

Appetizers

Crispy Pot stickers (5) \$4
(10) \$7

Fried beef & veggie dumpling served with special dipping sauce

Crispy Egg Rolls (2) \$4
(4) \$7

Minced chicken, carrots, onion, scallions, mushrooms and bean sprout wrapped and deep fried. Served with sweet pineapple dipping sauce.

Gluten Free Egg Rolls (2) \$4
(4) \$7

Minced chicken, carrots, cabbage, onion, scallions, mushrooms and bean sprout wrapped in thin rice paper and deep fried. Served with sweet pineapple dipping sauce.

Fusion Chicken Egg Rolls (2) \$4
(4) \$7

Minced chicken and veggies with sweet korean sauce, Served with creamy mayo sauce.

Stir Fried Green Beans \$5

Whole green beans stir fried in sweet garlic soy sauce with a hint of chili.

Lettuce Wrap \$7

Stir fried chicken (or Tofu), vegetables and spices served with cool, lettuce & fried glass noodles on the side.

Crab Rangoon (4) \$5
(8) \$8

Our famous recipe stuffed with crab meat, cream cheese and other ingredients, served with sweet pineapple sauce

Edamame \$3

Lightly salted soybeans in the pod a.k.a. healthy "Japanese Peanuts".

Crispy Fried Calamari \$8

Tender and lightly battered pieces of young calamari fried and served with tasty parsley crunch and our special sauce

Honey Walnut Appetizers

A sample of our popular Honey Walnut entrée 

With Chicken \$7
With Shrimp \$9

Fiery Saigon Appetizers \$8

Tender and lightly battered pieces of Basa fish (Vietnamese Catfish) a Vietnamese favorite, pan seared in a spicy sauce

Appetizers to Share \$12

Crispy Pot stickers, Chicken Egg Rolls, Crab Rangoon and Edamame

Soups

Miso Soup \$2

Miso base(Bean), tofu, scallion and special spices

Asian Gumbo Cup \$3
Bowl \$5

Hearty Cajun soup influenced by Asian spices and vegetables

Wonton Soup For-2 \$6

Beef & Veggie dumplings cooked in a kettle with Korean vegetable stock and spices

Salads

Side Salad \$2

Ice berg lettuce, cabbage, carrots, scallions, served with choice of ginger vinaigrette or fat-free raspberry vinaigrette dressing

Oriental Garden Salad \$5

Ice berg lettuce, cabbage, carrots, tomato, cilantro, scallions and crispy wontons, served with choice of ginger vinaigrette or fat-free raspberry vinaigrette dressing

Signature Salad

Ice berg lettuce, cabbage, carrots, tomato, scallions, cilantro, crispy wontons, and toasted sesame seeds, served with choice of ginger vinaigrette or raspberry vinaigrette dressing

With Stir Fried Chicken or Tofu \$8
With Fried Shrimp \$10
With Salmon \$15

Kuma's Signature Dishes

Dolsot Bibim Bap \$12

Our popular Korean dish consists of fresh veggies and marinated choice of Beef, Chicken or Tofu on top of steamed rice cooked and served in a sizzling stone pot. Served with side of Japanese Dai Con radish. Kimchi is available upon request. (Spicy Sauce)

Dolsot Koshi Beef \$14

Tender slices of marinated rib eye steak stir fried with onions, red peppers and scallions in our sweet curry sauce on top of steamed rice cooked and served in a sizzling stone pot.

Korean BBQ Beef (Bulgogi) \$14

Tender slices of marinated rib eye steak with onion, mushrooms, and shredded carrots in our chef's special sweet sauce. Served with side of Japanese Dai Con radish. Kimchi is available upon request.

Korean Short Ribs (Galbi) \$18

Tender pieces of beef ribs marinated in a special sauce, served with steamed veggies and side of marinated Dai Con radish. Kimchi is available upon request

Kyochun Chicken \$13

Crispy pieces of chicken marinated in our special curry & chili pepper sauce ,topped with crushed peanuts and scallions. Served over crispy noodles with a side of steamed Jasmine rice. (Spicy)  option

Sweet and sour basa \$14

Tender and lightly battered Basa fillet topped with our home made sweet and sour sauce.

Fiery Saigon \$14

Tender and lightly battered pieces of Basa fish (Vietnamese Catfish) a Vietnamese favorite, pan seared in a spicy sauce. Served with assorted veggies. (Spicy).  option

Honey Walnut

Crispy lightly battered pieces stir fried with a special honey sauce and topped with glazed walnuts, served with steamed veggies and rice

 option

<i>With Chicken</i>	\$ 12	<i>With Shrimp</i>	\$ 16
<i>With Tofu</i>	\$ 12	<i>With Basa Fish</i>	\$ 14

Red Hot Chili

Crispy lightly battered stir fried with assorted veggies in a our spicy sauce (Spicy)  option

<i>With Chicken</i>	\$ 12	<i>With Shrimp</i>	\$ 16
<i>With Tofu</i>	\$ 12	<i>With Basa Fish</i>	\$ 14

Spicy Stir Fried Calamari \$ 12

Tender pieces of marinated calamari stir-fried with onions, red & green bell peppers, green onions, carrots in a traditional Korean spicy sauce (Spicy)

Hibachi

All entrees served with Miso soup, salad, steamed fried rice, hibachi steamed vegetables, and our special homemade hibachi and spicy wasabi dipping sauces

Vegetarian Delight \$14

Fresh zucchini, broccoli, onions, mushrooms, carrot, and bean sprouts, topped with Hibachi seasoned Tofu.  option

Hibachi Chicken \$16

Tender filet of chicken breast meat  option

Hibachi Teriyaki Chicken \$16

Tender filet of chicken and our special teriyaki sauce

Hibachi Steak \$20

Tender marinated cuts of USDA Tenderloin steak, prepared Hibachi style  option

Hibachi Teriyaki Steak \$20

Tender marinated cuts of USDA Tenderloin steak and our special teriyaki sauce

Hibachi Shrimp \$20

Lightly seasoned Shrimp  option

Hibachi Scallops \$22

Lightly seasoned Scallops  option

Hibachi Salmon \$20

Lightly seasoned center cut salmon fillet  option

Hibachi Teriyaki Salmon \$20

Center cut salmon fillet and our special teriyaki sauce

Create A Combination

Add your favorite to your entrée to create your combination

<i>Chicken</i>	\$5
<i>Steak</i>	\$6
<i>Shrimp</i>	\$6

for Hibachi  option includes substituting Fried Rice with Jasmine or Brown Rice, no dipping sauces, salad with Raspberry dressing, and no Miso soup

Rice

Steamed Rice:

Jasmine Rice	(side) \$1
Brown Rice	(side) \$2
Steamed Fried Rice	(side) \$2

All the ingredients of fried rice, cooked in a rice cooker for healthier, less oily taste.

Fried Rice:

Vegetables Fried Rice	(side) \$4	(meal) \$8
Chicken Fried Rice	(side) \$4	(meal) \$8
Beef Fried Rice	(side) \$5	(meal) \$9
Shrimp Fried Rice	(side) \$6	(meal) \$11
Combination Fried Rice <i>With Chicken, Beef and Shrimp</i>		(meal) \$12
Thai Curry Fried Rice (Chef's Specialty) <i>With Veggies, Tofu, Chicken, or Beef</i>		(meal) \$10

Kids Menu

Butter Noodles & Parmesan \$4

Noodles topped with light sauce and melted butter, Parmesan cheese

Chicken Nugget \$4

Tender breast meat chicken nuggets served with Jasmine rice

Ninja Fried Rice \$5

Fried rice with chicken and our special seasoning

Junior Teriyaki Chicken \$5

Stir-fried broccoli and carrots and our delicious teriyaki sauce served over rice

Junior Sesame Chicken \$5

Crispy lightly battered chicken tossed with broccoli and carrot in our sweet sesame sauce and served with rice

Dessert & Ice Cream

Fried Cheesecake \$5

cheese cake wrapped with eggroll skin, topped with strawberry puree and side of whipped cream

Tempura Banana \$4

Sweet banana (No sugar added) fried in tempura battered mix and coated with bread crumbs and coconut flakes, topped with chocolate syrup and side of whipped cream.

With Ice cream Add\$ 2

Ice Cream & Honey Walnut \$3

Vanilla ice cream served with Honey Walnuts, topped with chocolate syrup

Vanilla Ice Cream \$2

Premium vanilla ice cream topped with chocolate syrup

Chocolate Chip Fudge Brownie \$3

Moist and served warm, topped with chocolate syrup

With Ice Cream Add \$2

Chocolate Lava Cake \$4

Moist chocolate cake with chocolate center, served warm, topped with chocolate

With Ice Cream Add \$2

Soft Drinks

Fountain Drinks \$2

Pepsi, Diet Pepsi, Wild Cherry Pepsi, Mountain Dew, Sierra Mist, Lemonade, Mug Root Beer, Raspberry Iced Tea, Unsweetened Iced Tea

Coffee \$2

Oolong Tea (hot) \$2

Green Tea (hot) \$2

Ginseng Tea (hot) (no refills) \$2

Thai Iced Tea (no refills) \$3

Bottled Water \$1.50

Juice \$ 2

(No refills)

Apple Juice, Orange Juice, Pineapple Juice, Coconut water

Beer

Premium & Imports:

Becks Dark	\$5
New Castle Brown Ale	\$5
Blue Moon	\$5
Sam Adams Lager	\$5
Stella Artois	\$5
Guinness	\$7
Corona Extra	\$5

Asian Imports:

Kirin Ichiban - Japan	\$5
Sapporo - Japan	\$5
Tsingtao- China	\$5
Domestic:	
Miller Lite	\$3
Bud light	\$3

Asian Spirits & Sake

Nigori SaKe (375ml)	\$8
Hana-Awaka (Sparkling Flower) 250ml	\$12
Pure Junmai (300ml)	\$10
Soju –Jinro	\$5
Ozeki Sake (Warm)	\$5
Gekkeikan Traditional Junmai Sake (Chilled)	\$5

Specialty Martini

Pomegranate SojuTini	\$6
Lemon Drop	\$6
Cosmopolitan	\$6
Fuji Apple Tini	\$6

Drink Specials

Mondays:	Fuji Apple Tini	\$3
Tuesdays:	Cosmopolitan	\$3
Wednesdays:	House Well Mix Drinks	\$3
Thursdays:	Lemon Drop	\$3
Fridays:	Pomegranate SojuTini	\$3
Saturdays:	Cosmopolitan	\$3

Wines

White Wine

	Glass	Bottle
Salmon Creek, Chardonnay (Ca)	\$5	\$18
Kenwood, Chardonnay (Ca)	\$6	\$23
Edna Valley, Chardonnay (Ca)	\$7	\$28
Salmon Creek, Pinot Grigio (Ca)	\$5	\$18
Placido, Pinot Grigio (Italy)	\$6	\$22
Woodbridge, Sauvignon Blanc (Ca)	\$6	\$22
Snoqualmie, Sauvignon Blanc (Washington)	\$6	\$22
New Harbor, Sauvignon Blanc (New Zealand)	\$8	\$30
Woodbridge, Riesling (Ca)	\$6	\$22
Marcus James, Riesling (Argentina)	\$5	\$18
Leonard Kreuzsch, Riesling (Trier, Germany)	\$6	\$22
Schmidt Sohne "Relax", Riesling (Germany)		\$30
Moscato (Chile)	\$5	\$18
Benihana Plum wine-Berkeley Ca	\$5	\$18

Red Wine

	Glass	Bottle
Frontera, Cabernet (Chile)	\$5	\$18
Edna Valley, Cabernet (Ca)	\$8	\$30
Jade Mountain, Cabernet (Napa/Sonoma)	\$8	\$30
Salmon Creek, Merlot	\$5	\$18
Red Rock, Merlot	\$6	\$22
Jade Mountain, Merlot (Napa/Sonoma)	\$8	\$30
B&G Bistro, Pinot Noir (France)	\$6	\$22
Kenwood, Pinot Noir (Russian Valley)		\$36
House, Shiraz (Ca)	\$5	\$18
Ravenswood, Shiraz(Ca)	\$6	\$23
McWilliams, Shiraz (Australia)		\$30
Copper Ridge, White Zinfandel (Ca)	\$5	\$18
Fetzer, Zinfandel (Ca)	\$6	\$22
Malbec (Argentina)	\$5	\$18

Prices and availability subject to change without notice.
Gratuity of 18% may be added to parties of 6 or more.