

## Appetizers

**Crispy Pot stickers** (5) \$4.5  
(10) \$7.5

Choice of Veggie or beef & veggie dumpling served with special dipping sauce

**Crispy Egg Rolls** (2) \$4.5  
(4) \$7.5

Choice of Chicken or Veggie only; with carrots, onion, scallions, mushrooms and bean sprouts wrapped and deep fried. Served with sweet pineapple dipping sauce.

**Rice Wrapped Egg Rolls** (2) \$3.5  
(4) \$6.5

Minced chicken, carrots, onion, scallions, mushrooms and bean sprouts wrapped in thin rice paper and deep fried.

**Lettuce Wrap** \$8

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

**Crab Rangoon** (4) \$5.5  
(8) \$8.5

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

**Edamame** \$3.5

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

**Hot Wings** \$5.5

Six pieces of lightly battered spicy wings

**Crispy Fried Calamari** \$9

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

**Crab & Seafood Cake** \$11

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

**Appetizers to Share** \$12

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** \$7

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

## Small Plates

**Honey Walnut Shrimp** \$10

Crispy lightly battered shrimp coated with a special honey sauce, topped with glazed walnuts.

**Honey Walnut Chicken** \$9

Crispy lightly battered chicken coated with a special honey sauce, topped with glazed walnuts.

**Fiery Saigon** \$9

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

**Saeng Sun Katsu** \$9

Tender and lightly battered pieces of fish pan seared and glazed in a sweet Korean sauce

**Korean BBQ Beef (Bulgogi)** \$10

Tender slices of marinated rib eye steak with onion, mushrooms, and shredded carrots in our chef's special sweet sauce.

**Koshi Beef** \$10

Tender slices of marinated rib eye steak stir fried with onions, green peppers and scallions in our sweet curry sauce.

**Red Hot Chili Shrimp** \$10

Crispy lightly battered shrimp stir fried with chopped onions and green peppers in a our spicy sauce (Spicy)

**Stir Fried Crispy Green Beans** \$6

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

**Wok Seared Veggies** \$7

Assorted fresh veggies wok seared with mild spices.

## Salads

**Side Salad** \$2

Iceberg lettuce topped with red cabbage, carrots & scallions. Served with choice of ginger vinaigrette or fat-free raspberry vinaigrette dressing

### Signature Salad

Iceberg lettuce, red 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* \$9

*With Crab & Seafood Cake* \$11

*With Fried Shrimp* \$11

*With Salmon* \$15

## Kuma's Signature Dishes

### Dolsot Bibim Bap \$13

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) \$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. 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 \$13

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

### Honey Glazed Chicken \$14

Tender pieces of marinated chicken and crispy green beans stir-fried in our honey glazed sauce (Slightly Spicy)

### Pan Seared Basa \$14

Mild Wasabi crusted pan seared Basa filet, served with chilled Korean green medley and fried rice

### Pan Seared Tofu \$13

Crusted pan seared Tofu, served with chilled Korean green medley and fried rice

### Fiery Saigon \$14

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

### Honey Walnut Shrimp \$16

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

### Honey Walnut Chicken \$14

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

## Hibachi Dinners

(4:00 PM – Close)

All entrees served with Miso soup, salad, steamed fried rice, 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 filet

### Hibachi Teriyaki Salmon \$19

Center cut salmon filet 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

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

## Wok Stir Entrees


Served with steamed jasmine rice and may be substituted with brown rice for \$1 or steamed veggies, noodles or steamed fried rice for \$1.50.

### Teriyaki Bowl

Stir-fried mushrooms, broccoli, zucchini, onions in our delicious teriyaki sauce served over rice 


With Tofu	\$10	With Chicken	\$11
With Beef	\$12	With Shrimp	\$13

### Thai Curry Stir Fry

Onions, red & green bell peppers, green onions, and green beans in a Thai curry & coconut sauce 

With Tofu	\$10	With Chicken	\$11
With Beef	\$12	With Shrimp	\$13

### Kung Pao Stir Fry


Sautéed scallions, red & green bell peppers, blackened chili peppers, carrots, water chestnuts and roasted peanuts. (Spicy) 

With Tofu	\$10	With Chicken	\$11
With Beef	\$12	With Shrimp	\$13

### Crispy Spicy Chicken \$11

Crispy lightly battered chicken with carrots, peppers, scallions stir-fried in chili sesame sauce (Spicy)

### Chicken w/ Holy Basil \$11

Minced chicken stir fried with fresh basil, onion, scallions, bean sprout, Thai chili in a sweet & spicy sauce. 

### Koshi Beef \$12

Tender slices of rib eye steak stir fried in our sweet curry sauce.

### Beef & Broccoli \$11

Tender slices of marinated steak tossed with broccoli and onions in rich brown sauce


### Pepper Steak \$12

Tender slices of steak tossed with green onions, green and red peppers in mild brown sauce

### Saeng Sun Katsu \$12

Tender and lightly battered pieces of Basa fish pan seared and glazed in a sweet Korean sauce.

### Thai Basil Chicken \$11

Chicken stir fried with fresh basil, onion, scallions and bean sprouts in a mild sauce 

### Sweet & Spicy Korean Chicken \$11

Tender chicken tossed with red and green peppers, onions, scallions, cabbage and mushrooms in a sweet & spicy Korean sauce.

### Sesame Chicken \$11

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

### Sesame Shrimp \$13

Crispy shrimp tossed with broccoli and carrot in our sesame sauce

## Noodle Dishes

### Bangkok Blazing Noodle

Thin Udon noodle stir-fried with onions, red & green bell peppers, broccoli, green onions, mushrooms and bean sprouts in a spicy Korean sauce (Spicy)

With Tofu	\$12	With Chicken	\$13
With Beef	\$14	With Shrimp	\$15

### Shanghai Udon

Thin Udon noodle stir-fried with onions, red & green bell peppers, broccoli, green onions, mushrooms and bean sprouts in a mild Korean sauce

With Tofu	\$12	With Chicken	\$13
With Beef	\$14	With Shrimp	\$15

### Pad Thai

Rice noodles stir-fried with eggs, bean sprouts, cabbage, scallions & crushed peanuts with our Pad Thai sauce.

With Tofu	\$12	With Chicken	\$13
With Beef	\$14	With Shrimp	\$15

### Singapore Side Street Noodle \$14

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

### Latna Drunken Noodle

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

With Tofu	\$13	With Chicken	\$14
With Beef	\$15	With Shrimp	\$16

### Red Hot Yakisoba Shrimp \$16

Japanese fried noodle stir fried with lightly battered shrimp, shredded cabbage, bean sprout, carrots and onion and a spicy sauce (Spicy)

### Drunken Honey Chicken \$15

Tender pieces of marinated chicken and crispy green beans stir-fried with thick noodles in our honey glazed sauce (Slightly Spicy)

### PHO \$12

Popular Vietnamese beef & noodle soup bowl.

### Yakisoba \$12

Japanese fried noodle stir fried with chicken, shredded cabbage, bean sprouts, carrots, onion and mild spices

## Fusion Paella

*Spanish and Korean fusion 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 \$18

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) \$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) \$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

**Mac & Cheese** \$4

Mac & cheese served with side of steamed broccoli

**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

**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 syrup

*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, MUG Root Beer, 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

*Honey Served Upon Request \$0.50*

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

## Beer

### Premium & Imports:

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
Tiger – Singapore	5

### Domestic:

Miller Lite	3
Miller Genuine Draft	3

### On Tap:

Sam Adams Seasonal	5
--------------------	---

### 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>
Chi Town Windy City Wheat	6	<i>Belgian style wheat ale brewed with honey and with spices added.</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>
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	
Gekkeikan Traditional Junmai Sake (Chilled)	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	
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 &amp; pineapple juice</i>
French Martini	8	<i>Vodka, Chambord, pineapple juice</i>
Fuji Apple	6	<i>Bourbon, Sour Apple Schnapps, Cranberry</i>

### “Comfort Drinks”

ThaiGer Tea	6	<i>Spiced Rum, Thai Iced Tea, Cream</i>
Asian Persuasion	6	<i>Coconut Rum, Passion Fruit, Melon</i>
Thai Mai Tai	6	<i>Rum, Mai Tai Blend, Raspberry</i>

### Drink Specials:

Sundays:	Cosmopolitan	4
Tuesdays:	Lemon Drop	4
Wednesdays:	Fuji Apple	4
Thursdays:	Pomegranate	4

# Wines

## White Wine

	Glass	Bottle
Salmon Creek, Chardonnay (Ca)	5	18
Penfolds, (Oak Free) Chardonnay (Australia)	6	23
Edna Valley, Chardonnay (Ca)	8	30
St. Supery, (Oak Free) Chardonnay (Napa Valley)	8	31
Salmon Creek, Pinot Grigio (Ca)	5	18
Placido, Pinot Grigio (Italy)	6	22
Bollini, Pinot Grigio (Italy)	8	30
Snoqualmie, Sauvignon Blanc (Washington)	6	22
Oyster Bay, Sauvignon Blanc (New Zealand)	7	27
New Harbor, Sauvignon Blanc (New Zealand)	8	30
Kim Crawford, Sauvignon Blanc (New Zealand)	10	38
Marcus James, Riesling (Argentina)	5	18
Blufeld, Riesling (Germany)	6	22
Schmidt Sohne "Relax", Riesling (Germany)	7	27
Diseno, Torrontes (Argentina)	7	27
Ironstone Obsession (California)	7	27

## Red Wine

	Glass	Bottle
Frontera, Cabernet (Chile)	5	18
Wily Jack, Cabernet (Ca)	6	22
Jade Mountain, Cabernet (Napa/Sonoma)	7	27
B.R. Cohn, Cabernet (Ca)	8	31
Cosentino – The Cab (Ca)	10	38
Salmon Creek, Merlot (Ca)	5	18
Red Rock, Merlot (Ca)	6	22
Jade Mountain, Merlot (Napa/Sonoma)	7	27
Cellar # 8, Pinot Noir	6	24
Gnarly Head, Pinot Noir (Ca)	7	26
Estancia, Pinot Noir (Monterey)	8	30
Kenwood, Pinot Noir (Russian Valley)	9	35
Wily Jack, Zinfandel (Ca)	6	22
Cline, Zinfandel (Ca)	7	27
Cosentino, CigarZin (Ca)	12	46
Angove Red Belly, Shiraz (South Australia)	8	30
Lo Tengo, Malbec (Argentina)	7	27
Campo Viejo, Tempernillo (Spain)	7	27
Escudo RoJo, Meritage (Chile)	10	42

## Wine Tasting

Every month, on the second Wednesday, we hold a wine tasting in the evening.

Sample 6 wines; get a glass of your favorite one, and a chef's creation for \$15 per person.

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