

富嶽三十六景
神奈川
浪裏



KUMO

Dinner Menu

刺身/Sashimi

Assorted Sashimi

King Salmon, Yellow fin Tuna, Market White Fish and Sashimi Grade Scollop.

(10pc) \$24.0

(20pc) \$43.5

寿司/Sushi

KUMO Roll (4pc)

Tempura prawn wrapped with salmon and scollop.

\$15.5

Dragon Roll (4pc)

Tempura prawn and omelette wrapped with grilled eel.

\$15.5

天ぷら/Tempura

Vegetarian Tempura

\$22.5

Assorted Tempura

\$24.0

Prawn Tempura

\$26.0

麵/Noodle

Udon Noodles

Vegetarian

Tempura

\$15.5

\$19.0

Ramen Noodles

Miso/Tonkutsu(Pork)

\$18.5

Aka(Spicy)/Kuro(Garlic)

\$19.5

Wagyu Ramen

\$22.5

Vege option

小皿/Small Dish

Edamame

\$8.5

Tofu Salad

\$13.5

Hotate Bata

\$20.0

4 Juicy scollops grilled with butter sauce

Beef Tataki

\$17.5

Ebimayo

\$17.5

4 pieces Deep fried black tiger prawn with special sauce.

Tori Tempura

\$15.5

Tempura chicken with special dipping

大皿/Large Plates

Single

Share

Vegetarian Agedashi Tofu

\$14.0

\$25.0

Traditional Japanese deep fried Tofu

Teriyaki Chicken

\$18.5

\$35.0

Grilled chicken thigh

Buta Kakuni

\$19.5

\$38.0

Tender braised pork belly

Yakiniku Beef

\$21.0

\$40.0

Pan fried NZ premium grade beef sirloin

Grilled Salmon

\$23.0

\$42.0

Grilled king salmon served with chef's special sauce

Soft shell crab

\$23.0

\$42.0

Deep fried soft shell crab with spicy sauce.

KUMO Special

Sukiyaki

\$70.0

Traditional Japanese Hotpot.

250gm thin sliced M4-6 Wagyu Beef,

with veg and tofu

Oyster

POA

Raw/Tempura seasonal Oyster

Scampi

\$15.0/PIECE

#1size NZ scampi sashimi

KUMO Seafood Platter (Pre-order)

85.0

Luxury Seafood Sashimi Platter,

with all the best quality seafood we can find

on the market of the day. 40 pieces in total.

Imported Kagoshima

50gm

\$50.0

A5 Wagyu Steak

100gm

\$100.0

(Pre-order)

200g

\$200.0

デザート/Dessert

Matcha Tiramisu

\$16.5

Japanese traditional green tea tiramisu

Pancake/班戟

\$16.5

Asian style pancake with strawberry

and mango flavour