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



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- Crispy potato, koji plant cream + kombu <sup>(GF, DF, V)</sup> 9
- Add 2 grams Manjimup truffle 5
- Mooloolaba king prawn, kombu bisque + chilli oil <sup>(GF)</sup> 14
- Miso glazed dry aged swordfish, bonito + yuzu mayonnaise <sup>(GF, DF)</sup> 🌶️ 16
- Chicken thigh, chicken fat vinaigrette + chicken skin furikake <sup>(GF, DF)</sup> 10
- Duck hearts, egg yolk, soy + yuzu shichimi pepper <sup>(GF, DF)</sup> 🌶️ 8
- Twice cooked pork belly, miso apple + pork floss furikake <sup>(GF, DF)</sup> 12
- Wagyu beef, bora miso + sunflower puree, perilla dressing <sup>(GF, DF)</sup> 16

\*Price is per skewer



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.



Denotes the spiciest dishes.

\*1.3% surcharge applies to all credit card payments  
 \*15% surcharge applies on public holidays

Miso soup, tofu, spring onion, wakame, shiso oil <sup>(GF, DF, WV)</sup> 5

Spicy edamame, fermented chilli paste, ponzu, crispy garlic + sesame <sup>(DF, V)</sup>  7

Moreton Bay bug, kombu + wasabi butter <sup>(GF)</sup> 20 / piece

Roasted mushroom onigirazu, miso mustard mayo, takana, shiso + bulldog sauce <sup>(V, GF, DF)</sup> 16

Pressed + crumbed duck leg, katsu curry sauce, curry leaf powder <sup>(DF)</sup> 10 / piece

Grilled half shell scallop, foie gras, hazelnut furikake + plum vinegar <sup>(GF)</sup> 14 / piece

Hand-pulled burrata, kombu, Falls Farm cucumber + shiso oil <sup>(V)</sup> 22



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Teriyaki Ōra King salmon, nashi pear puree, daikon + spring onion <sup>(GF, DF)</sup> 42

Coal grilled cobia, wakame, umeboshi, pickled mustard leaf + sea succulents <sup>(DF, GF)</sup> 42

Slow roasted eggplant, fried tofu, enoki mushrooms + vegetable dashi <sup>(DF, WV)</sup> 32

Chicken thigh in kombu, foie gras, soba noodles, roast chicken dashi + Manjimup truffle 42

Crumbed pork katsu sando, bulldog sauce, miso mustard mayo +

Boom Boom Hot Sauce™ <sup>(GF)</sup>  24

Robotayaki grilled lamb rump, shio kombu, king brown mushroom, edamame, takana + koji miso emulsion <sup>(GF)</sup> 39

Westholme Wagyu rump cap (mbs 8-9+), ponzu + japanese mustard, wafu miso, shiso seed + green peppercorn mustard <sup>(DF, GF)</sup> 90



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Grilled cos lettuce salad + kombu brown butter dressing <sup>(GF, V)</sup> 15

Mixed leaves, herbs, pickled onion, cucumber + wafu dressing <sup>(GF, DF, WV)</sup> 14

Brussels sprouts, miso mustard mayo + sesame <sup>(DF, GF, V)</sup> 14

Slow roasted baby sweet potatoes + koji plant cream <sup>(GF, DF, WV)</sup> 16



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Indecisive? Let our chef pick for you with our Omakase banquet menu.

 [the\\_boomboomroom](https://www.instagram.com/the_boomboomroom)

 [boomboomroombrisbane](https://www.facebook.com/boomboomroombrisbane)