KU쿠마
クマ
MA熊

KUMA

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KOREAN & JAPANESE CUISINE



カツカレー

KATSU KARĒ



AVAILABLE TOPPINGS

PORK
CHICKEN
KOROKKE

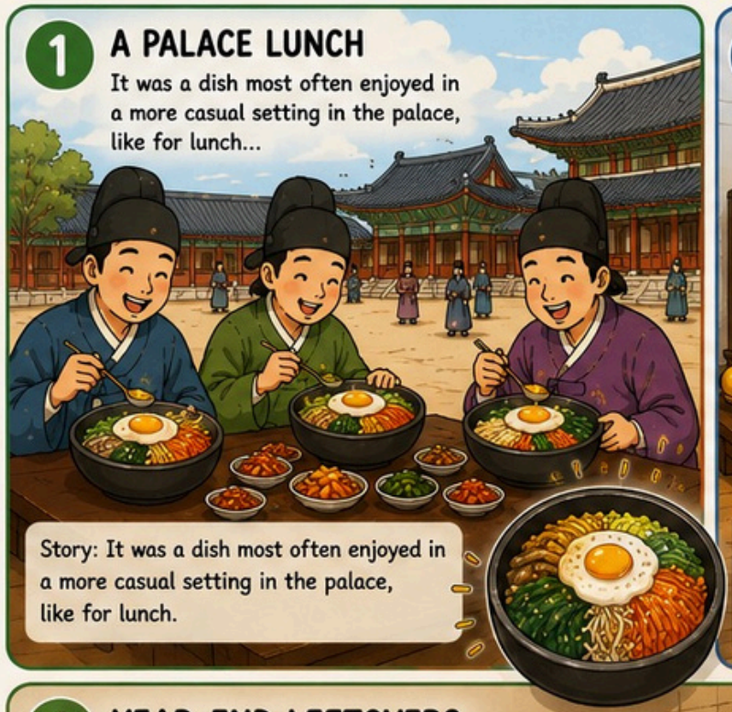
KARA-AGE
GYOZA

5 ORIGIN STORIES OF BIBIMBAP

Many stories, one beloved dish.

1 A PALACE LUNCH

It was a dish most often enjoyed in a more casual setting in the palace, like for lunch...



Story: It was a dish most often enjoyed in a more casual setting in the palace, like for lunch.

2 AFTER ANCESTRAL CEREMONIES

It came about after ancestral ceremonies, where many various dishes would have been prepared and offered to pay respect to and to share with the spirits...

...and the leftovers were made into bibimbap.



Story: It came about after ancestral ceremonies, where many various dishes would have been prepared and offered to pay respect to and to share with the spirits, and the leftovers were made into bibimbap.

3 A BUSY SEEDING SEASON

During the seeding season, farmers would be too busy to pack all the banchan sides and rice separately to the field for their lunch, so they put everything into a bowl to make bibimbap.



Story: During the seeding season, farmers would be too busy to pack all the banchan sides and rice separately to the field for their lunch, so they put everything into a bowl to make bibimbap.

4 YEAR-END LEFTOVERS

At the end of each year, the palace cooks and kitchen maids cleaned out their pantries, and used dried vegetables to make bibimbap.



Story: At the end of each year, the palace cooks and kitchen maids cleaned out their pantries, and used dried vegetables to make bibimbap.

5 SO, LET'S GO GET KUMA'S BIBIMBAP!

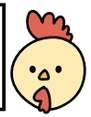
All these stories come together in one delicious bowl today. Fresh ingredients, bold flavours, and a little love— just the way we like it at Kuma.

KUMA
LONDON KOREAN RESTAURANT



So, let's go get Kuma's bibimbap!

KU쿠마 クマ MA熊



I 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 & THE BUSY ENVIRONMENT DURING FOOD PREPARATION & SERVICE



KOREAN FRIED CHICKEN

DOUBLE FRIED & COATED IN CLASSIC KFC SAUCE

SMALL 11.5 MEDIUM 15.5 LARGE 25.9

ORIGINAL FRIED CHICKEN
SERVED PLAIN WITH SEA SALT & PEPPER

YANG YUM CHICKEN 🌶
ORIGINAL STICKY CHICKEN SAUCE

KANG JUNG CHICKEN
TRADITIONAL STICKY GINGERY CHICKEN SAUCE

SOY GARLIC CHICKEN
TRULY GARLICKY SOY GLAZE SAUCE

HOT BUTTER CHICKEN 🌶🌶
BUFFALO INSPIRED SPICY TANGY SAUCE DRIZZLE

KOREAN FRIED CAULIFLOWER

(one size)

COATED IN KANG JUNG SAUCE (VGN) 14.9

SET MENUS

Combo of favourites
FOR BEGINNERS & PROS!

* FOR 2 PERSONS
* MAKE IT FOR 3 PEOPLE !

CLASSIC SET

30.0 PER PERSON

DUCK GYOZA (4)

KING PRAWN TEMPURA (4)

CHICKEN KKANPUNGI

JAPCHE NOODLES

CHOICE OF BIBIMBAP

TOFU - BEEF - CHICKEN - EBI TEMPURA - KIMCHI
SP. PORK - VEGAN - PRAWN - TERIYAKI MUSHROOM

VEGAN SET

25.0 PER PERSON

VEG GYOZA (4)

VEGETABLE TEMPURA

AGEDASHI TOFU

VEGAN K.F.C

VEGAN BIBIMBAP



RICE 3.5



MISO SOUP 2.5

KFC SET

1 PERSON 22.0

DUCK GYOZA (4PCS)
+
MEDIUM KOREAN FRIED CHICKEN
(1 FLAVOUR OF CHOICE)
+
1 BOWL OF RICE

MAKE IT VEGAN !

MAKE IT VEGAN !

BIBIMBAP SET

1 PERSON 19.9

DUCK GYOZA (4)
VEG BAO BUN (1)
CHOICE OF BIBIMBAP

TOFU - BEEF - CHICKEN
PRAWN - KIMCHI - VEGAN
SP. PORK - EBI TEMPURA
TERIYAKI MUSHROOM

EXTRA SAUCES

KEWPIE MAYO 1.0
TERIYAKI SAUCE 1.0
YANG YUM SAUCE 2.5
KANG JUNG SAUCE 2.5
BUTTER BUFFALO SAUCE 2.5
SOY GARLIC SAUCE 2.5

KU쿠마 MA熊

| SESAME SEEDS FLYING ABOUT IN THE KITCHEN..

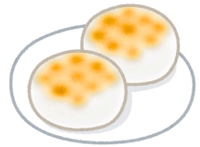
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| SOME OF OUR STARTERS TAKE LONGER TO PREPARE & MAY ARRIVE A LITTLE LATER !

アペタイザー SMALL DISHES





JAPANESE

WAKAME SALAD (vgn)(gf) 6.8
Japanese style seaweed salad

EDAMAME (vgn)(gf) 4.2

TAKOYAKI 7.0
Octopus dough balls drizzled with Japanese brown sauce, nori, mayo & bonito flakes

MISO CAULIFLOWER (vgn) 7.8

IZAKAYA CABBAGE (vgn) 6.8
Salted cabbage with sesame oil drizzle

NASU DENGAKU (vgn) 7.0
Aubergine topped with miso jam

AGEDASHI AUBERGINE (vgn) 7.0
Ginger, daikon & nori soaked in light broth

AGEDASHI TOFU (vgn) 6.8
Ginger, daikon & nori soaked in light broth

VEG KOROKKE (vgn) (2pcs) 6.5
Japanese style croquettes

TOFU BONITO 7.2
Deep fried tofu squares in a light veg broth with sriracha, ginger, daikon & bonito

CHIKUWA ODEN 7.8
Lightly battered Japanese fish cakes

KARA-AGE 10.5
Japanese style fried chicken pieces

SAUTÉED SESAME ASPARAGUS (veg) 7.9

KOREAN

KIMCHI (gf) 3.8

OI KIMCHI (vgn)(gf) 3.8
Cucumber kimchi

GIM (vgn)(gf) 3.5
Dried seaweed squares

MODUM NAMUL (vgn)(gf) 3.5
Seasoned beansprouts, spinach & daikon

SPINACH NAMUL (vgn)(gf) 3.5
Seasoned spinach

CRUNCHY STIRFRY (vgn) 7.5
Wok fried veggies

KKANPUNGI 10.5
Crunchy chicken tossed in a piquant sauce

HAEMUL PAJEON 14.9
Seafood & spring onion pancake

PAJEON (veg) 12.9
Spring onion pancake

KIMCHI JEON 12.9
Kimchi pancake + SEAFOOD 2.5

BAO BUNS (vgn) (2pcs) 7.9

GIMMARI (vgn) (4pcs) 5.5
Crispy fried seaweed & noodle rolls

TTOKBOKKI (vgn) 10.5
Simmered spicy gochujang chewy rice sticks

SPICY WOK ASPARAGUS (vgn) 9.2

GYOZA (6pcs)

DUCK GYOZA 6.8

PRAWN GYOZA 8.2

CHICKEN GYOZA 6.8

VEG GYOZA (vgn) 6.8

GOON MANDU 6.8
Deep fried pork dumplings

TEMPURA

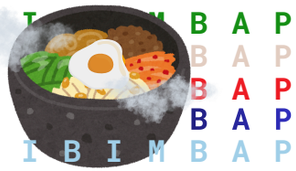
VEGETABLE TEMPURA (vgn) 10.9
Deep fried vegetables with tentsuyu dip

PRAWN TEMPURA 13.5
Deep fried king prawns with tentsuyu dip

MIXED TEMPURA 20.0

EXTRA SAUCES

KEWPIE MAYO 1.0
TERIYAKI SAUCE 1.0
YANG YUM SAUCE 2.5
KANG JUNG SAUCE 2.5
BUTTER BUFFALO SAUCE 2.5
SOY GARLIC SAUCE 2.5



RICE & VEG HOT POT

CHOOSE CHILLI GOCHUJANG OR MILD SOY BEAN SAUCE & MIX WELL WITH SAUCE !

- YACHE BIBIMBAP (veg) 14.2
  With egg & salad toppings
- TOFU BIBIMBAP (veg) 14.2
  With tofu & egg
- VEGAN BIBIMBAP (vgn) 14.2
  With tofu & salad toppings
- MUSHROOM BIBIMBAP (veg) 14.2
  With teriyaki glazed mushrooms & egg
- BULGOGI BIBIMBAP 14.5
  With soy marinated beef BBQ & egg
- SPICY PORK BIBIMBAP 14.5
  With spicy marinated pork & egg
- EBI TEMPURA BIBIMBAP 15.9
  With king prawn tempura & egg
- SAEWOO BIBIMBAP 15.9
  With marinated king prawns & egg
- CHICKEN BIBIMBAP 14.5
  With teriyaki glazed chicken & egg
- KIMCHI BIBIMBAP 14.2
  With wok fried kimchi & egg

+ ADD EXTRA EGG 1.5
+ ADD TOFU 2.0
+ ADD WOK KIMCHI 2.0
+ ADD SAUTÉED & GLAZED MUSHROOMS 2.0
+ ADD SAUTÉED & GLAZED ASPARAGUS 2.5
+ ADD PRAWN TEMPURA (1PC) 2.8

Gluten free option available on request

RICE POT いしなべ)

SUPERBULL RICE POT 16.8
Topped with beef BBQ, veg & egg


RICE 3.5


MISO SOUP 2.5

NOODLES めん

SPICY WOK NOODLES 14.5
TOFU (vgn) - CHICKEN - BEEF - PRAWN - SEAFOOD

YAKI UDON 14.5
TOFU (vgn) - CHICKEN - BEEF - PRAWN - SEAFOOD

ABURA NOODLES 14.5
Soy katsuobushi garlic noodles topped with beef, nori, salad, spring onions, pickles & sesame oil vinaigrette

JAPCHE 14.9
Stir fried clear noodles with beef & veg

TEMPURA UDON SOUP 15.5
Japanese noodle soup with prawns & veg tempura

KAKE UDON 13.5
Japanese noodle soup with spring onions & wakame

KATSU KARĒ カツカレー

*CHANGE RICE TO UDON 2.0



PORK KATSU KARĒ 14.2

CHICKEN KATSU KARĒ 14.2

KARA-AGE KARĒ 15.5

CHICKEN GYOZA KARĒ 14.2

VEG GYOZA KARĒ (vgn) 14.2

PRAWN GYOZA KARĒ 15.5

VEG KOROKKE KARĒ (vgn) 14.2

KOREAN BBQ 바베큐

+ ADD RICE!

BEEF BULGOGI 14.5
Traditional Korean beef BBQ in a distinctive soy based marinade
Served with lettuce wraps & BBQ soy bean sauce

L.A. KALBI 15.5
Korean beef short ribs in a distinctive soy based marinade

SPICY CHICKEN BBQ 14.5
Gochujang, sesame & garlic chicken BBQ + ADD ASPARAGUS 2.5
Served with lettuce wraps & BBQ soy bean sauce

BENTO べんとう

SERVED WITH RICE

SPECIAL BENTO 18.9
Salmon teriyaki, prawn & veg tempura, chicken kkanungi & meat dumplings

SALMON BENTO 17.2
Salmon teriyaki, edamame veg dumplings & namul

VEGETARIAN BENTO (vgn) 16.8
Mapa tofu, edamame veg dumplings & namul

TONKATSU BENTO 16.8
Pork katsu, chicken kkanpungi meat dumplings & namul

BULGOGI BENTO 17.2
Beef bulgogi, chicken kkanpungi meat dumplings & namul

CHICKEN BENTO 16.8
Chicken teriyaki, edamame meat dumplings & namul

JJIGE 찌개

SERVED WITH RICE



SOON DUBU JJIGE 16.5
Spicy tofu hot pot with seafood & egg
VEGETARIAN & VEGAN AVAILABLE

KIMCHI JJIGE 14.9
Spicy kimchi & pork stew with tofu

YUKGEJANG 14.9
Spicy beef brisket & spring onion stew

DONBURI どんぶり

RICE BOWL

MAPA TOFU (vgn) 15.5
Rice bowl with deep fried tofu tossed in sweet chilli sauce

SALMON TERIYAKI DON 15.9

CHICKEN TERIYAKI DON 15.5

YASAI TEN DON (vgn) 15.5
Rice bowl topped with vegetable tempura drizzled with mildly sweet soy sauce

TEN DON 15.5
Rice bowl topped with prawn & veg tempura drizzled with mildly sweet soy sauce

BULGOGI DOP BAP 15.5
Rice bowl topped with marinated beef BBQ

KATSU DON 15.5
Sauce drenched pork katsu eggy rice bowl

GYU DON 15.5
Sauce drenched eggy beef rice bowl





DON DON DONBURI

edamame

katsu don

tamago

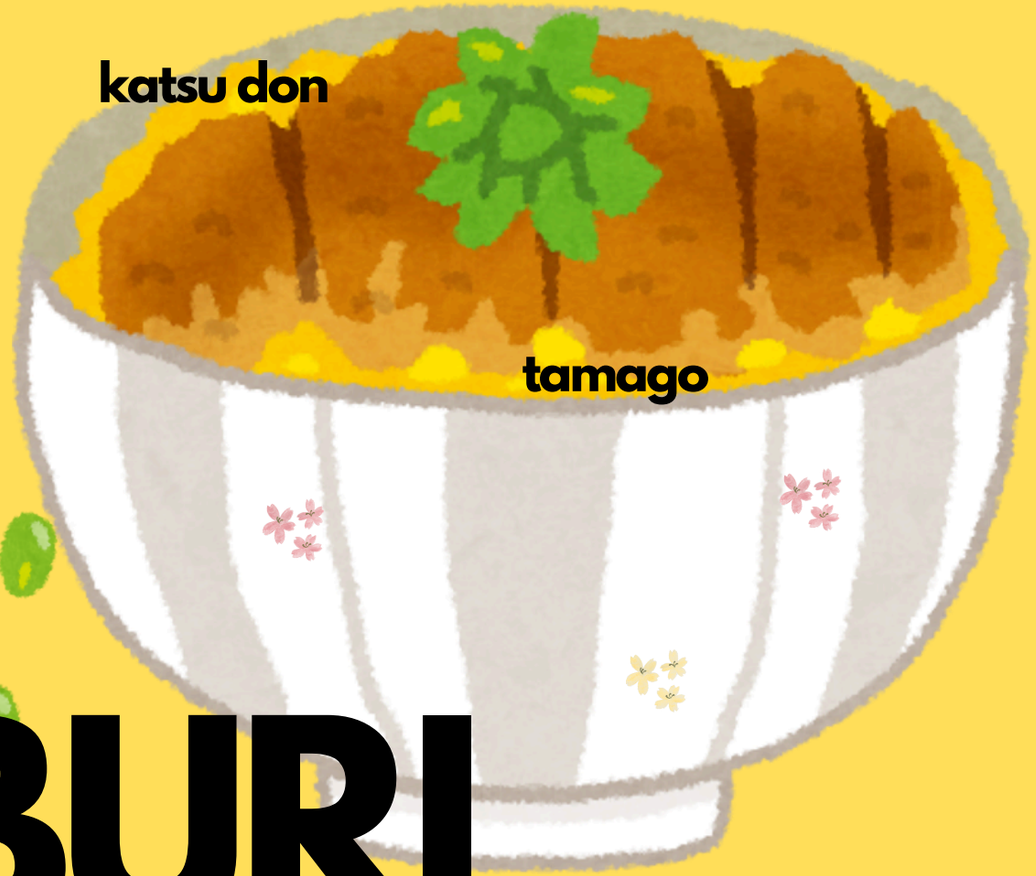
gyu don

beni shoga

piggu

hashi







KUMA BAR

BEERビル맥주

ASAHI ALCOHOL FREE
BOTTLE 330ML 0.0% 6.2

ASAHI SUPER DRY
BOTTLE 330ML 5.2% 6.2
BOTTLE 500ML 5.2% 8.2

KIRIN ICHIBAN
BOTTLE 330ML 4.6% 6.2
BOTTLE 500ML 4.6% 8.2

CASS
BOTTLE 330ML 4.5% 6.2

TSINGTAO
BOTTLE 330ML 4.7% 6.2

SOJU焼酎소주

SOJU ORIGINAL
DISTILLED KOREAN SWEET POTATO VODKA-LIKE SPIRIT
BOTTLE 360ML 16.5% 12.5

SOJU GREEN GRAPES
BOTTLE 360ML 13.0% 12.5

SOJU STRAWBERRY
BOTTLE 360ML 13.0% 12.5

SOJU PLUM
BOTTLE 360ML 13.0% 12.5

SOJU GRAPEFRUIT
BOTTLE 360ML 13.0% 12.5

SOJU MELON
BOTTLE 360ML 13.0% 12.5

SOJU PEACH
BOTTLE 360ML 13.0% 12.5

WINEワイン와인

SAUVIGNON BLANC
GLASS 175ML 7.9 BOTTLE 30.5

CABERNET SAUVIGNON
GLASS 175ML 7.9 BOTTLE 30.5

ROSE
GLASS 175ML 7.9 BOTTLE 30.5

SAKE日本酒사케

OZEKI PREMIUM JUNMAI SAKE
SERVED WARM 14.5%
MEDIUM 9.2 LARGE 13.5
PLEASE REQUEST FOR ROOM TEMPERATURE

MIO SAKE (KYOTO, JAPAN)
SMOOTH & REFRESHING SPARKLING SAKE SERVED CHILLED
BOTTLE 300ML 5% 16.5

NIGORI CRÉME DE SAKE
AROMAS OF MELON, MARSHMALLOW, FRESH WHITE CREAM WITH A SMOOTH WHOLESOME TEXTURE AND NOTES OF VANILLA ICECREAM
BOTTLE 330ML 15% 18.5

NANBU BIJIN JUNMAI GINJO (IWATE, JAPAN)
'SOUTHERN BEAUTY' PREMIUM JUNMAI GINJO ELEGANT YET WITH BODY, A FRUITY FRAGRANCE & CREAMY HONEY NOTE FOLLOWED BY A CLEAN FINISH SERVED CHILLED
BOTTLE 330ML 16% 24.9

KUBOTA SENJU GINJO
'1000 LONG LIVES' GINJO SAKE PLEASANTLY SMOOTH & SILKY SOFT DRY SAKE
BOTTLE 330ML 15% 19.5

TAKARA UMESHU梅酒 10%
BOLD PLUM WINE
SWEET, RICH
LINGERING FINISH
SERVED ON THE ROCKS
GLASS 175ML 10.5 BOTTLE 38.0

BOKBUNJA
KOREAN BLACK BERRY WINE
PLEASANTLY SWEET & DRY AFTER TASTE
BOTTLE 375ML 16% 20.5

MAKKOLIマッコリ막걸리
KOREAN RICE WINE
BOTTLE 375ML 6% 20.5

DESSERTS デザート

*MATCHA ICE CREAM (2 SCOOPS) 6.5
*BLACK SESAME ICE CREAM (2 SCOOPS) 6.5
*MOCHI 5.0
*CHOCOLATE TEACAKE & ICECREAM 6.5
KOREAN STYLE CHOCOLATE & MARSHMALLOW TEACAKE SERVED WITH A CHOICE OF ICECREAM
MATCHA OR BLACK SESAME
*MOCHI ICE CREAM 5.5
2 PCS
MATCHA | BLACK SESAME
STRAWBERRY CHEESECAKE
CHOCOLATE | MANGO | TROPICAL (VGN)

SOFT DRINKSソフトドリンク음료수

COKE|COKE ZERO|SPRITE 3.5
STILL|SPARKLING SMALL 3.0
STILL|SPARKLING LARGE 6.2
ALOE JUICE 4.0
PLUM JUICE 4.0
MELON SODA 4.5
BONG BONG GRAPE JUICE 3.8
MILKIS YOGURT SODA 4.2
PINEAPPLE JUICE 3.5
GREEN TEA|JASMINE TEA|CORN TEA 3.0
JAPANESE OOLONG TEA COLD 4.5

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LUNCH OPENING HOURS FRI & SAT 12-14:30
DINNER OPENING HOURS TUES-SAT 17-22