




**B
I
T
E
S**

Edamame, Olssons sea salt ^(GF, DF, VV)	6
Miso soup, tofu, spring onion, wakame, sesame + shiso oil ^(GF, DF, VV)	5
Freshly shucked oysters, white soy + ginger dressing ^(GF, DF)	MP
Crispy chicken skin, koji sour cream, spanner crab meat + Oscietra caviar ^(GF)	14
Crumbed + Pressed duck leg, katsu curry sauce ^(DF)	12
Tarlet of macadamia cream, marinated salmon roe + wasabi peas ^(DF)	14
Noosa Scallop, foie gras, hazelnut + ume vinegar ^(GF)	14

Traditional sashimi + condiments see daily market list ^(GF, DF)	35/69
Kingfish, yuzu, white soy, buttermilk, dill oil, cucumber + nasturtium ^(GF)	26
Kangaroo tartare, fermented chilli, shiso + persimmon vinegar ^(GF, DF)	24
Salmon handroll, wasabi mayo, yuzu kosho + miso kimchi ^(GF, DF) 	10
Wagyu beef tataki, daikon, mandarin kosho, ponzu + garlic chips ^(GF, DF)	28
Tuna handroll, fermented chilli, yuzu mayo, cucumber + avocado ^(GF, DF)	12



**R
A
W**

Chicken thigh, chicken fat vinaigrette + chicken skin furikake ^(GF, DF)	10
Wagyu beef 9+ mbs, "nori churi" sauce ^(GF, DF)	15
Pork belly, celtic mustard + sesame seeds ^(GF, DF)	12
Miso glazed swordfish, bonito + yuzu mayonnaise ^(GF, DF)	16
Crispy potato, koji plant cream + kombu ^(GF, DF, VV)	9
Mooloolaba king prawn, kombu bisque + chilli oil ^(GF, DF)	14
Duck hearts, egg yolk, soy, yuzu shichimi pepper + chives ^(GF, DF)	8



**Y
A
K
I
T
O
R
I**

* Price is per skewer

 Denotes the spiciest dishes.
 GF: Gluten Free, DF: Dairy Free, V: Vegetarian, VV: Vegan
 Please advise your waiter of any food allergies or intolerances.
 We will endeavour to cater for specific dietary needs.
 We cannot guarantee against traces of allergens.

*1.3% surcharge applies to all credit card payments


COVID SAFE SIGN IN.

Open the QLD Check In app and scan the QR code to register your visit. Can't scan? Enter the code 215578 manually to check in.





**S
M
A
L
L
E
R**

Pork katsu sando, mustard mayo + Boom Boom hot sauce ^(DF)	24
Mushroom onigirazu, miso mustard kewpie, takana + bulldog sauce ^(GF, DF, VV) 	16
Cured Ora king salmon, tapioca, fuji apple, ume kosho + wasabi leaf ^(GF, DF)	24
Heirloom tomatoes, ponzu, shiso + lemon oil ^(GF, DF, VV)	18



**L
I
T
T
L
E


L
A
R
G
E
R**

Market fish, seasonal garnish	MP
Koji glazed chicken breast, white soy, enoki + chives ^(GF, DF)	34
Teriyaki glazed Quail 300gm, umeboshi, shishito pepper ^(GF, DF)	28
Gooralie Farm pork neck, miso, apple + crackling ^(GF, DF)	36
Dry aged duck breast, pickled nashi, perilla + sansho pepper ^(GF)	42
Westholme Wagyu Striploin 7+ mbs 300g wafu dressing + sesame ^(GF)	90



**S
I
D
E
S**

Shaved cabbage, mint, coriander, chives, kombu dressing + parmesan cheese ^(GF, V)	14
Broccoli, soy roasted almonds + sherry vinaigrette ^(GF, DF, VV)	14
Zucchini, tofu puree, shiso oil. shiso + rogue wave crumb ^(GF, DF, VV)	16
Grilled asparagus, kombu butter, crispy garlic ^(GF, DF, VV)	14

 Denotes the spiciest dishes.
 GF: Gluten Free, DF: Dairy Free, V: Vegetarian, VV: Vegan
 Please advise your waiter of any food allergies or intolerances.
 We will endeavour to cater for specific dietary needs.
 We cannot guarantee against traces of allergens.

*1.3% surcharge applies to all credit card payments

@THE_BOOMBOOMROOM

