



kooma

APPETIZERS FROM OUR KITCHEN

SPRING ROLL	5.00
Fresh vegetables, lightly seasoned and fried	
FRIED OYSTER	10.00
Freshly shucked oyster, deep fried and served with Katsu Sauce	
EDAMAME	5.00
Boiled and salted green soybeans	
EBI SHUMAI	6.00
Steamed round shell shrimp dumplings	
CRAB SHUMAI	6.00
Steamed lump crabmeat dumplings	
AGEDASHI TOFU	6.00
Deep fried tofu served in our chef's sauce topped with bonito flakes.	
VEGGIE TEMPURA	6.00
Fresh vegetables deep-fried in a light batter	
CHICKEN TEMPURA	8.00
Fresh sliced chicken deep-fried in a light batter	
TEMPURA	9.00
Shrimp and vegetables deep-fried in a light batter	
CHICKEN YAKITORI	6.00
Skewers of chicken grilled and smothered in our chef's teriyaki sauce	
BEEF YAKITORI	7.00
Skewers of beef grilled and smothered in our chef's teriyaki sauce	
SCALLOP TERIYAKI	8.00
Grilled sea scallops served with the chef's teriyaki sauce	
GYOZA	5.00
Steamed meat and vegetable dumplings	
CALIMARI TEMPURA	10.00
Fresh calamari, dipped in tempura batter served with chili sauce	
NEGIMAKI	9.00
Thin slices of sirloin steak grilled with scallions & cream cheese	
SPICY CHICKEN WRAP	8.00
Sautéed spicy chicken served on a bed of crisp lettuce	
BEEF TATAKI	10.50
Tender beef seared and sliced, served with our chef's ponzu sauce	
TUNA TATAKI	11.00
Tuna seared and sliced, served with our chef's ponzu sauce	
SEAFOOD PANCAKE	10.00
Assorted seafood & scallions pan fried in our corn flour batter	

SOFT SHELL	12.00
Crispy fried soft shell crab served with our chef's ponzu sauce	
WHITE TUNA TATAKI	11.00
White tuna seared and sliced, served with our chef's ponzu sauce	
APPETIZER SAMPLER	22.00
A tempting selection of yakitori, edemame, tempura, negima, shumai	

APPETIZERS FROM OUR SUSHI BAR

Our chefs select the sushi and sashimi, no substitutions please.

SUSHI	10.00
Five pieces of assorted raw and cooked sushi	
SASHIMI	13.00
Two pieces each of tuna, salmon, and yellow tail	
TAKO SU	7.00
Steamed octopus in a vinegar sauce	
SUNOMONO	7.00
Assorted raw seafood in a vinegar sauce	

SOUPS AND SALADS

HOUSE SALAD add Seafood for \$5.	5.00
Fresh greens served with our homemade ginger dressing	
SEAWEED SALAD add Seafood for \$5.	6.00
Seaweed in a sweet and tangy marinade	
MISO SOUP	2.50
VEGETABLE SOUP	2.50
DUMPLING SOUP	4.00
STEAMED RICE 1.00 or SHUSHI RICE	2.00

KOOMA WRAPS

All wraps include vegetables, rice, & lettuce inside a spinach flour shell.

VEGETABLE	11.00
CHICKEN	13.00
SHRIMP TEMPURA	15.00
BEEF	15.00
SOFT SHELL CRAB	16.00

KOOMA SIGNATURE SPECIALTIES

BIBIMBAB	15.00
Beef and scrambled eggs on a bed of rice and vegetables, served with a side of our chef's hot pepper sauce	
VEGETABLE BIBIMBAB	14.00
Vegetables on a bed of rice, served with our chef's hot pepper sauce	
STONE POT BIBIMBAB	17.00
Our bibimbab served sizzling in a fire heated stone pot	
SEAFOOD BIBIMBAB	20.00
Assorted raw seafood served on a bed of rice and vegetables, with our chef's hot pepper sauce on the side	
SEAFOOD STONE POT BIBIMBAB	20.00
Our Seafood bibimbab served sizzling in a fire heated stone pot	
TENDON	18.00
Shrimp and vegetable tempura served in a bed of rice	

UNADON	20.00
Broiled eel in our chef's eel sauce served on a bed of rice	
ALMOND BEEF	20.00
Stir fried beef, green beans, and almonds, served with steamed rice	
SWEET RIBEYE	20.00
Sweet marinated Ribeye Steak with mushrooms & asparagus	
CHIRASHI	23.00
Sliced raw sashimi on a bed of vinegar rice	
HONEY CHICKEN	18.00
Marinated chicken with tamarin soy sauce, honey, ginger and garlic	

KATSU

Deep fried & dressed with our chef's tonkatsu sauce, with steamed rice

CHICKEN KATSU	19.00
PORK KATSU	19.00
SEAFOOD KATSU	23.00

NOODLES & STIR FRY

UDON NOODLES

Thick, wheat noodles, served with a clear herb seasoned broth.

VEGETABLE	11.00
SHRIMP TEMPURA UDON	13.00
SEAFOOD UDON	15.00

Shrimp, scallops, crab stick, & vegetables

YAKI UDON

Your choice of preparation, pan fried with our thick, wheat noodles.

BEEF	15.00
SCALLOP	18.00

SPICY KOOMA NOODLE

Your choice of preparation, our very own unique noodles.

CHICKEN	16.00
BEEF	17.00
SHRIMP	18.00

YAKI SOBA

Your choice of preparation blended with our egg noodles & stir fried

SHRIMP & VEGETABLE YAKI SOBA	15.00
SCALLOP YAKI SOBA	18.00
LOBSTER YAKI SOBA	20.00

PHAD THAI NOODLE	15.00
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Stir fried rice noodles, shrimp, chicken, & egg in a tangy
coconut peanut sauce

SWEET POTATO NOODLE	15.00
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Stir fried limpud noodles with beef and vegetables

DINNER

TERIYAKI

Your choice of meat, grilled and smothered in our homemade teriyaki sauce, and served with sautéed vegetables and steamed rice.

TOFU	15.00
CHICKEN	18.00
NEGIMA	18.00
RIB EYE BEEF	20.00
NORWEGIAN SALMON	21.00
SHRIMP	21.00

COMBO - Beef, Chicken, & Shrimp	23.00
FILET MIGNON	27.00
TWIN LOBSTER TAIL	37.00

HIBACHI

Stir fried meat & vegetables with steamed rice & our ginger sauce.

VEGETABLE	13.00
TOFU	16.00
CHICKEN	18.00
BEEF	20.00
SHRIMP	21.00
BEEF-CHICKEN-SHRIMP	25.00
SEAFOOD COMBINATION	29.00
TWIN LOBSTER-SCALLOP	37.00

TEMPURA

Deep fried in a light batter served with dipping sauce.

VEGETABLE	13.00
CHICKEN	16.00
SHRIMP	18.00
SEAFOOD COMBINATION	27.00
LOBSTER	35.00

SUSHI BAR DINNERS

Our chefs select the sushi and sashimi, no substitutions please.

SUSHI DELUXE	20.00
8 pieces of sushi and one tuna roll	
SASHIMI DELUXE	23.00
10 pieces of sashimi	
KOOMA SPECIAL SUSHI	30.00
10 pieces of sushi & one Kooma Special Roll	
SUSHI-SASHIMI COMBINATION	36.00
6 pieces of sushi, 8 pieces sashimi, and one California roll	

LARGE TRAYS

Our chefs select the sushi and sashimi, no substitutions please.

SUSHI A: serves 2-4 guests	60.00
20 pieces sushi, 1 tuna roll, 1 Kooma special roll	
SUSHI B: serves 4-6 guests	99.00
35 pieces sushi, 1 tuna roll, 1 Kooma special roll	
SASHIMI A: serves 2-4 guests	60.00
SASHIMI B: serves 4-6 guests	99.00
SUSHI AND SASHIMI COMBO A	60.00
10 pieces sushi, 10 pieces sashimi	
SUSHI AND SASHIMI COMBO B	99.00
20 pieces sushi, 20 pieces sashimi	

DESSERTS

HAND DIPPED ICE CREAM	4.00
Green tea, Azuki red bean, and Ginger Ice Creams	
TEMPURA ICE CREAM	6.00

Ginger ice cream wrapped in pound cake and fried in our light tempura batter, topped with whipped cream.