

APPETIZERS

KUMA TREAT \$9

Crispy rice/spicy tuna

MINI CONES (3cones) \$9

Crispy cone/Bincho Belly/Onion

Maguro Natto \$9

Fresh Tuna/Fermented Soy Bean

ANKIMO \$9

Steamed Monk Fish Liver

KUMA POWER \$10

Half Shell Oyster /Uni/Ikura/Uzura/Ponzu

Oyster On Shells \$9

With Daikon/Negi/Ginger/Tobiko/Ponzu

Bincho Tartare \$10

Big Eye Tuna/Avocado/Black Tobiko/Wonton Chips

Hot Appetizer

MISO/RED MISO SOUP 3/5

Tofu, wakame and scallion

Asari Miso \$6

Clams and Scallion

Lobster Tempura \$15

Fried Lobster/Tobiko/Onion/Spicy Mayo

YAKI ONIGIRI (Salmon or Kombu Seaweed) \$5

Grilled Rice Ball/Brushed Sweet Miso Paste

KARA-AGE \$7

Miyazaki Style Fried Chicken/Matcha Salt

Kaki-age \$6

Thinly Sliced Vegetable Fritters

Grilled Scallop \$12

Asparagus/Sesame Sauce

ANGRY EDAMAME \$6

Garlic/Soy/Lemon/Chilli Powder

EDAMAME \$4

Boiled Soybean in the pod

Agedashi Tofu \$6

Fried Tofu/Negi/Daikon/Ginger

KUMA BALLS (2pcs) \$9

Spicy Tuna Wrapped in Avocado/Tempura

Shishito \$5

Fried Japanese Peppers/Bonito/S&P

GYOZA \$7

Panfried Pork/Cabbage

ZURUMEIKA ZUKEYAKI \$9

Grilled whole squid/tatar sauce

HAMACHI KAMA \$14

Grilled Yellowtail Cheek

Sake Kama \$10

Grilled Salmon Cheek

NASU DENGAKU \$7

Twice cooked Eggplant/Miso Glazed

TEMPURA \$9

Shrimp/Assorted Vegetables

Kaki Fry \$9

Panko fried oysters/Nori/Aioli/Negi/Tobiko

Saba Shio \$12

Salt grilled Mackerel/lemon

Omote \$12

Fried Soft Shell Crab/Ponzu

Cold Appetizers

Ankimo \$8

Homemade Monkfish Liver/Daikon/Ponzu

HORENSO OSHITASHI \$5

Blanched Spinach/Bonito/Dashi Soy

HORENSO GOMAE \$5

Spinach or Asparagus/Black Sesame

SUNOMONO (ebi/tako/kani) 4/5/6

Cucumber Salad/Japanese Vinegarette

KELP SALAD \$6

Fresh Seaweed/Creamy Sesame Dressing

WAKAME \$4

Green Seaweed with Sesame Dressing

HOUSE SALAD \$5

Mixed Green/Sesame Dressing

TSUKEMONO MORIAWASE \$6

Assorted Japanese Pickles

Kobe beef \$15

Sashimi Salad \$10

Tuna/Salmon/Ebi/Seaweed/Mixed Green/Onions/Sesame Soy Dressing

KUSHIYAKI

(Skewered and Grilled)

YAKITORI \$3

Chix Breast/Thigh/Negi

BACON WRAPPED BABYS CALLOP \$4

BACON WRAPPED MOCHI \$3

BACON WRAP ENOKI MUSHROOM \$4

Dinner Entrée

Served with Rice and Miso Soup

Tonkatsu (Chicken or Pork) \$14

Lightly Breaded and deeped-fried/salad

Beef Teriyaki \$18

Grilled 8oz New York Steak/Carrots/Potatoes/Broccoli

Chicken Teriyaki \$14

Grilled Chicken Thigh and Breast/carrots/Potatoes/Broccoli

Salmon (Teriyaki or Shioyaki) \$16

Grilled Atlantic Salmon/Carrots/Potatoes/Broccoli

Saba Steak (Teriyaki or Shioyaki) \$16

Grilled Norwegian Mackerel/Carrots/Potatoes/Broccoli

Dinner Combinations

Served with Rice, Miso Soup/Sunomono/Agedashi Add California Roll 4\$

Combo 1 \$15

Tempura/Chicken Teriyaki/Sashimi 3pcs

Combo 2 \$15

Tempura/Salmon Teriyaki/Beef Teriyaki

Udon or Soba

Noodle with Fish Broth

Assorted Tempura \$12

WAGYU A5 GRADE \$18

Steamed Vegetables \$12

Chickens \$12

Donburi

Rice Bowl/(mini or full size)

Salmon Chirashi 10\$/22\$

Salmon/Salmon Roe

Unagi Don 10/22

BBQ Eel

Chirashi Don 12\$/25\$

Assorted Sashimi

Vegan Don \$12

Steamed Veggies/Yam Tempura/Pickles

Spicy Tuna Don 10/20

Chopped&Sliced Tuna/Green Onion/Tobiko

* sushi bar only*

SUSHI NIGIRI

nigiri 2pcs/ Sashimi 4pcs

Aji - Horse Mackerel (MP)

AMAEBI- Spot Prawn 9 / -

Aoyagi - Round Clam (MP)

BINCHO – Albacore 6/13

Bincho Toro - Albacore Belly (MP)

Bonito - Skipjack Tuna (MP)

Crab Salad - Mayo/Tobiko (7\$)

Ebi - Tiger Shrimp (6\$)

ESCOLAR – Butterfish (MP)

HAMACHI – Yellowtail 7/15

Hirame – Halibut (7\$)/(Sashimi10\$)

HOTATE – Scallop 6/14

Ika – Squid (6\$)

IKURA - Salmon Roe 7 / -

INARI – Bean Curd Skin 5 / -

IWASHI – Sardine (MP)

Kaki – Oyster (8\$)

ZUWAGANI - Snow Crab 9 / -

KANPACHI – Amberjack (MP)

Kurodai – Blcak snapper (MP)

MAGURO – Tuna 6/13

SABA – Mackerel 6/13

SAKE – Salmon 6/13

SAKE TORO - Salmon Belly (MP)

Hotate Salad - Mayo/Tobiko (7\$)

TAI - Red Snapper (MP)

TAKO – Octopus 6/13

TAMAGO - Sweet Egg Omelet 6 / -

Tobiko - Flying Fish Roe (6\$)

TORO - Blue Fin Belly (MP)

Umi Masu - Ocean Trout (MP)

UNAGI -BBQ Fresh Water Eel 7 / -

UNI - Sea Urchin 10 / -

Hosomaki

(small roll with rice outside)

Kappa – Cucumber \$4

Avocado \$5

Umekyu Shiso \$5

Salted Plum Paste/Cucumber/Shiso Leaves

Negitoro - \$10

Tuna Belly / Negi [Box or Roll]

Negitaku \$10

Tuna Belly /Pickle/Negi[Box or Roll]

Negihama \$7

Yellowtail /Scallion

Sabagari \$7

Mackerel/Pickle Ginger

Oshinko \$5

Pickled Daikon Radish

Natto \$5

Soybeans Fermented

Uramaki

Alaskan \$7

Salmon/Cucumber/Avo

California 8/6

Snow Crab or Imitation

Carb/Cucumber/Avocado

Kuma Vegan \$7

Green leaves/Carrot/Cucumber/
sparagus/Avo/Radish

Tekky \$7

Tuna /Cucumber

Una-Cu \$7

Eel /Cucumber

Spicy Tuna \$8

Tuna Tartar/Cucumber/Chilli-mayo

Hamachi Asparagus \$8

Yellowtail/Asparagus

Special Roll

Kuma Low Carb \$15

NoRice/Tuna/Hamachi/Ebi/Avo/Cucumber/
Ikura

Kuma Eyes \$15

Salmon/Hamachi/Carrot/Beet(fried roll)

Lucky Lotus \$15

Shrimp Tempura/tuna/ lotus(fried roll)

Lobster \$15

Maine Lobster/Avo/Tobiko/Mayo

Dragon \$15

Prawn Tempura/Cucumber/
Tobiko/Avo/Eel

Spider \$12

Soft Shelled Crab/Green
Leaf/Cucumber/Tobiko

Dynamite \$10

Crunchy/Spicy Hamachi/Avo/Wasabi
Tobiko

Tokyo Crunch \$15

Spicy Tenkasu/Hamachi/Unagi/
Cucumber/Wasabi Tobiko

Azteca \$15

Crab/Avo/Gobo/Cucumber/White
Fish/Jalapeno/Spicy Mayo/Tobiko/Ponzu

Veggie Tempura \$12

Veg Tempura/Soy Sheet

Lion King \$13

Snow Crab/Avo/Baked Salmon/Tobiko

Anniversary Roll \$15

Albacore top w/Albacore
Tataki/Ponzu/Bonito

Yasuo's special \$18

Free Style Chef's Rolls



SHIRO KUMA

– 1518 4th st. San Rafael CA 94901 -

Business Hours :

Mon – Fri 11.30am-3.00 pm/5.00pm-9.30pm

Sat – Sun 4.00pm-10.00pm

Tel. 415-295-7464

Fax. 415-295-7774