 5 PREMIUM SAKE TO ACCOMPANY THE OMAKASE MENU CHOSEN BY OUR SAKE MASTER

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

OTSUMAMI - SNACKS TO START

PAN GRILLED EDAMAME W/ BLACK SESAME & MURRAY RIVER PINK SALT (V, VG, GF)	9
DEEP FRIED SPAGHETTI STICKS W/ NORI-CHILLI-CHICKEN SEASONING	7
SWEET POTATO CHIPS W/ YOGURT SOUR CREAM & SWEET CHILLI (V)	9
POTATO SALAD TACO W/ TONKATSU SAUCE & WILD RICE PUFF (V, VG) (2PC)	12
SPICY TUNA TACO W/ AVRUGAR CAVIAR, SAMPHIRE & CUCUMBER (2PC)	16
CRUNCHY OCTOPUS BITES W/ SPICEY MAYO & LEMON WEDGE (15PC)	18
GRILLED PORK BELLY BAO W/ CARAMELISED KIMCHI & SESAME MAYO (2PC)	14
JAPANESE FRIED CHICKEN BAO W/ HOUSE MADE PICKLED VEGETABLES & THOUSAND ISLAND DRESSING (2PC)	14

SUSHI & SASHIMI  
ALL SERVED WITH GLUTEN FREE SOY SAUCE

COFFIN BAY OYSTER WITH VINAGARETTE (MIN ORDER 3PC)	4 PER PEICE
PREMIUM ASSORTED SASHIMI 12 / 24 / 36 PC	30 / 58 / 85
TASMANIAN TUNA SASHIMI (6PC)	20
LAKES ENTRANCE KING FISH SASHIMI (6PC)	18
ORA KING NEW ZEALAND SALMON SASHIMI (6PC)	16
SASHIMI OF THE DAY - SEASONAL WHITE FISH (6PC)	MARKET PRICE

SEAFOOD

ABURI SALMON BOWL W/ FLAME SEARED SALMON, GINGER SOY, & TOBIKO OVER SUSHI RICE	18
JAPANESE STYLE FISH TATAKI W/ AVACADO & NORI TACO	19
SEARED HOKKAIDO SCALLOPS W/ SOY, BUTTER, SPRING ONION & BONITO FLAKES (4PC) (GF)	16
OCTOPUS PEPPERONCINI W/ CHILLI, SPRING ONION & GARLIC (GF)	24
MENTAI (COD ROE) PASTA W/ 67 DEGREES ONSEN EGG & BLACK TOBIKO	18
PANFRIED BARRAMUNDI W/ SAIKYO MISO, KIPFLER POTATO & FRIED SPRING ONION (GF)	*28

VEGETABLE

CLASSIC GARDEN SALAD W/ YUZU WASABI DRESSING (V, VG, GF)	12
STEAMED SEASONAL VEGETABLES W/ SPECIAL SOY DRESSING (V, VG, GF)	12
BAKED HALF CAULIFLOWER W/ DEN MISO (V, VG, GF)	12
JAPANESE POTATO SALAD W/ CUCUMBER, GREEN APPLE, CARROT, ROCKET, PONZU (V, GF)	12
EGGPLANT DENGAKU W/ SWEET MISO, PINENUTS, ROCKET & FENNEL SALAD (V, VG, GF)	14
FRIED RAMEN GNOCCHI W/ CRISPY CHEESE, CHIVES, GRANA PADANO, SPICY CREAM SAUCE (V)	16
KAKIAGE - SEASONAL VEGETABLE TEMPURA FRITTERS W/ MATCHA SALT (V, VG)	14
AGEDASHI TOFU W/ SOY KONBU GLAZE, DAIKON OROSHI, FRESH GINGER, NORI (V, VG, GF)	14

MEAT

ROBBINS ISLAND MS9+ WAGYU TATAKI W/ YUZU PONZU RED ONION & CHIVE (GF)	17
HOME MADE STEAMED PORK GYOZA W/ CHIVE, SESAME & YUZU PONZU (4PC)	12
JAPANESE BBQ SAUCE CHICKEN W/ BUTTERNUT PUREE & HAND CUT POTATO (GF)	*28
CRISPY SKIN SLOW ROASTED PORK BELLY W/ ASIAN STYLE SWEET SAUCE GLAZE, STEAMED BARLEY & CABBAGE SALAD	*32
TWICE COOKED BUGOLGI BEEF SHORT RIB W/ COLESLAW SALAD, SESAME DRESSING & FRIED GARLIC (GF)	*34
JAPANESE FRIED CHICKEN W/ STICKY KOREAN CHILLI GARLIC SAUCE, SESAME SEED (6 PC) (GF)	15

ACCOMPANIMENTS

KUMO MISO SOUP (GF)	4
STEAMED JAPANESE RICE (V, VG,GF)	4
EXTRA PICKLED GINGER (V, VG, GF)	2
EXTRA WASABI (V, VG, GF)	2

V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, \* = MAINS SIZE