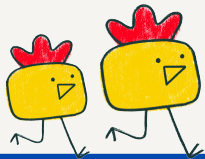


# KUMA

KOREAN & JAPANESE CUISINE



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

## CLASSIC SET

55.0

DUCK GYOZA (4)

PRAWN  
TEMPURA (4)

JAPCHE

CHICKEN KKANPUNGI

CHOICE OF BIBIMBAP

## VEGAN SET <sup>48.0</sup>

VEG GYOZA (4)

VEGETABLE  
TEMPURA

AGEDASHI TOFU

VEGAN K.F.C

VEGAN BIBIMBAP

# MAKE IT FOR 3 PEOPLE!

FOR BEGINNERS & PROS

COMBO OF FAVOURITES

TOFU

BEEF

CHICKEN

SPICY PORK

PRAWN

**| Sesame seeds flying about in the kitchen..**

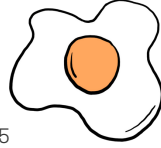
Please ask a member of staff for any specific dietary requirements

**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 and may arrive later than some main dishes!**



♡ **STARTERS**      **아ପ타이저**





<b>SESAME WAKAME SALAD (VGN)</b> JAPANESE STYLE SESAME SEAWEED SALAD	6.5
<b>EDAMAME (VGN)</b>	3.9
<b>MISO SOUP</b>	2.3
<b>SAUTÉED ASPARAGUS (V)</b> DRIZZLED WITH JAPANESE SESAME SAUCE	6.5
<b>MISO CAULIFLOWER (VGN)</b>	6.5
<b>JAPANESE MISO SALAD (VGN)</b> SIMPLE SALAD WITH ASPARAGUS AND MISO & OLIVE OIL DRESSING	5.5
<b>IZAKAYA MOYASHI</b> 🌶️🌶️ (VGN) SPICY WOK FRIED CRUNCHY BEANSPROUTS WITH GARLIC	6.8
<b>IZAKAYA CABBAGE (VGN)</b> SALTED CABBAGE WITH A DRIZZLE OF SESAME OIL	6.8
<b>AGEDASHI TOFU (VGN)</b> DEEP FRIED TOFU SQUARES IN A LIGHT VEG BROTH WITH GINGER, DAIKON & NORI	6.2
<b>AGESDASHI AUBERGINE (VGN)</b> WITH GINGER, DAIKON & NORI SOAKED IN LIGHT BROTH	6.5
<b>NASU DENGAKU (VGN)</b> AUBERGINE TOPPED WITH MISO JAM	6.5
<b>VEG KOROKKE (V)</b> JAPANESE STYLE CROQUETTES	6.5
<b>KARA-AGE</b> DEEP FRIED CHICKEN PIECES SEASONED WITH SOY, GINGER & GARLIC	9.5
<b>CHIKUWA ODEN</b> LIGHTLY BATTERED JAPANESE FISHCAKES SPRINKLED WITH NORI	7.2
<b>TAKOYAKI</b> OCTOPUS DOUGH BALLS DRIZZLED WITH BROWN SAUCE, NORI, MAYO & BONITO FLAKES	6.5
<b>YAKITORI</b> TERIYAKI CHICKEN SKEWERS	7.5
<b>CHICKEN GYOZA</b> 6 pcs	6.5
<b>PORK GYOZA</b> 6 pcs	6.5
<b>DUCK GYOZA</b> 6 pcs	6.5
<b>PRAWN GYOZA</b> 6 pcs	7.9
<b>VEGETARIAN GYOZA</b> 6 pcs (VGN)	6.5
<b>KIMCHI &amp; PORK GYOZA</b> 4 pcs	7.5
<b>TEMPURA</b> LIGHTLY BATTERED & DEEP FRIED, SERVED WITH TENTSUYU DIP	
<b>VEGETABLES(VGN)</b> 9.9 <b>KING PRAWN</b> 13.5	

♡ **STARTERS**

<b>KIMCHI</b> 🌶️🌶️ TRADITIONAL FERMENTED CHINESE LEAF WITH CHILLI PEPPERS, FISH SAUCE, GARLIC & GINGER	3.5
<b>OI KIMCHI (VGN)</b> 🌶️ CUCUMBER KIMCHI	3.5
<b>GIM (VGN)</b> CRISPY DRIED SEAWEED SQUARES COATED IN SESAME OIL & SALT	2.5
<b>MODUM NAMUL (VGN)</b> ASSORTED SEASONED SPINACH, SESAME BEANSPROUTS & PICKLED DAIKON	4.9
<b>SPINACH   BEANSPROUT NAMUL (VGN)</b>	3.5
<b>CRUNCHY STIRFRY (VGN)</b> WOK SEASONAL VEGETABLES & GREENS	7.5
<b>GOONMANDU</b> 6 pcs DEEP FRIED CRISPY PORK DUMPLINGS	6.5
<b>KKANPUNGI</b> 🌶️ CRUNCHY CHICKEN TOSSED IN A PIQUANT SAUCE	10.9
<b>HAEMUL PAJEON</b> SEAFOOD & SPRING ONION PANCAKE	14.9
<b>PAJEON (V)</b> SPRING ONION PANCAKE	11.9
<b>KIMCHI JEON</b> 🌶️ KIMCHI PANCAKE      + SEAFOOD 2.0	11.5
<b>BAO DUMPLING (V)</b> VEGETARIAN BAO DUMPLINGS (2 PCS)	7.9
<b>TTOKBOKKI</b> 🌶️🌶️ SLOWLY SIMMERED CHEWY RICE STICKS IN SPICY GOCHUJANG SAUCE, TOPPED WITH DUMPLINGS	10.5
<b>RABOKKI</b> 🌶️🌶️ SLOWLY SIMMERED CHEWY RICE STICKS <b>AND KOREAN RAMEN NOODLES</b> IN SPICY GOCHUJANG SAUCE, TOPPED WITH DUMPLINGS	12.9
<b>GIMMARI TTOKBOKI</b> 🌶️🌶️ SLOWLY SIMMERED CHEWY RICE STICKS IN SPICY GOCHUJANG SAUCE, TOPPED WITH SEAWEED NOODLE ROLLS	11.9
<b>GIMMARI</b> 🌶️ CRISPY FRIED SEAWEED ROLLS WITH CLEAR NOODLES (4PCS)	5.2
<b>KOREAN FRIED CHICKEN</b> DOUBLE FRIED CHICKEN COATED IN CLASSIC KFC SAUCE 🌶️ <b>MEDIUM 13.9</b> <b>LARGE 23.5</b> CHOOSE UP TO TWO FLAVOURS FOR LARGE	
<b>YANG YUM CHICKEN</b> 양념치킨 🌶️ ORIGINAL STICKY GOCHUJANG SAUCE	
<b>SOY GARLIC CHICKEN</b> 간장마늘치킨 SOY & GARLIC SAUCE	
<b>KANG JUNG CHICKEN</b> 강정치킨 🌶️ TRADITIONAL CHICKEN SAUCE	
<b>KOREAN FRIED CAULIFLOWER (VEG)</b> 13.9	

**BIBIMBAP** 비빔밥 MIX WELL WITH SAUCE!  
*RICE & VEG HOT POT Served with chilli gochujang or mild soy bean sauce*

- YACHE BIBIMBAP (V)** 10.9  
WITH EGG & SALAD TOPPING
- TOFU BIBIMBAP (V)** 12.5  
WITH TOFU & EGG
- VEGAN BIBIMBAP (VGN)** 12.5  
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

 **\*\*ADD EXTRA EGG 1.5** 

- SEAFOOD RICE POT** 16.5  
NO NAMUL INCLUDED  
RICE POT TOPPED WITH SEAFOOD, VEG & EGG
- SUPER BULL RICE POT** 15.9  
NO NAMUL INCLUDED  
RICE POT TOPPED WITH SOY MARINATED BEEF BBQ, VEG & EGG

**NOODLES** 麵

- SPICY WOK NOODLES** 13.9   
TOFU (VGN) - CHICKEN - BEEF - PRAWN - SEAFOOD
- ABURA NOODLES** 12.9  
SOY KATSUOBUSHI NOODLES TOPPED WITH BEEF, SALADS, NORI, SPRING ONIONS, PICKLES & SESAME OIL VINAIGRETTE
- YAKI UDON** 12.9  
TOFU (VGN) - CHICKEN - BEEF - PRAWN - SEAFOOD
- KAKE UDON SOUP** 10.9  
NOODLE SOUP WITH SPRING ONIONS, WAKAME & TENKASU SPINKLE
- TEMPURA UDON SOUP** 14.5  
NOODLE SOUP TOPPED WITH PRAWN & VEG TEMPURA
- JAPCHE** 13.9  
STIR FRIED CLEAR NOODLES WITH BEEF, SPINACH & VEGETABLES
- JJAMBONG** 14.9   
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)** 12.9  
JAPANESE VEGETARIAN CROQUETTE
- VEG GYOZA CURRY (V)** 12.9
- CHICKEN GYOZA CURRY** 12.9
- PRAWN KATSU CURRY** 14.5
- CHICKEN KATSU CURRY** 13.9
- PORK KATSU CURRY** 13.9
- CHICKEN KARA-AGE CURRY** 14.9

**SOUP | JJIGE** 찌개 

- SOON DUBU JJIGE** 15.5   
SPICY RED TOFU HOT POT WITH SEAFOOD, VEG & EGG  
*VEGETARIAN & VEGAN AVAILABLE*
- YUKGEJANG** 13.9   
SPICY BEEF BRISKET BROTH WITH SPRING ONIONS
- KIMCHI JJIGE** 13.9   
SPICY KIMCH & PORK STEW WITH TOFU
- MEKOM MANDU** 15.5   
SPICY RED KIMCHI & PORK DUMPLING SOUP WITH CHICKEN, VEG & CLEAR NOODLES

**DONBURI** 丼   
RICE BOWL

- MAPA TOFU (VGN)** 14.5   
RICE BOWL WITH DEEP FRIED TOFU GENTLY STIRRED IN SWEET CHILLI SAUCE
- BULGOGI DOP BAP** 14.5  
RICE BOWL TOPPED WITH KOREAN MARINATED BEEF BBQ
- KATSU DON** 14.9  
SAUCE DRENCHED PORK KATSU RICE BOWL WITH EGG
- 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** 14.5  
RICE BOWL TOPPED WITH CHICKEN TERIYAKI
- SALMON TERIYAKI DON** 15.9  
RICE BOWL TOPPED WITH SALMON TERIYAKI & ASPARAGUS

**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
- VEGETARIAN BENTO** 16.5  
MAPA TOFU, EDAMAME, VEG DUMPLINGS & NAMUL

**KOREAN BARBEQUE** 바베큐   
**\*\*ADD A BOWL OF RICE 3.0**

- BEEF BULGOGI** 13.9  
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 PRAWN TERIYAKI** 15.5   
MARINATED PRAWNS WITH ONIONS & ASPARAGUS SERVED HOT

## BEER **ビール**맥주

**ASAHI SUPER DRY**  
BOTTLE 330ML 5.2% 6.2

**KIRIN ICHIBAN**  
BOTTLE 330ML 4.6% 6.2

**CASS**  
BOTTLE 330ML 4.5% 6.2

**TERRA**  
BOTTLE 500ML 4.6% 7.9

**MONSUTA**  
CAN 350ML 5% 6.2

**SAPPORO**  
BOTTLE 330ML 4.7% 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,  
WHOLESONE 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 **ワイン**

**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 **소주**

**SOJU CHAMISUL FRESH**  
DISTILLED KOREAN SWEET  
POTATO VODKA-LIKE SPIRIT  
BOTTLE 350ML 17.8% 12.5

**SOJU GREEN GRAPES**  
BOTTLE 360ML 12% 12.5

**SOJU STRAWBERRY**  
BOTTLE 360ML 12% 12.5

**SOJU PLUM**  
BOTTLE 360ML 12% 12.5

**SOJU GRAPEFRUIT**  
BOTTLE 360ML 12% 12.5

**SOJU MELON**  
BOTTLE 360ML 12% 12.5

**SOJU PEACH**  
BOTTLE 360ML 12% 12.5

## MAKKOLI **막걸리**

**MAKKOLI KOREAN RICE WINE**  
BOTTLE 750ML 6% 13.9

## UMESHU **梅酒**

**SEOL JOONG MAE WITH PLUMS**  
BOTTLE 375ML 14% 17.5

**TAKARA**  
BOLD PLUM FLAVOR, SWEET, RICH  
LINGERING FINISH, SERVED ON THE ROCKS  
GLASS 175ML 8.9 BOTTLE 33.5

## SOFT DRINKS **소프트ドリンク**

**COKE | COKE ZERO DIET COKE** 3.2

**SPRITE | FANTA** 3.0

**STILL | SPARKLING SMALL** 2.5

**STILL | SPARKLING LARGE** 5.5

**ALOE JUICE** 3.5

**PLUM JUICE** 3.5

**MELON SODA** 4.5

**BONG BONG GREEN GRAPE JUICE** 3.5

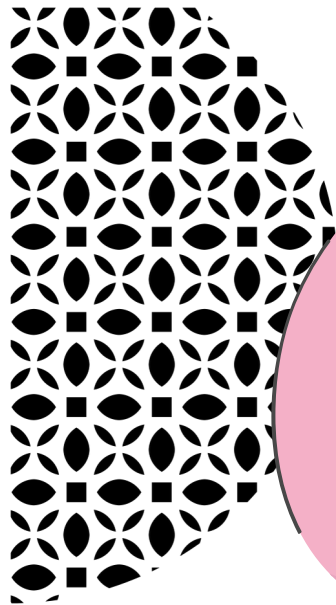
**MILKIS KOREAN YOGURT SODA** 3.5

**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

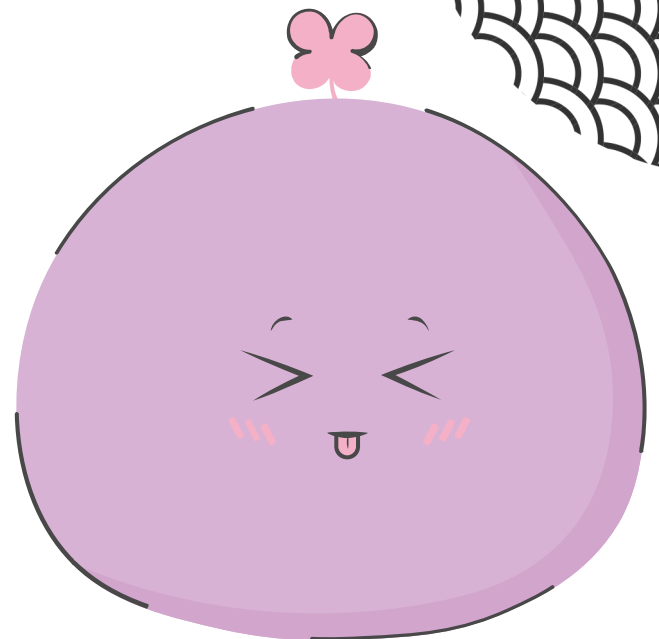
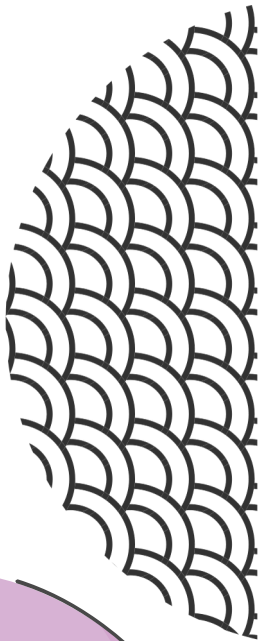
**MATCHA ICE CREAM** 6.2  
2 SCOOPS

**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 & ICE CREAM** 6.2  
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**