

a la carte

Miso soup (gf, v, vg) 5

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

8

Sweet potato chips, sweet chilli sauce (v, vg) 12

Sashimi of the Day (6pc) (gf) 16

Salmon sashimi (6pc) (gf) 16

Kingfish sashimi (6pc) (gf) 18

Freshly shucked Bruny Island Oysters until sold out (6pc) (gf) 24

Wagyu beef tataki, 9 point (gf) 18

Sashimi Deluxe [salmon, kingfish, snapper, tuna, scallop] (12, 24, 36pc)

(gf) 30 58 85

Salmon carpaccio, ponzu (gf) 17

Kingfish carpaccio, yuzu ponzu (gf) 17

Eggplant dengaku, sweet miso, pine nuts, rocket and fennel salad (gf, v, vg) 15

Asian broccoli, special soy dressing, fried shallots (gf, v, vg) 14

Agedashi tofu, soy kombu glaze, daikon orisha, fresh ginger nori (gf, v, vg) 16

Potato salad taco, tonkatsu sauce, wild rice puff (2pc) (v) 14

Ceviche nori taco (1pc) (gf) 11

Spicy tuna taco, black tobiko, samphire (2pc) 16

Seared Hokkaido scallops, soy butter, spring onion, bonito flakes (4pc) (gf) 18

Lobster bao 18

Takoyaki wrapped octopus (8pc) 16

Crumbed octopus bites, kimchi mayo 16

Pan fried vegetable gyoza ((6pc) (v, vg) 13

Steamed pork gyoza (6pc)	13
Karaage chicken, sweet chilli sauce (gf)	18
Bang Bang chicken, lemongrass, teriyaki (gf)	20
LA galbi beef rib, deluxe potato salad, chimchurri sauce (gf)	24
Mixed vegetable tempura, tentsuyu sauce, matcha salt (v)	14
Asahi beer batter seafood tempura	25
Shiitake sushi rice risotto, nori, chive	18
Kumo signature ramen gnocchi, crispy Grana Padano, chives, spicy cream sauce (v)	20
Blue swimmer crab and krill fried rice – signature dish	18
Green papaya prawn salad, daikon, tomato, mint (gf), (v – on request)	18
Volcanic salt and pepper whole grilled squid (gf)	20
Kasu miso grilled salmon, caramelised soy miso soy sauce (gf)	18
Herbed potato salad (v)	14
Grilled kingfish collar - limited (gf)	18
Rice for one (v, vg)	4
House made wombok kimchi (gf)	6
Seaweed salad (v, vg)	7
French fries, spiced salt wasabi mayo (v, vg)	12
Kids Bento – Karaage fried chicken, pork gyoza, mini salad, rice	12

Surcharge: 10% Sunday and 15% Public Holiday

kumo

chef's omnivore banquet

\$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/vegan banquet

\$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)
Umeshu and yuzu sorbet OR Hibiscus and lemon sorbet (gf, vg)

dessert

Coconut, rhubarb and galangal ice cream (gf, vg)	10
Miso salted caramel ice cream (gf)	10
Umeshu and yuzu sorbet (gf, vg)	10
Hibiscus and lemon sorbet (gf, vg)	10
Green tea panna cotta	16
Yuzu daiquiri cheesecake pot	16

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