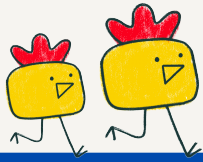


KUMA

KOREAN & JAPANESE CUISINE



EST. 2019

ORIGINAL RECIPES

TAKEAWAYS AVAILABLE

CURRY AT KUMA ?

カツカレー

KATSU KARĒ



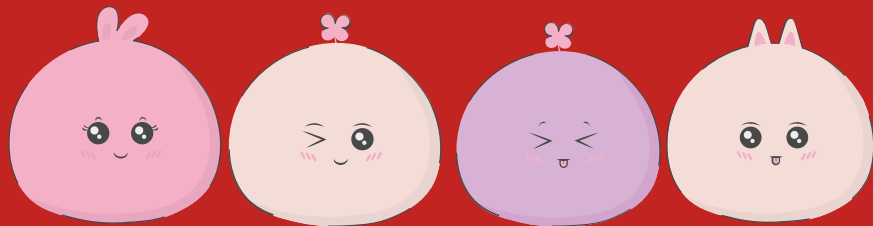
おいしい...

AVAILABLE
TOPPINGS
CHICKEN
PORK
KOROKKE

KARA-AGE
GYOZA
PRAWN

UDON NOODLES AVAILABLE AS ALTERNATIVE TO RICE

KUMA SET MENU



세트메뉴

2 PERSONS

***MAKE IT FOR 3 PEOPLE!**

CLASSIC SET

30.0 PER PERSON

DUCK GYOZA (4)

PRAWN
TEMPURA (4)

JAPCHE

CHICKEN KKANPUNGI

CHOICE OF BIBIMBAP

VEGAN SET

24.5 PER PERSON

VEG GYOZA (4)

VEGETABLE
TEMPURA

AGEDASHI TOFU

VEGAN K.F.C

VEGAN BIBIMBAP

1 PERSON

BIBIMBAP SET 19.0

MAKE IT VEGAN!

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

FOR BEGINNERS & PROS

COMBO OF FAVOURITES

TOFU

BEEF

CHICKEN

SPICY PORK

PRAWN



| 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 & MAY ARRIVE LATER THAN SOME MAIN DISHES

STARTERS アペタイザー

EDAMAME (VGN) 4.2

SESAME WAKAME SALAD (VGN) 6.8
JAPANESE STYLE SESAME SEAWEED SALAD

CRUNCHY STIRFRY (VGN) 7.5
WOK SEASONAL VEGETABLES & GREENS

MISO SOUP 2.5

SAUTÉED ASPARAGUS (V) 7.9
DRIZZLED WITH JAPANESE SESAME SAUCE

MISO CAULIFLOWER (VGN) 7.5
GENTLY TOSSED IN MISO JAM

SPICY ASPARAGUS (VGN) 9.2
IZAKAYA INSPIRED SPICY GARLIC ASPARAGUS

IZAKAYA CABBAGE (VGN) 6.8
SALTED CABBAGE WITH A DRIZZLE OF SESAME OIL

AGEDASHI TOFU (VGN) 6.5
DEEP FRIED TOFU SQUARES IN A LIGHT VEG BROTH WITH GINGER, DAIKON & NORI

SPICY TOFU BONITO 7.0
DEEP FRIED TOFU SQUARES IN A LIGHT VEG BROTH WITH SRIRACHA, GINGER, DAIKON, NORI & BONITO FLAKES

AGESDASHI AUBERGINE (VGN) 6.8
WITH GINGER, DAIKON & NORI SOAKED IN LIGHT BROTH

NASU DENGAKU (VGN) 6.8
AUBERGINE TOPPED WITH MISO JAM

VEG KOROKKE (VGN) 6.8
JAPANESE STYLE CROQUETTES

KARA-AGE 10.5
DEEP FRIED CHICKEN PIECES
SEASONED WITH SOY, GINGER & GARLIC

CHIKUWA ODEN 7.8
LIGHTLY BATTERED JAPANESE FISHCAKES
SPRINKLED WITH NORI

TAKOYAKI 6.8
OCTOPUS DOUGH BALLS DRIZZLED WITH BROWN SAUCE, NORI, MAYO & BONITO FLAKES

CHICKEN GYOZA 6 pcs 6.8

KIMCHI GYOZA 6 pcs (VGN) 6.8

DUCK GYOZA 6 pcs 6.8

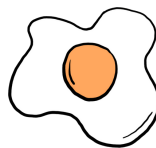
PRAWN GYOZA 6 pcs 8.2

VEGETARIAN GYOZA 6 pcs (VGN) 6.8

TEMPURA
LIGHTLY BATTERED & DEEP FRIED, SERVED WITH TENTSUYU DIP

VEGETABLE (VGN) 10.9 **KING PRAWN** 13.5

ASPARAGUS (VGN) 12.5



KUMA



KOREAN FRIED CHICKEN

DOUBLE FRIED CHICKEN COATED IN CLASSIC KFC SAUCE

MEDIUM 14.5 **LARGE 25.9**

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 (VGN) 14.2

アペタイザー

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
SEASONED SPINACH, SESAME BEANSPROUTS & PICKLED DAIKON

SPINACH NAMUL (VGN) 3.5

BEANSPOUT NAMUL (VGN) 3.5

GIMMARI 5.2
CRISPY FRIED SEAWEED ROLLS WITH CLEAR NOODLES (4PCS)

GOONMANDU 6 pcs 6.5
DEEP FRIED CRISPY PORK DUMPLINGS

KKANPUNGI 10.5
CRUNCHY CHICKEN TOSSED IN A PIQUANT SAUCE

HAEMUL PAJEON 14.9
SEAFOOD & SPRING ONION PANCAKE

PAJEON (V) 12.5
SPRING ONION PANCAKE

KIMCHI JEON 12.9 + SEAFOOD 2.0
KIMCHI PANCAKE

BAO DUMPLING (VGN) 7.9
BAO DUMPLINGS (2 PCS)

TTOKBOKKI (VGN) 10.5
SLOW SIMMERED CHEWY RICE STICKS IN SPICY GOCHUJANG SAUCE, TOPPED WITH DUMPLINGS

RABOKKI (VGN) 12.9
SLOW SIMMERED CHEWY RICE STICKS & KOREAN RAMEN NOODLES IN SPICY GOCHUJANG SAUCE, TOPPED WITH DUMPLINGS

GIMMARI TTOKBOKI (VGN) 11.9
SLOW SIMMERED CHEWY RICE STICKS IN SPICY GOCHUJANG SAUCE, TOPPED WITH SEAWEED NOODLE ROLLS

RICE (VGN) 3.0



BIBIMBAP 비빔밥

RICE & VEG HOT POT Served with chilli gochujang or mild soy bean sauce

MIX WELL
WITH
SAUCE !

YACHE BIBIMBAP (V)	12.5
WITH EGG & SALAD TOPPING	
TOFU BIBIMBAP (V)	13.5
WITH TOFU & EGG	
VEGAN BIBIMBAP (VGN)	13.5
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	15.5
WITH KING PRAWN TEMPURA & EGG	
SAEWOO BIBIMBAP	15.5
WITH MARINATED KING PRAWNS & EGG	
KIMCHI BIBIMBAP	13.5
WITH WARM SAUTÉED KIMCHI & EGG	
++ EXTRA EGG 1.5 ++ SAUTÉED KIMCHI 2.0 ++ SHIITAKE MUSHROOMS (VGN) 2.0	

RICE POTS

SEAFOOD RICE POT	16.5
NO NAMUL INCLUDED	
RICE POT TOPPED WITH SEAFOOD, VEG & EGG	
SUPER BULL RICE POT	16.5
NO NAMUL INCLUDED	
RICE POT TOPPED WITH SOY MARINATED BEEF BBQ, VEG & EGG	

NOODLES 麵



SPICY WOK NOODLES	14.2
TOFU (VGN) - CHICKEN - BEEF - PRAWN - SEAFOOD	
YAKI UDON	13.9
TOFU (VGN) - CHICKEN - BEEF - PRAWN - SEAFOOD	

ABURA NOODLES	13.9
SOY KATSUOBUSHI GARLIC NOODLES TOPPED WITH BEEF, NORI, SALAD, SPRING ONIONS, PICKLES & SESAME OIL VINAIGRETTE	
*PLAIN ABURA (SOY KATSUOBUSHI GARLIC NOODLES WITH SPRING ONIONS & NORI) 10.9	

KAKE UDON SOUP	12.9
NOODLE SOUP WITH SPRING ONIONS, WAKAME & TENKASU SPINKLE	

TEMPURA UDON SOUP	15.5
NOODLE SOUP SERVED WITH PRAWN & VEG TEMPURA	

JAPCHE	14.5
STIR FRIED CLEAR NOODLES WITH BEEF, SPINACH & VEGETABLES	

JJAMBONG	15.5
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)	13.9
JAPANESE VEGETARIAN CROQUETTE	
VEG GYOZA CURRY (V)	13.9
CHICKEN GYOZA CURRY	13.9
CHICKEN KATSU CURRY	13.9
PORK KATSU CURRY	13.9
CHICKEN KARA-AGE CURRY	14.9

SOUP | JJIGE 찌개



Served with rice

SOON DUBU JJIGE	15.9
SPICY RED TOFU HOT POT WITH SEAFOOD, VEG & EGG	
VEGETARIAN & VEGAN AVAILABLE	
KIMCHI JJIGE	14.2
SPICY KIMCH & PORK STEW WITH TOFU	
YUKGEJANG	14.2
SPICY BEEF BRISKET BROTH WITH SPRING ONIONS	

BENTO 弁当



Served with rice

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	
CHICKEN BENTO	16.5
CHICKEN TERIYAKI, EDAMAME, MEAT DUMPLINGS & NAMUL	
VEGETARIAN BENTO (VGN)	16.5
MAPA TOFU, EDAMAME, VEG DUMPLINGS & NAMUL	

KOREAN BARBEQUE 바베큐



* ADD A BOWL OF RICE 3.0

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	

DONBURI 丼



RICE BOWL

MAPA TOFU (VGN)	14.9
RICE BOWL WITH DEEP FRIED TOFU GENTLY STIRRED IN SWEET CHILLI SAUCE	
BULGOGI DOP BAP	14.9
RICE BOWL TOPPED WITH KOREAN MARINATED BEEF BBQ	
KATSU DON	14.9
SAUCE DRENCHED PORK KATSU & EGG OVER RICE	
YASAI TEN DON (VGN)	14.9
RICE BOWL TOPPED WITH VEGETABLE TEMPURA DRIZZLED WITH MILDLY SWEET SOY SAUCE	
TEN DON	15.9
RICE BOWL TOPPED WITH VEG & PRAWN TEMPURA DRIZZLED WITH MILDLY SWEET SOY SAUCE	
CHICKEN TERIYAKI DON	14.9
RICE BOWL TOPPED WITH CHICKEN TERIYAKI & VEG	
SALMON TERIYAKI DON	15.9
RICE BOWL TOPPED WITH SALMON TERIYAKI & ASPARAGUS	
SPICY PRAWN DON	15.5
PRAWN & ASPARAGUS OVER SAUCE DRENCHED EGG & RICE	
GYU DON	14.9
JAPANESE STYLE BEEF & EGG OVER RICE	

BEER **ビール**맥주

ASAHI ALCOHOL FREE
BOTTLE 330ML 0.0% 6.2

ASAHI SUPER DRY
BOTTLE 330ML 5.2% 6.2

KIRIN ICHIBAN
BOTTLE 330ML 4.6% 6.2

SAPPORO
BOTTLE 330ML 4.7% 6.2

CASS
BOTTLE 330ML 4.5% 6.2

TERRA
BOTTLE 500ML 4.6% 7.9

ORION
CAN 350ML 5.0% 6.2

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**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 28.0

BOKBUNJA BLACKBERRY WINE

KOREAN WILD BLACKBERRY WINE WITH
A PLEASANTLY SWEET DRY AFTERTASTE

BOTTLE 375ML 16% 19.5

KUMA BAR

SOJU **焼酎**소주

SOJU

DISTILLED KOREAN SWEET

POTATO VODKA-LIKE SPIRIT

BOTTLE 350ML 17.8% 12.5

SOJU GREEN GRAPES

BOTTLE 360ML 13% 12.5

SOJU STRAWBERRY

BOTTLE 360ML 13% 12.5

SOJU PLUM

BOTTLE 360ML 13% 12.5

SOJU GRAPEFRUIT

BOTTLE 360ML 13% 12.5

SOJU MELON

BOTTLE 360ML 13% 12.5

SOJU PEACH

BOTTLE 360ML 13% 12.5

MAKKOLI **마ッコ리**막걸리

MAKKOLI KOREAN RICE WINE

BOTTLE 750ML 6% 13.9

UMESHU **梅酒**매실주

SEOL JOONG MAE WITH PLUMS

BOTTLE 375ML 14% 17.5

TAKARA

BOLD PLUM FLAVOR, SWEET, RICH

LINGERING FINISH, SERVED ON THE ROCKS

GLASS 175ML 9.2 BOTTLE 34.5

SOFT DRINKS **소프트ドリンク**음료수

COKE | COKE ZERO | DIET COKE 3.5

SPRITE | FANTA 3.5

STILL | SPARKLING SMALL 2.5

STILL | SPARKLING LARGE 5.5

ALOE JUICE 3.8

PLUM JUICE 3.8

MELON SODA 4.8

BONG BONG GREEN GRAPE JUICE 3.5

MILKIS KOREAN YOGURT SODA 3.8

PINEAPPLE | ORANGE | CRANBERRY 3.2

GREEN TEA | JASMINE TEA | CORN TEA 2.5

OOLONG TEA COLD 4.0



KUMA DESSERTS デザート

DESSERT BELLY ALERT

MATCHA ICE CREAM 6.2

2 SCOOPS

BLACK SESAME ICE CREAM 6.2

2 SCOOPS

MOCHI 4.9

RICE CAKE WITH SWEET RED BEAN FILLING

MOCHI ICE CREAM 5.5

2 PIECES

MATCHA | STRAWBERRY CHEESECAKE | BLACK SESAME
MANGO | CHOCOLATE | TROPICAL (VGN)

**CHOCOLATE TEACAKE 6.2
& ICE CREAM**

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





LUNCH OPENING HOURS
DINNER OPENING HOURS

FRI & SAT 12-14:30
TUES-SAT 17-22 (LAST SEATING 21:30)

KUMADELICIOUS@GMAIL.COM
0207 587 5222