

ENTRÉE

Kingfish Miso Ceviche \$13.9
Fresh kingfish and miso + lime juice

White Fish Crudo (Catch Of The Day) \$14.9
Truffle oil, smoky salt, cured white fish, spicy miso sauce

Summer Sea Urchin (Fresh Aus Sea Urchin) \$10.7
Sesame oil, smoky salt, sushi rice, salmon roe

Spicy Tuna Belly Yellow Fin - \$17.8
Yuzu dressing, chilli oil, red radish

Yuzu Flavour White Fish \$16.9
Yuzu dressing, smoky salt, cured white fish with yuzu juice

Wagyu Tataki \$16.7
Premium wagyu ,onion, grape, yuzu pepper sauce, ponzu

Steamed Egg Cup \$7.7
Spanner crab, shitake mushroom, edamame, eel

Tuna Tataki \$19.7
Smoky yellow fin tuna, onion pickle, Korean nut

Cuttle Fish And Sea Urchin \$19.7
Cuttle fish sashimi, sea urchin, sesame leaves, smoky salt, sesame oil

Prawn Paradise \$15.3
Prawn chips, scampi and prawn sashimi, tartar mayo

Wagyu Beef Gyoza \$15.8
5pcs homemade

Kumiho Bun \$7.2
Choose from Wagyu / pork / chicken

Kumiho Tacos \$7.2
Choose from soft shell crab / pork /beef

Agedashi Tofu \$8.2 🌿
Deep fried tofu 6pcs with soy base sauce

Salmon Lover \$13.9
Salmon rolled by dry seaweed on mash avo

SALAD

The Green \$5 🌿
Only mix salad with yuzu dressing

Ceviche Salad \$9.3
Seafood ceviche, avo, tomato

Seafood Salad \$9.3
Today's any sashimi with yuzu dressing

Wagyu Beef Salad \$9.3
Wagyu, mushroom, ssam sauce and lime juice

Pulled Pork Salad \$8.3
Slow cooked pork, mushroom, ssam sauce and lime juice

Chicken Salad \$7.3
Slow cooked chicken, mushroom, ssam sauce and lime juice

SASHIMI

Salmon \$14.3 (5pcs)

Tuna \$15.7 (5pcs)

King Fish \$14.5 (5pcs)

Blue Fin Tuna (market price) 🌸

Scampi \$18 (3pcs)

Sea Urchin \$31.9 (50g)
Dried seaweed, smoky salt

Chef's Selection of Sashimi \$27 (11pcs)

Chef's Selection of Sashimi and Sea Urchin, Oysters \$45
(11 pcs + sea urchin or scampi, oysters)

NIGIRI 1 piece per serve

Salmon \$2.5
Cured salmon with sake, Korean kelp

Salmon Belly \$3
Smoky slat, salmon roe

Tuna \$3
Fresh yellow fin tuna with sesame oil

Spicy Tuna \$3
Fresh yellow fin tuna with spicy sauce

Tuna Blue Fin (market price) 🌸
Fresh blue fin tuna with sesame oil

Tuna Blue Fin Belly (market price) 🌸
Blue fin tuna belly part (limited)

King Fish \$2.5
Hiramasa king fish with yuzu pepper

King Fish Belly \$3
Smoky salt, salmon roe

Snapper \$2.9
Cured NZ snapper with sake, Korean kelp

Scallop \$3.7
Japanese scallop, yuzu soy sauce, apple slice

Eel \$3
Chinese pepper, coriander

John Dory \$3.3
Cured john dory with yuzu ponzu jelly

Flat Head \$3.3
Cured flat head with yuzu ponzu jelly

Scampi \$6

Crystal Bay Prawn \$3

Cooked King Prawn \$3.9

Wagyu Tataki \$3
With onion, shallot, ginger

Octopus \$3
Sesame soy sauce, dried seaweed

Cuttle Fish \$2.5
With dried seaweed and ginger

Custard Omelette \$3
Home made signature omelette

ABURI 1 piece per serve

Seared Salmon \$2.7

Spicy Seared Salmon \$2.7
Chilli powder and mentaiko

Seared Scallop \$3.9

Spicy Seared Scallop \$3.9
Chilli powder and mentaiko

Seared King Fish \$2.7
Yuzu pepper sauce

Wagyu Yakiniku \$3.1

Spicy Seared King Prawn \$3.9
Chilli powder and mentaiko

Spicy Seared Cuttle Fish \$2.7
Chilli powder and mentaiko

Spicy Seared Tuna \$3
Ssam yukke sauce, sesame

Miso spanner crab \$2.9

GUNKAN 1 piece per serve

Salmon Avo and Shallot \$2.7
Salmon, avo, shallot and basil pesto

Salmon Family \$3.9
Salmon belly and salmon roe

White fish miso ceviche \$3.1
Miso sauce and lime juice

Mentai Cuttle Fish Okra \$3
Mentai sauce, cuttle fish and okra

Salmon Roe \$4
Marinade with soy sauce

Sea Urchin \$7
Wasabi, smoky salt

Oyster \$3.9
Ponzu jelly and chilli white radish

Tuna belly with shallot \$4.7
Truffle oil, truffle salt

HAND ROLL

Salmon Avo \$4

Seared Salmon \$4
Shallot, eel sauce

Salmon Family \$4.9
Salmon belly, salmon roe

Tuna Avo \$4.3

Spicy Tuna \$4.3
Cucumber, mentaiko, spicy sauce

Tuna Belly Shallot \$4.9
Truffle oil and salt

White Fish with Korean Miso \$3
Sesame leaf, ssam sauce

Mentai Cuttle Fish Okra \$3

Oyster \$4.1
Ginger, ponzu jelly

Eel \$3.7
Cucumber, Chinese pepper, bread powder

Eel With Cream Cheese \$3.9
Cucumber, cream cheese

Wagyu Beef \$3
Shallot, mushroom

Scampi And Salmon Roe \$7.7

Scampi Omelette \$7.7
Mushroom, scampi tempura

Pork Shallot \$3
Shallot, unagi sauce

Chicken Shallot \$3
Shallot, unagi sauce

Eel Omelette \$3.7
Mushroom

Scallop Omelette \$3.9
Mushroom

Oyster Omelette \$4.3
Mushroom

Soft Shell Crab \$3.9

ROLL

Baby Salmon Roll \$6

Baby Tuna Roll \$7.3

Baby Avo Roll \$5 🌿

Baby Cucumber Roll \$4 🌿

Crispy Chicken Avo Roll \$12.9
Teriyaki chicken, avo, crispy bread powder, yogurt and mustard sauce

California Roll \$14.9
Spanner crab, avo, cucumber, sesame leaf, yogurt mayo, fish roe

Spicy Tuna Roll \$15.9
Tuna, sesame leaf, cucumber, spicy sauce

Soft Shell Crab \$15.9
Soft shell crab, avo, lettuce, spicy sauce

LoL Roll \$15.9
Prawn tempura, cucumber, spanner crab, soy mayo

Salmon Avo Roll \$13.9
Salmon, avo, mayo, fish roe

Mix Fish Okra Tempura Roll \$16.9
3 kind of fish, okra tempura, spanner crab, olives

Spicy Seared Salmon Cream Cheese Roll \$15.9
Seard salmon, cream cheese, cucumber, tabasco sauce

Volcano \$17.9 (5pcs)
Seared salmon, scallops, salmon roe and creamy sauce

Eel Cream Cheese Roll \$15.9
Eel, cream cheese, Chinese pepper, bread powder

Wagyu Yakiniku Roll \$15.9
Wagyu, lettuce, cucumber, ssam sauce, bulgogi sauce

TEMPURA

Prawn \$13 (3pc)

Cuttle Fish \$15 (8pc)

Vegi \$11 (6pc) 🌿
Mushroom, pumpkin, capsicum, green chilli

Okra \$9.3 (5pc) 🌿

Zucchini Flower \$9 (3pcs) 🌿

Assorted Tempura \$19.7 (10pc)
Mushroom, pumpkin, capsicum, green chilli, prawn, okra

Crumbed Scampi \$7 (1pc)

Crumbed Oyster \$10 (2pc)

HOT POT

Bulgogi Hot Pot \$26
Wagyu slices, mushroom ,vegi, tofu, udon

Korean Kimchi Hot Pot \$23
Kimchi, pork slices, mushroom, vegi, tofu, udon

Seafood Miso Hot Pot \$28
Today seafood, mushroom, vegi, tofu, udon

Healthy Chicken Hot Pot \$25
Chicken, ginseng, garlic, mushroom, vegi, tofu, udon

Wagyu Beef Dumplings Hot Pot \$25.7
5pcs wagyu dumplings, mushroom, vegi, tofu , udon (chicken base soup)

MAINS

Wagyu Katsu (Cutlet) \$32 (150G)
Premium wagyu Marble 9+

Korean Bulgogi Steak \$30 (150G)
Premium wagyu marble 9+

Miso Lamb Chop \$27 (150G)
Slow cooked lamb with Miso butter sauce

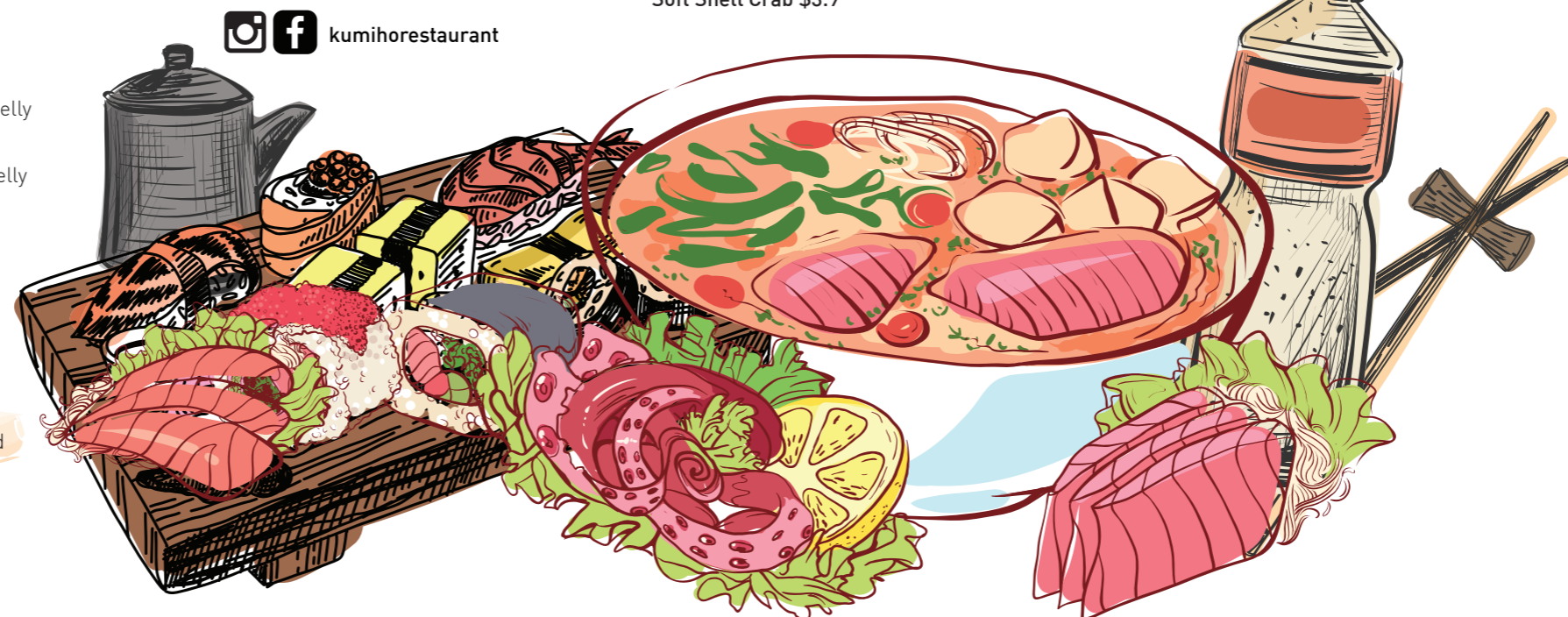
Kumiho Bossam \$100
(famous momofuku style slow cooked pork) (3-4 people)
A dozen of oysters, lettuce, kimchi, ssam sauce (dinner only)

Signature Chicken Steak \$24
(orange sauce or ginseng sauce)
Slowed cooked chicken steak with orange sauce

Halal Wagyu Rice Burger with Chicken Popcorn \$19.3
Crispy rice, wagyu, ssam sauce, vegi and fried chicken popcorn

Very Soft Teriyaki Chicken \$20
Slow cooked chicken, vegi

🌿 = Vegetarian
🌸 = Seasonal
👉 = Chef's recommendation



MEAT 1 skewer each

Yakitori (Chicken) \$3.5

Wagyu Beef \$6

Pork Belly \$4

Chicken Wing \$3.5

Chicken Soft Bone \$3

Chicken Gizzards \$3.3

Lamb Chop \$5

SEAFOOD 1 skewer each

King prawn \$4.2

Scallops \$4.2

Cuttle Fish \$3.7

Octopus \$3.3

VEGI 1 skewer each

Cabbage \$2
Spicy Ponzu Sauce

Okra \$3.2

Shitake Mushroom \$3.2

Cherry Tomato \$2.7

Garlic \$2

Mix vegi \$3.9
Pumpkin, garlic, mushroom, cabbage,
capsicum, tomato

SOUP AND SIDE

Miso Soup \$3

Seafood Japanese Mild Soup \$6

White Kimchi \$5

Edamame \$3

DESSERT

Ice Cream \$5
Choose from green tea / sesame /
mango

Cheese Cake \$6
Choose from green tea / choco / plain

Cream Brulee \$8.7

Pana cotta \$7
Choose from green tea / sesame

Sweet Custard Omelette \$5
Home made signature custard

 = Vegetarian

 = Seasonal

 = Chef's recommendation



KUMIHO

