

Appetizers

Crispy Pot stickers (5) 4
(10) 7

Deep fried beef & veggie, or Veggie only dumpling served with special dipping sauce

Crispy Chicken 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

Lettuce Wrap 7

Stir fried chicken (or Tofu), vegetables and spices served with cool, leaf 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 (healthy "Japanese Peanuts")

Honey Walnut Shrimp 9

A sample of our popular entrée served with steamed broccoli

Fiery Saigon 8

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

Crispy Fried Calamari 8

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

Crab & Seafood Cake 10

Chunks of crab, lobster and seafood mixed with light Korean batter and fried to form a crunchy patty

Appetizers to Share 11

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

Soups

Miso Soup 2

Miso base, 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 & Sides

Side Salad 2

Side order of garden salad, served with choice of ginger vinaigrette or fat-free raspberry vinaigrette dressing

Oriental Garden Salad 4

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

Signature Salad

Ice burg lettuce, Napa cabbage, carrots, tomato, scallions, cilantro, crispy wontons, and toasted sesame seeds, served with choice of ginger vinaigrette or fat-free raspberry vinaigrette dressing

With Stir Fried Chicken 8

With Crab & Seafood Cake 10

With Fried Shrimp 10

With Salmon 15

Papaya Salad 8

A popular spicy Thai salad made with shredded papaya and fresh veggies and seasoning. Served with side of Jasmine rice.

Stir Fried Crispy Green Beans 5

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

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)

Korean BBQ Beef (Bulgogi) 13

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. Can be made spicy upon request.

Korean Short Ribs (Galbi) 16

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 12

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

Honey Glazed Chicken 13

Tender pieces of marinated chicken stir-fried in our honey glazed sauce and served over crispy green beans

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)

Fiery Saigon 14

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

Red Hot Chili Shrimp 12

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

Honey Walnut Shrimp 16

Crispy lightly battered shrimp coated with a special honey sauce and topped with glazed walnuts, served with assorted steamed veggies and Jasmine rice

Honey Walnut Chicken 12

Crispy lightly battered chicken coated with a special honey sauce and topped with glazed walnuts, served with assorted steamed veggies and Jasmine rice

Healthy option: Substitute meat with tofu or veggie at no charge. Substitute Jasmine rice with brown Rice at no charge. Substitute rice with double veggie, noodles or steamed fried rice, additional \$1.50.

Hibachi Dinners

(4:00 PM – Close)

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, snap peas, onions, mushrooms, carrot, and bean sprouts, topped with Hibachi seasoned Tofu.

Hibachi Chicken 16

Tender filet of chicken breast meat

Hibachi Teriyaki Chicken 16

Tender filet of chicken and our special teriyaki sauce

Hibachi Steak 19

Tender marinated cuts of USDA Tenderloin steak, prepared Hibachi style

Hibachi Teriyaki Steak 19

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

Hibachi Shrimp 19

Lightly seasoned Shrimp

Hibachi Scallops 19

Lightly seasoned Scallops

Hibachi Tilapia 16

Lightly seasoned Tilapia fillet

Hibachi Salmon 19

Lightly seasoned center cut salmon fillet

Hibachi Teriyaki Salmon 19

Center cut salmon fillet and our special teriyaki sauce

Create A Combination

Add your favorite to your entrée to create your combination

Chicken	4
Steak	5
Shrimp	5
Scallops	5
Salmon	5

Extras & Sides

Hibachi Vegetables	4
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Wok Stir Entrees

Served with steamed jasmine rice and may be substituted with brown rice at no charge; or noodles, steamed fried rice or stir-fried veggies: 1.50.

(Lunch portions are available only until 4:00 p.m.)

	Lunch	Dinner
Teriyaki Bowl		
Stir-fried mushrooms, broccoli, zucchini, onions, and our delicious teriyaki sauce served over rice		
<i>With Tofu, Chicken, or Beef</i>	8	10
<i>With Shrimp</i>	9	12
Garlic Stir Fry		
Onions, red & green bell peppers, green onions, broccoli sautéed in a tasty garlic sauce		
<i>With Tofu, Chicken, or Beef</i>	8	10
<i>With Shrimp</i>	9	12
Red Curry Stir Fry		
Onions, red & green bell peppers, green onions, shitake mushroom in a Thai red curry & coconut sauce		
<i>With Tofu, Chicken, or Beef</i>	8	10
<i>With Shrimp</i>	9	12
Kung Pao Stir Fry		
Sautéed scallions, red & green bell peppers, blackened chili peppers, carrots, water chestnuts, roasted peanuts. (Slightly Spicy)		
<i>With Tofu, Chicken, or Beef</i>	8	10
<i>With Shrimp</i>	9	12
Crispy Spicy Chicken	8	10
Crispy lightly battered chicken with carrots, peppers, scallions, ginger and garlic stir-fried in chili sesame sauce (Spicy)		
Pad Kaprao Gai (Chicken w/ Holy Basil)		
8	10	
Minced chicken stir fried with fresh basil, onion, scallions, bean sprout, Thai chili in a sweet & spicy sauce.		
Mongolian Beef	8	10
Tender slices of marinated steak tossed with scallions and onions in rich brown sauce served on a bed of crispy potato noodles		
Sesame Chicken	8	10
Crispy lightly battered chicken tossed with broccoli and carrot in our sweet sesame sauce		
Sesame Shrimp	9	11
Crispy shrimp tossed with broccoli and carrot in our sesame sauce		
Singapore Chicken & Shrimp	9	11
Onions, red & green bell peppers, green onions, cabbage, tomato & cilantro stir-fried with chicken and shrimp our special curry sauce (Slightly Spicy)		

Noodle Dishes

Shanghai Angel Hair Pasta

Angel hair pasta stir-fried with onions, red & green bell peppers, green onions, shitake mushrooms, bean sprout with soy sauce

<i>with Tofu, chicken or beef</i>	10
<i>with shrimp</i>	11

Pad Thai

Rice noodles stir-fried with eggs, bean sprouts, crushed peanuts with our own Pad Thai sauce garnished with scallions, cabbage, carrots & cilantro

<i>with Tofu, chicken or beef</i>	10
<i>with shrimp</i>	11

Kung Pao Noodle with Chicken 10

Thin Udon noodle mixed with chicken, red & green peppers, carrots, water chestnuts, scallions and peanuts. (Slightly Spicy)

Bangkok Stir fried Noodle

Thin Udon noodle stir-fried with onions, red & green bell peppers, green onions, broccoli and bean sprout in our SPICY sauce.

<i>with Tofu, chicken or beef</i>	10
<i>with shrimp</i>	11

Singapore Side Street Noodles 12

Thin Udon noodle stir-fried with onions, red & green bell peppers, green onions, cabbage, tomato, cilantro, chicken and shrimp our special curry sauce (Slightly Spicy)

Latna Drunken Noodle

A Thai and Laos favorite crispy thick rice noodle dish stir fried with fresh veggies in our mild sauce.

<i>with Tofu, chicken or beef</i>	11
<i>with shrimp</i>	12

Chab Chae 12

Chab Chae noodles (sweet potato vermicelli noodle) stir fried with marinated beef and onions, red & green bell peppers, green onions, eggs, shredded carrots, and shitaki mushrooms.

PHO 10

Popular Vietnamese beef & noodle soup bowl served with fresh veggies and our special seasoning.

Fusion Paella

Spanish and Korean spices create a Medd-Asian Sofrito to ignite the exciting taste of this Paella. Served in Korean tradition and brought to the table in a Stone Pot. (Slightly Spicy)

Vegetable Paella 14

Paella rice with Sofrito topped with Artichoke hearts, fire roasted red peppers, sugar snap peas

Chicken & Sausage Paella 16

Paella rice with Sofrito simmered with chicken and Spanish sausage

Seafood Paella 20

Paella rice with Sofrito simmered with calamari, tiger shrimp, scallops and mussels

Rice

Steamed Rice:

Jasmine Rice (side) \$1

Brown Rice (side) \$1

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) \$3 (meal) \$7

Chicken Fried Rice (side) \$4 (meal) \$8

Beef Fried Rice (side) \$4 (meal) \$8

Shrimp Fried Rice (side) \$5 (meal) \$10

Combination Fried Rice (meal) \$12

With Chicken, Beef and Shrimp

Kids Menu

Butter Noodles & Parmesan 4

Noodles topped with light sauce and melted butter, Parmesan cheese

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

Ice Cream & Honey Walnut 4

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

Green Tea Ice Cream 3

Premium green tea ice cream topped with chocolate syrup

Chocolate Chip Fudge Brownie 3

Moist and served warm, topped with chocolate syrup

With Ice Cream Add 3

Chocolate Lava Cake 4

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

With Ice Cream Add 3

Fried Banana 6

Crispy outside, warm and soft inside. Banana sprinkled with brown sugar, wrapped in egg roll skin and fried until golden brown. Topped with chocolate and side of whip cream.

Soft Drinks

Fountain Drinks 2

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

Sparkling Water 5

Bottled Water 2

Oolong Tea (hot) (no refills) 2

Green Tea (hot) (no refills) 2

Ginseng Tea (hot) (no refills) 2

Thai Iced Tea (no refills) 3

Coffee 2

Beer

Premium & Imports:

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

Asian Imports:

Asahi – Super Dry - Japan	5
Sapporo - Japan	5
O.B. – South Korea	5

Domestic:

Miller Lite	3
Miller Genuine Draft	3

Craft Beer:

Sierra Nevada Pale Ale	5	<i>It has a deep amber color and an exceptionally full-bodied, complex character. Generous quantities of premium Cascade hops give the Pale Ale its fragrant bouquet and spicy flavor.</i>
Phin & Matt's	6	<i>Brewed with whole hops and barley malt. Have a slight peppery note on the palate, complemented beautifully by the barley malt.</i>
Hefeweizen UFO	6	<i>The aroma has a faint but clear citrus-like character. The lemon accentuates the yeast's fruity, tart fragrance. UFO has a soft mouthfeel and a refreshing, light body. The wheat malts and subtle hopping give the beer a mild, delicate flavor.</i>
Bell's Amber Ale	7	<i>Made from mostly pale malt with some Munich and caramel malts. This gives it a slightly sweet flavor that is balanced by a melange of American hops. The result is a deep copper color and rich flavor.</i>
Bell's Two Hearted Ale	7	<i>A significant malt body balances this hop presence; together with the signature fruity aromas of Bell's house yeast, this leads to a remarkably drinkable American-style India Pale Ale.</i>
Bell's Seasonal Ale	7	
Samuel Smith's Oatmeal Stout	8	<i>Almost opaque, with an unusually silky texture and complex, medium-dry velvet palate. Bittersweet finish.</i>
Samuel Smith's Nut Brown Ale	8	<i>Walnut-like color and palate of hazelnuts. Wonderful balance of roasted crystal malt and aromatic hops. Long clean finish.</i>

Asian Spirits & Sake

Soju – Jinro		5
Gekkeikan Traditional Junmai Sake (Warm)		6
Cap Ace Junmai Sake – 180 ml		8
	<i>Herbaceous nose with overtones of hay and yeast. Mellow flavor with a hint of grapefruit. Well balanced and clean, with a medium finish.</i>	
Sake Flight – 5 Samples		18
Gekkeikan Traditional Sake (Chilled)	6	18
Haiku Special Sake – 375 ml		18
	<i>Fragrant with a light, refreshing flavor reminiscent of apple.</i>	
Horin Junmai Sake – 300 ml		30
	<i>Dry, full bodied, with subtle layers of fruit and spice.</i>	
Black & Gold Blended Sake – 750 ml		30
	<i>Full bodied flavor with notes of honeydew, papaya, and roasted nuts, with a long smooth finish..</i>	
Nigori Junmai Unfiltered Sake – 300 ml		18
	<i>Sweet and creamy with a well balanced finish.</i>	

Specialty Martini

Pomegranate SojuTini		6
Lemon Drop		6
Cosmopolitan		6
Jade Moon Martini		8
	<i>Malibu rum, melon, blue curacao, orange & pineapple juice</i>	
French Martini		8
	<i>Vodka, Chambord, pineapple juice</i>	

“Comfort Drinks”

Tropical Fusion		8
	<i>Vodka, Strawberry Banana juice Blend</i>	
Asian Persuasion		8
	<i>Coconut Rum, Passion Fruit, Melon</i>	
Thai Mai Tai		8
	<i>Rum, Mai Tai Blend, Raspberry</i>	

Drink Specials:

Sundays:	Cosmopolitan	4
Mondays:	Lemon Drop	4
Tuesdays:	House Mix Drinks	4
Wednesdays:	Featured Wines	4
Thursdays:	Pomegranate	4

Wines

White Wine	Glass	Bottle	Red Wine	Glass	Bottle
Salmon Creek, Chardonnay (Ca)	5	18	Frontera, Cabernet (Chile)	5	18
Penfolds, (Oak Free) Chardonnay (Australia)	6	23	Calina, Cabernet (Chile)	6	22
Edna Valley, Chardonnay (Ca)	7	30	Wily Jack, Cabernet (Ca)	6	22
St. Supery, (Oak Free) Chardonnay (Napa Valley)	8	36	Jade Mountain, Cabernet (Napa/Sonoma)	7	34
			B.R. Cohn, Cabernet (Ca)	8	38
Salmon Creek, Pinot Grigio (Ca)	5	18	Salmon Creek, Merlot	5	18
Placido, Pinot Grigio (Italy)	6	22	Red Rock, Merlot	6	22
Bollini, Pinot Grigio (Italy)	8	30	Jade Mountain (Napa/Sonoma)	7	30
			Clos Pegas, Merlot (Carneros)		55
Snoqualmie, Sauvignon Blanc (Washington)	6	22	BV Century Cellars, Pinot Noir (Ca)	6	22
New Harbor, Sauvignon Blanc (New Zealand)	8	30	Pepperwood, Pinot Noir (Ca)	6	22
Starborough, Sauvignon Blanc (New Zealand)	9	36	Kenwood, Pinot Noir (Russian Valley)	8	36
			Villa Maria, Pinot Noir (New Zealand)	10	45
Marcus James, Riesling (Argentina)	5	18	Steeple Jack, Shiraz (Ca)	7	25
Leonard Kreuzsch, Riesling (Trier, Germany)	6	22	McWilliams, Shiraz (Australia)	8	30
Schmidt Sohne "Relax", Riesling (Germany)	7	30			
Sagelands, Riesling (Columbia Valley)	7	30			
			Wily Jack, Zinfandel (Ca)	6	22
			Shooting Star, Zinfandel (Lake County)	8	36
			Lo Tengo, Malbec (Argentina)	7	28
			St Francis Red, Meritage (Sonoma)	7	28
			Escudo RoJo, Meritage (Chile)	8	30
			Jade Mountain, Meritage (La Provencale)	9	42