



## a la carte

- Miso soup (gf, v) 3.5  
Pan grilled edamame, black sesame, Murray river pink salt (gf, v) 8  
Sweet potato chips, sweet chilli sauce (v) 10
- Sashimi of the Day (6pc) (gf) 16  
Salmon Sashimi (6pc) (gf) 16  
King Fish Sashimi (6pc) (gf) 18  
Sashimi Deluxe (12pc) (24pc) (36pc) (gf) 30 58 85  
[salmon, king fish, snapper, tuna, scallop]  
Eggplant dengaku, sweet miso, pine nuts, rocket and fennel salad (gf, v) 14  
Asian broccoli, special soy dressing, fried shallots (gf, v) 14.5  
Agedashi tofu, soy kombu glaze, daikon orisha, fresh ginger nori (gf, v) 14
- Inari sushi, seaweed salad (2pc) (v) 10  
Salmon carpaccio, ponzu (gf) 14  
Kingfish carpaccio, yuzu ponzu (gf) 14  
Potato salad taco, tonkatsu sauce, wild rice puff (2pc) (v) 12  
Spicy tuna taco, black tobiko, samphire (2pc) 16  
Seared Hokkaido scallops, soy butter, spring onion, bonito flakes (4pc) (gf) 18  
Lobster Bao 18
- Takoyaki (8pc) 12  
Crumbed octopus bites, kimchi mayo 16  
Pan fried vegetarian gyoza (v) 12  
Steamed pork gyoza (6pc) 12  
Pan fried wagyu beef gyoza (6pc) 14  
Karaage chicken, sweet chilli sauce (gf) 15  
La galbi beef rib, deluxe potato salad, chimchurri sauce 18
- Mixed vegetable tempura, tentsuyu sauce, matcha salt 13  
Asahi beer batter seafood tempura 25
- Shiitake sushi rice risotto, nori, chive (v) 16  
Kumo signature ramen gnocchi, crispy grana Padano, chives, spicy cream sauce (v) 16.5  
Crab, krill, fried rice 18
- Green papaya prawn salad, daikon, tomato, mint (gf), (v – on request) 16  
Volcanic salt and pepper whole grilled squid (gf) 18  
Tuna tataki salad, yuzu wasabi dressing (gf) 25  
Kasu miso grilled kingfish, soy sauce 16  
Herbed potato salad (v) 13  
Grilled kingfish collar - limited (gf) 15
- Rice for one (v) 4  
House made daikon kimchi (gf, v) 6  
House made wombok kimchi (gf) 6  
French fries, spiced salt wasabi mayo 10  
Kids Bento - Korean fried chicken, pork gyoza, mini salad, rice 12

## dessert

- Strawberry sorbet (gf, v) 7  
Black sesame ice cream (gf) 7  
Green tea panna cotta 12  
Yuzu daiquiri cheesecake pot 13



## chef's omnivore feed-me menu

\$69 pp (min 2)

Miso soup (gf, v)

Pan grilled edamame, black sesame, Murray river pink salt (gf, v)

Salmon carpaccio, ponzu (gf)

Spicy tuna taco, black tobiko, samphire

Karaage chicken, sweet chilli sauce (gf)

La galbi beef rib, deluxe potato salad, chimchurri sauce

Asian broccoli, special soy dressing, fried shallots (gf, v)

Green tea panna cotta

## chef's vegetarian feed-me menu

\$69 pp (min 2)

Miso soup (gf, v)

Pan grilled edamame, black sesame, Murray river pink salt (gf, v)

Mixed vegetable tempura, tentsuyu sauce, matcha salt

Asian broccoli, special soy dressing, fried shallots (gf, v)

Potato salad taco, tonkatsu sauce, wild rice puff (v)

Agedashi tofu, soy kombu glaze, daikon orisha, fresh ginger nori (gf, v)

Shiitake sushi rice risotto, nori, chive (v)

Strawberry sorbet (gf, v)