

BOOM BOOM ROOM



RAW

- Scallop sashimi, kohlrabi, wakame, plum sesame, cucumber + kombu oil ^(GF,DF) 24
- Boom Boom Room sashimi plate + traditional condiments ^(GF, DF) 35/69
- Freshly shucked oysters, white soy + ginger dressing ^(GF, DF) 6 / piece
- Hiramasa kingfish, cucumber, cultured cream, white soy, desert lime kosho + potato dashi cracker ^(GF) 10 / piece
- Raw Amaebi prawn tostada, smoked soy + salmon roe ^(DF) 14 / piece
- Marinated salmon roe tartlet, macadamia cream + wasabi peas ^(DF) 14 / piece
- Yellow fin tuna handroll, fermented chilli, yuzu mayo, cucumber + avocado ^(GF, DF) 🌶️ 10
- Hiramasa kingfish sashimi, ume kosho, fennel, finger lime, radish + puffed rice ^(GF, DF) 26
- Ora King salmon handroll, wasabi mayo, yuzu kosho + miso kimchi ^(GF, DF) 10
- Kangaroo tataki, daikon, mandarin kosho, ponzu + garlic chips ^(GF, DF) 24
- Wagyu beef tartare, tonburi, wasabi, chives, egg yolk jam + lotus chips ^(GF, DF) 28



YAKITORI

- Crispy potato, koji plant cream + kombu ^(GF, DF, V) 9
- Mooloolaba king prawn, kombu bisque + chilli oil ^(GF) 14
- Miso glazed dry aged swordfish, bonito + yuzu mayonnaise ^(GF, DF) 🌶️ 16
- Chicken thigh, chicken fat vinaigrette + chicken skin furikake ^(GF, DF) 10
- Duck hearts, egg yolk, soy + yuzu shichimi pepper ^(GF, DF) 🌶️ 8
- Twice cooked pork belly, miso apple + pork floss furikake ^(GF, DF) 12
- Wagyu beef, bora miso + sunflower puree, perilla dressing ^(GF, DF) 16

*Price is per skewer

- Miso soup, tofu, spring onion, wakame, shiso oil ^(GF, DF, W) 5
- Spicy edamame, fermented chilli paste, ponzu, crispy garlic + sesame ^(DF, V) 🌶️ 7
- Roasted mushroom onigirazu, miso mustard mayo, takana, shiso + bulldog sauce ^(W, GF, DF) 16
- Pressed + crumbed duck leg, katsu curry sauce, curry leaf powder ^(DF) 10 / peice
- Grilled half shell scallop, foie gras, hazelnut furikake + plum vinegar ^(GF) 14 / peice
- Moreton Bay bug, kombu + wasabi butter 20 / Per peice
- Hand pulled Burrata, kombu, Falls Farm cucumber + shiso oil ^(DF, V) 22
- Sides
- Mixed leaves, herbs, pickled onion, cucumber + wafu dressing ^(GF, DF, W) 14
- Grilled cos lettuce salad + kombu brown butter dressing 15
- Brussels sprouts, miso mustard mayo + sesame ^(DF, GF, V) 14
- Falls Farm organic carrots, carrot + ginger sauce + miso crumb ^(GF, DF, W) 16



SMALL PLATES



LARGER PLATES

- Slow roasted eggplant, fried tofu, enoki mushrooms + vegetable dashi ^(DF, W) 32
- Teriyaki Ora king salmon, nashi pear puree, daikon + spring onion ^(GF, DF) 42
- Coal grilled Cobia, wakame, umu boshi, pickled mustard leaf + sea succulents ^(DF, GF) 42
- Chicken thigh in kombu, foie gras, soba noodles, roast chicken dashi + chicken skin furikake 36
- Crumbed pork katsu sando, bulldog sauce, miso mustard mayo + Boom Boom Hot Sauce™ ^(GF) 🌶️ 24
- Robatayaki grilled lamb rump, shiso kombu, king brown mushroom, edamame, takana + koji miso emulsion 39
- Westholme Wagyu Striploin (QLD, 7+ mbs), dipping sauces ^(DF, GF) 90
- Dipping sauces: Ponzu + japanese mustard, Wafu miso, Shiso seed + green peppercorn mustard



Denotes the spiciest dishes.

GF: Gluten Free, DF: Dairy Free, V: Vegetarian, W: Vegan

*1.3% surcharge applies to all credit card payments

*15% surcharge applies on public holidays

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.

@the_boomboomroom

/boomboomroombrisbane

