

| Sesame seeds flying about in the kitchen..

Please ask a member of staff for any specific dietary requirements

We cannot guarantee that traces of allergenic foods never occur due to kitchen set-up and the busy environment during food preparation & service

| Some of our starters take longer to cook and may arrive later than some main dishes



STARTERS 아페타이저

EDAMAME (VGN)	3.9
MISO SOUP	2.3
SAUTÉED ASPARAGUS (V) DRIZZLED WITH JAPANESE SESAME SAUCE	6.5
MISO CAULIFLOWER (VGN)	6.5
JAPANESE MISO SALAD (VGN) SIMPLE SALAD WITH ASPARAGUS AND MISO & OLIVE OIL DRESSING	5.5
IZAKAYA CABBAGE (VGN) SALTED CABBAGE WITH A DRIZZLE OF SESAME OIL	5.9
AGEDASHI TOFU (VGN) DEEP FRIED TOFU SQUARES IN A LIGHT BROTH WITH GINGER, DAIKON & NORI	5.9
AGESDASHI AUBERGINE (VGN) WITH GINGER, DAIKON & NORI SOAKED IN LIGHT BROTH	6.5
NASU DENGAKU (VGN) AUBERGINE TOPPED WITH MISO JAM	6.5
VEG KOROKKE (V) JAPANESE STYLE CROQUETTES	6.5
KARA-AGE DEEP FRIED CHICKEN PIECES SEASONED WITH SOY, GINGER & GARLIC	9.5
CHIKUWA ODEN LIGHTLY BATTERED JAPANESE FISHCAKES SPRINKLED WITH NORI	6.5
TAKOYAKI OCTOPUS DOUGH BALLS DRIZZLED WITH BROWN SAUCE, NORI, MAYO & BONITO FLAKES	6.5
YAKITORI TERIYAKI CHICKEN SKEWERS	7.5
CHICKEN GYOZA 6 pcs	6.5
PORK GYOZA 6 pcs	6.5
DUCK GYOZA 6 pcs	6.5
PRAWN GYOZA 6 pcs	7.9
VEGETARIAN GYOZA 6 pcs (VGN)	6.2
TEMPURA LIGHTLY BATTERED & DEEP FRIED, SERVED WITH TENTSUYU DIP	
VEGETABLES	9.9
KING PRAWN	11.9

STARTERS

KIMCHI 	3.5
TRADITIONAL FERMENTED CHINESE LEAF WITH CHILLI PEPPERS, FISH SAUCE, GARLIC & GINGER	
OI KIMCHI (VGN) 	3.5
CUCUMBER KIMCHI	
GIM (VGN)	2.5
CRISPY DRIED SEAWEED SQUARES COATED IN SESAME OIL & SALT	
MODUM NAMUL (VGN)	4.9
ASSORTED SEASONED SPINACH, SESAME BEANSPROUTS & PICKLED DAIKON	
SPINACH NAMUL (VGN)	3.5
BEANSPROUT NAMUL (VGN)	3.5
CRUNCHY STIRFRY (VGN)	7.5
WOK SEASONAL VEGETABLES & GREENS	
GOONMANDU 6 pcs	6.2
DEEP FRIED CRISPY PORK DUMPLINGS	
BULGOGI DUMPLING 4 pcs	7.2
KIMCHI & PORK DUMPLING 4 pcs	7.2
KKANPUNGI 	10.9
CRUNCHY CHICKEN TOSSED IN A PIQUANT SAUCE	
HAEMUL PAJEON	13.9
SEAFOOD & SPRING ONION PANCAKE	
KIMCHI JEON  + SEAFOOD 2.0	10.5
KIMCHI PANCAKE	
TTOKBOKI  	9.9
SLOWLY SIMMERED CHEWY RICE STICKS IN SPICY GOCHUJANG SAUCE, TOPPED WITH DUMPLINGS	
GIMMARI TTOKBOKI  	11.9
SLOWLY SIMMERED CHEWY RICE STICKS IN SPICY GOCHUJANG SAUCE, TOPPED WITH SEAWEED NOODLE ROLLS	
GIMMARI 	4.9
CRISPY FRIED SEAWEED ROLLS WITH NOODLES (4PCS)	
KOREAN FRIED CHICKEN DOUBLE FRIED CHICKEN COATED IN CLASSIC KFC SAUCE	
 MEDIUM 12.0 LARGE 22.0 choose up to two flavours for large	
YANG YUM CHICKEN 양념치킨 	
ORIGINAL STICKY GOCHUJANG SAUCE	
SOY GARLIC CHICKEN 간장마늘치킨	
SOY & GARLIC SAUCE	
KANG JUNG CHICKEN 강정치킨	
TRADITIONAL CHICKEN SAUCE	
KOREAN FRIED CAULIFLOWER (VEG) <u>11.9</u>	

BIBIMBAP 비빔밥 **MIX WELL WITH SAUCE!**
RICE & VEG HOT POT Served with chilli gochujang or mild soy bean sauce

YACHE BIBIMBAP (V)	10.9
WITH EGG & SALAD TOPPING	
TOFU BIBIMBAP (V)	12.5
WITH TOFU & EGG	
VEGAN BIBIMBAP (VGN)	12.5
WITH TOFU AND SALAD TOPPING	
BULGOGI BIBIMBAP	13.9
WITH SOY MARINATED BEEF BBQ & EGG	
CHICKEN BIBIMBAP	13.9
WITH TERIYAKI CHICKEN & EGG	
SPICY PORK BIBIMBAP 	13.9
WITH SPICY MARINATED PORK & EGG	
EBI TEMPURA BIBIMBAP	14.5
WITH KING PRAWN TEMPURA & EGG	
SAEWOO BIBIMBAP	14.5
WITH MARINATED KING PRAWNS & EGG	
**ADD EXTRA EGG 1.5	

SEAFOOD RICE POT	15.9
NO NAMUL INCLUDED	
RICE POT TOPPED WITH SEAFOOD, VEG & EGG	
SUPER BULL RICE POT	15.9
NO NAMUL INCLUDED	
RICE POT TOPPED WITH SOY MARINATED BEEF BBQ, VEG & EGG	

NOODLES 麵

SPICY WOK NOODLES  	12.9
TOFU (VGN) - CHICKEN - BEEF - PRAWN - SEAFOOD	
ABURA NOODLES	12.9
SOY KATSUOBUSHI NOODLES TOPPED WITH BEEF, SALADS, NORI, SPRING ONIONS, PICKLES & SESAME OIL VINAIGRETTE	
YAKI UDON	11.9
TOFU (VGN) - CHICKEN - BEEF - PRAWN - SEAFOOD	
KAKE UDON SOUP	10.9
NOODLE SOUP WITH SPRING ONIONS, WAKAME & TENKASU SPINKLE	
TEMPURA UDON SOUP	14.5
NOODLE SOUP TOPPED WITH PRAWN & VEG TEMPURA	
CHIKUWA FURAI UDON SOUP	14.5
NOODLE SOUP TOPPED WITH ODEN TEMPURA	
JAPCHE	13.9
STIR FRIED CLEAR NOODLES WITH BEEF, SPINACH & VEGETABLES	
JJAMBBONG  	14.9
WOK FRIED SPICY RED SEAFOOD & VEG NOODLE SOUP	

JAPANESE CURRY レーライス

*Vegetarian curry sauce served with rice **CHANGE RICE TO UDON NOODLES 2.0*

KOROKKE CURRY (V)	11.9
JAPANESE VEGETARIAN CROQUETTE	
VEG GYOZA CURRY (V)	11.9
CHICKEN GYOZA CURRY	11.9
PRAWN KATSU CURRY	13.9
CHICKEN KATSU CURRY	12.9
PORK KATSU CURRY	12.9
CHICKEN KARA-AGE CURRY	14.9

SOUP | JJIGE 찌개

SOON DUBU JJIGE   <i>Served with rice</i>	14.9
SPICY RED TOFU HOT POT WITH SEAFOOD, VEG & EGG	
<u>VEGETARIAN & VEGAN AVAILABLE</u>	
YUKGEJANG   <i>Served with rice</i>	12.9
SPICY BEEF BRISKET BROTH WITH SPRING ONIONS	
KIMCHI JJIGE   <i>Served with rice</i>	12.9
SPICY KIMCH & PORK STEW WITH TOFU	
MEKOM MANDU  	14.9
SPICY RED KIMCHI & PORK DUMPLING SOUP WITH CHICKEN VEG & CLEAR NOODLES	

DONBURI 丼

RICE BOWL

MAPA TOFU (VGN) 	12.9
RICE BOWL WITH DEEP FRIED TOFU GENTLY STIRRED IN SWEET CHILLI SAUCE	
BULGOGI DOP BAP	13.9
RICE BOWL TOPPED WITH KOREAN MARINATED BEEF BBQ	
KATSU DON	12.9
SAUCE DRENCHED PORK KATSU RICE BOWL WITH EGG	
YASAI TEN DON (VGN)	12.9
RICE BOWL TOPPED WITH VEGETABLE TEMPURA DRIZZLED WITH MILDLY SWEET SOY SAUCE	
TEN DON	12.9
RICE BOWL TOPPED WITH VEG & PRAWN TEMPURA DRIZZLED WITH MILDLY SWEET SOY SAUCE	
CHICKEN TERIYAKI DON	12.9
RICE BOWL TOPPED WITH CHICKEN TERIYAKI	
SALMON TERIYAKI DON	14.9
RICE BOWL TOPPED WITH SALMON TERIYAKI & ASPARAGUS	
BENTO 弁当 <i>Served with rice</i>	
SPECIAL BENTO	18.9
SALMON TERIYAKI, PRAWN TEMPURA, VEG TEMPURA, CHICKEN KKANPUNGI, MEAT DUMPLINGS	
SALMON BENTO	16.5
SALMON TERIYAKI, EDAMAME, VEG DUMPLINGS & NAMUL	
TONKATSU BENTO	16.5
PORK KATSU, KKANPUNGI, MEAT DUMPLINGS & NAMUL	
VEGETARIAN BENTO	16.5
MAPA TOFU, EDAMAME, VEG DUMPLINGS & NAMUL	

KOREAN BARBEQUE 바베큐

****ADD A BOWL OF RICE 3.0**

BEEF BULGOGI	13.9
TRADITIONAL KOREAN BEEF BBQ IN A DISTINCTIVE SOY BASED MARINADE	
<i>Served with lettuce wraps & BBQ soy bean sauce</i>	
L.A. KALBI	14.9
KOREAN BEEF SHORT RIBS IN A DISTINCTIVE SOY BASED MARINADE	
SPICY PRAWN TERIYAKI 	14.9
MARINATED PRAWNS WITH ONIONS & ASPARAGUS SERVED HOT	

BEER ビル맥주

ASAHI SUPER DRY
BOTTLE 330ML 5.2% 6.2

KIRIN ICHIBAN
BOTTLE 330ML 4.6% 6.2

CASS
BOTTLE 330ML 4.5% 5.9

TERRA
BOTTLE 500ML 4.6% 7.9

MONSUTA
CAN 350ML 5% 5.9

SAKE 日本酒사케

OZEKI PREMIUM JUNMAI SAKE

SERVED WARM, 14.5%

MEDIUM 8.9 LARGE 12.9

PLEASE REQUEST FOR ROOM
TEMPERATURE

MIO

KYOTO, JAPAN BOTTLE 300ML 5% 15.9

SMOOTH & REFRESHING SPARKLING SAKE
SERVED CHILLED

NIGORI CRÈME DE SAKE

BOTTLE 330ML 15% 17.5

AROMAS OF MELON, MARSHMALLOW, FRESH
WHITE CREAM WITH A SMOOTH,
WHOLESOME TEXTURE AND NOTES OF
VANILLA ICECREAM

NANBU BIJIN JUNMAI GINJO

IWATE, JAPAN BOTTLE 330ML 16% 23.9

'SOUTHERN BEAUTY' PREMIUM JUNMAI GINJO

ELEGANT YET WITH BODY, A FRUITY
FRAGRANCE & CREAMY HONEY NOTE FOLLOWED
BY A CLEAN FINISH, SERVED CHILLED

KUBOTA SENJU GINJO

BOTTLE 330ML 15% 18.5

1000 LONG LIVES' GINJO SAKE

PLEASANTLY SMOOTH & SILKY SOFT DRY
SAKE, BEST SERVED AT ROOM TEMPERATURE &
STILL AMICABLE WHEN WARM OR CHILLED

WINE 와인

SAUVIGNON BLANC

GLASS 175ML 7.5 BOTTLE 28.0

CABERNET SAUVIGNON

GLASS 175ML 7.5 BOTTLE 28.0

ROSÉ

GLASS 175ML 7.5 BOTTLE 27.0

BOKBUNJA BLACKBERRY WINE

KOREAN WILD BLACKBERRY WINE WITH A
PLEASANTLY SWEET DRY AFTERTASTE

BOTTLE 375ML 16% 19.5

KUMA BAR



SOJU 소주

SOJU CHAMISUL FRESH

DISTILLED KOREAN SWEET
POTATO VODKA-LIKE SPIRIT
BOTTLE 350ML 17.8% 11.9

SOJU GREEN GRAPES

BOTTLE 360ML 12% 12.5

SOJU STRAWBERRY

BOTTLE 360ML 12% 12.5

SOJU PLUM

BOTTLE 360ML 12% 12.5

SOJU GRAPEFRUIT

BOTTLE 360ML 12% 12.5

MAKKOLI 막걸리

MAKKOLI KOREAN RICE WINE

BOTTLE 750ML 6% 13.9

MAKKOLI BANANA

BOTTLE 750ML 4% 13.9

UMESHU 梅酒

SEOL JOONG MAE WITH PLUMS

BOTTLE 375ML 14% 17.5

TAKARA

BOLD PLUM FLAVOR, SWEET, RICH
LINGERING FINISH, SERVED ON THE ROCKS
GLASS 175ML 8.5 BOTTLE 32.0

SOFT DRINKS 소프트ドリンク

COKE | COKE ZERO ^クDIET COKE 3.2

SPRITE | FANTA 3.0

STILL | SPARKLING SMALL 2.5

STILL | SPARKLING LARGE 5.5

CALPICO JAPANESE YOGURT JUICE 3.5

ALOE JUICE 3.5

PLUM JUICE 3.5

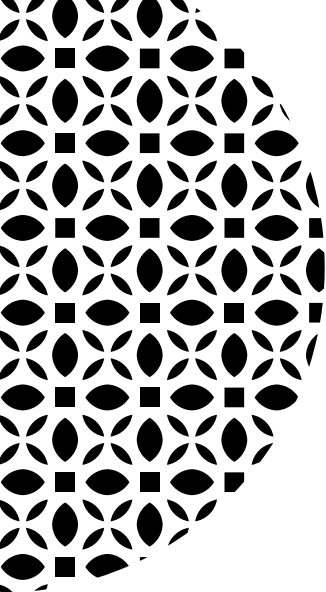
BONG BONG GREEN GRAPE JUICE 3.2

MILKIS KOREAN YOGURT SODA 3.2

PINEAPPLE | ORANGE | CRANBERRY 2.8

GREEN TEA | JASMINE TEA | CORN TEA 2.5

OOLONG TEA COLD 3.8



KUMA DESSERTS デザート

THERE'S ALWAYS ROOM FOR DESSERT ..

MATCHA ICE CREAM 5.9
2 SCOOPS

BLACK SESAME ICE CREAM 5.9
2 SCOOPS

MOCHI 4.9
RICE CAKE WITH SWEET RED BEAN FILLING

MOCHI ICE CREAM 4.9
2 PIECES
MATCHA | STRAWBERRY CHEESECAKE | BLACK SESAME
MANGO | CHOCOLATE | TROPICAL (VGN)

CHOCOLATE TEACAKE & ICE CREAM 5.9
KOREAN STYLE CHOCOLATE & MARSHMALLOW TEACAKE
SERVED WITH A CHOICE OF ICECREAM
MATCHA OR BLACK SESAME

