



Kuma Kakigori

(snow Shaved ice)

\$10.00



- Ichigo Kakigori (Strawberry)
- Mango calpico bingsu
- Melon calpico bingsu
- Brown Sugar Thai Tea Bingsu
- Coconut Taro Ube bingsu

** Extra homemade sauce

1. Mango Sauce \$2.00
2. Strawberry sauce \$2.00
3. Coconut Caramel \$2.00



Boba Drinks



1. Choose Your Flavor

- Sando Brown Sugar
- Fresh milk Brown sugar
- Kuma Classic Milk Tea
- Traditional Thai Tea
- Organic Earl Gray Tea
- Organic Hojicha
- Organic Matcha
- Coconut

2. Cup size



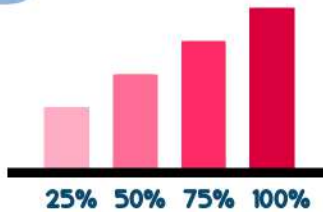
Small (16 Oz.)
\$5.65



Large (24 oz.)
\$6.95



3. Sweetness Level



Additional Items

- Oat milk (Non- Gmo) \$ 1.00(s) \$1.25(L)
- Organic Almond milk \$ 1.00(s) \$1.25(L)
- Organic soy Coconut \$ 1.00(s) \$1.25(L)
- Coconut milk \$ 1.00(s) \$1.25(L)
- Cheese creama \$2
- Cream Brûlée \$2

** Additional topping (\$0.85)

- | | |
|-----------------------|----------------|
| Strawberry Popping | Red Bean |
| Mango Popping | Peach Popping |
| Passion Fruit Popping | Yogurt Popping |
| Lychee Popping | Grass jelly |
| Kiwi Popping | Aloe vera |
| Egg pudding | Lychee Jelly |
| Pomegranate popping | |

**New Items

- Brown Sugar agar jelly balls
- Crystal agar Jelly balls
- Coffee Jelly
- Organic Chia seeds



Kuma Special Drinks

- Strawberry cheesecake Slushy \$6.95
- Honeycomb Coffee latte \$6.95
- Daijo Fresh Milk (Purple Yam) \$6.95
- Coconut Taro Ube Affogato \$6.95
- Tiramisu BoBa iced latte \$6.75
- Strawberry Iced Matcha \$6.95
- Strawberry Fresh milk \$6.75
- Mango Fresh milk \$6.75

\$4.00

Hot Tea

- Ginger Lemon
- Tumeric Spice
- Jasmin Rose
- Genmaicha
- Sencha
- Early Gray Lavender





\$6.50 Kuma Fruit drinks

- Fizzy Yuzu (Japanese Lime)
- Refresher ginger Hibiscus
- Lychee Dragon Fruit
- Aloe Shine Muscat grape Soda
- Pomelo Grapefruit spritzer
- Peach Raspberry Lemonade
- Kyoho grape Jasmin Rose Tea
- Passionfruit Yakult



Kuma Hot Drinks

1. Cup size

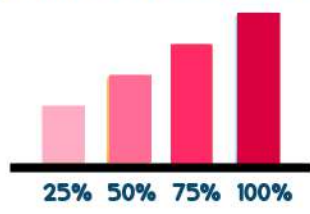


Small (16 Oz.)
\$5.75



Large (20 oz.)
\$6.75

2. Sweetness Level



Choose Your Flavor

- Hot Matcha Latte
- Hot hojicha latte
- Taro Ube hot latte
- Almond Lavender Latte
- Tiramisu Cream Brûlée latte
- Gomae black sesame soy latte
- Hot Choc marshmallows (Organic Cacao)

Add \$1.00 for Non-dairy milk (Oat, Organic Almond, Organic soy milk)

Kuma Fried Snacks \$7.00

- Gyoza Ck
- Veggie Gyoza
- Purple Yam Tempura
- Creamy Corn Croquett
- Ika Karage
- Kani kama fried
- Fried moji with cheese and Crumble
- Shrimp Shumai
- Edamame and corn sticks
- Tofu nugget



Kuma "Sweet" Croffle \$7.00

- Salted Egg Lava
- Honey butter condense milk
- Coconut Ube (Purple yam)
- Matcha Red bean
- Almond Nutella
- Strawberry cheesecake
- Mango Cheesecake
- Mascarpone Tiramisu



Kuma "Savory" Croffle \$7.00

- Sesame Nori Mayo
- Ham and cheese (Swiss Cheese)
- Bacon Cheese (Mild Cheedar)
- Dried Shredded Pork
- Tamago Kani



\$7.00 Japanese Dessert



- Warabi Moji
- Matcha Soy cream Daifugu
- Strawberry Soy cream Daifugu
- Yuzu cheesecake
- Matcha Cheesecake
- Tiramisu Green Tea
- Red bean Dango
- Kuromizu Brown sugar Crepe cake
- Baked sweet Japanese potato.

Side Orders \$5.00

- Gomae cucumber
- Wakame salad
- Sunomono (cucumber salad)
- Spam
- Salmon Onigiri
- Spicy Tuna Onigiri
- Shitake Onigiri





CREATE YOUR BOWL



L 17.00 \$
3 Choices of Protein



M 14.00 \$
2 Choices of Protein



S 10.00 \$
1 Choice of Protein & 2 Topping

BASE



MIXED GREENS
(Organic local)



SOBA NOODLES
(Buck Wheat)



TAMANISHIKI RICE
(Sushi Seasoned)



MIXED GRAINS
(9 Grains)



QUINOA
& KALE

PROTEIN

RAW

- Tuna AAA Grade
- Salmon
(Wild Caught Atlantic)
- Yellowtail
(Hamachi)

COOKED

- Ebi (boiled Shrimp)
- Salmon
- Shrimp tempura
- Spicy Tuna
- Seasoned Shiitake
- Imitation Crab
- Crab Meat (+ \$1)
- CK Teriyaki
- Organic Tofu
- Unagi

MIX IN

- Cucumber
- Red Onion
- Carrot
- Edamame
- Cabbage

SAUCE

CREAMY

- Dynamite
- Spicy Aioli



SOY

- Ponzu Cilantro
- Kuma Dressing

TOPPING

- Hass Avocado (+1.50\$)
- Kimchi (+1.50\$)
- Boiled Egg (+1.50\$)
- Wakame
- Corn
- Pickle Ginger
- Tobiko
- Pickle Radish
- Jalapeño
- Cherry Tomatoes
- Tamago (Egg Omlette)
- Tempura Flake



COMPLIMENTARY SEASONING

- Fried Onions
- Shredded Nori
- Sesame Seeds
- Furikake