



# DINNER MENU

Tuna Avocado Salad

## APPETIZERS

- Edamame**  
salted & steamed soybeans

6
- Ebi Shumai**  
5 steamed shrimp & vegetable dumplings served in tempura sauce

7
- Deep-Fried Calamari**  
deep-fried in tempura batter

11
- Shrimp Tempura**  
2 pieces of shrimp & 5 pieces of vegetables deep-fried in tempura batter

10
- Vegetable Tempura**  
7 pieces of fresh vegetables deep-fried in tempura batter

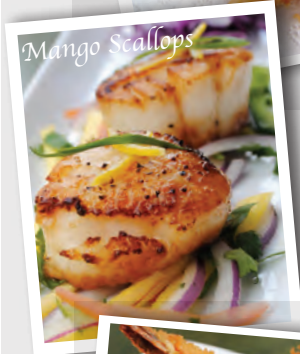
8
- Deep-Fried Gyoza**  
5 meat and vegetable dumplings

7
- Tuna Tataki**  
rare tuna seared & served with ponzu sauce

13



Deep-Fried Calamari



Mango Scallops



Shrimp Tempura



Vegetable Tempura

- Hamachi Kama**  
grilled yellowtail chin

13
- Mango Scallops**  
2 pieces of seared scallops with mango salad

17
- Crab Cake**  
pan-fried crab cake with tartar sauce

14



Agedashi Tofu



Tuna Guacamole



Negima

- Agedashi Tofu**  
deep-fried tofu with tempura sauce

6
- Tuna Avocado Salad**  
tossed with japanese wasabi yuzu dressing topped with red & green onion

13
- Tuna Guacamole**  
guacamole on top of 4 pieces of tuna sashimi

13
- Negima**  
grilled thin sirloin steak wrapped with cream cheese & scallions topped with teriyaki sauce

13



Tuna Tataki

## SUSHI APPETIZERS

- Sushi**  
4 pieces, chef's choice

11
- Sashimi**  
9 pieces, chef's choice

19
- Yellowtail Ponzu**  
6 pieces of thinly sliced sashimi with ponzu, jalape os, and chili sauce

16

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Young children, pregnant women, older adults and those who have certain medical conditions are at greater risk.



SOUPS

**Veggie Dumpling Soup** 7  
*mixed vegetables in beef broth*

**Dumpling Soup** 7  
*meat and vegetable dumplings in beef broth*

**Miso Soup** 3  
*miso with tofu, seaweed, and scalllions*



SALADS

**House Salad** 5  
*served w/ house vegetable and fruit dressing*

**Marinated Seaweed Salad** 7

**Ika Salad** 8  
*marinated squid*

**Soft Shell Crab Salad** 12  
*deep fried soft shell crab w/ ponzu sauce & lettuce garnish*

**Sashimi Spicy Crab Salad** 16  
*spicy crab salad topped w/ pieces of sashimi*



**Spicy Sashimi Salad** 19  
*korean chili base w/ assorted fish, lettuce & green onions*

**Spicy Crab Salad** 9  
*lettuce, tomatoes, cucumbers, onions w/ spicy crab & tepura flakes*

NOODLE DINNERS



**Seafood Udon** 18  
*thick white flour noodles in fish broth w/ squid, shrimp, scallops & vegetables*

**Tempura Udon** 16  
*thick white flour noodles in fish broth w/ shrimp tempura, fish cake & vegetables*

**Yaki Udon** 18  
*thick white flour noodles pan-fried w/ chicken & vegetables*

**Shrimp Yaki-soba** 18  
*stir-fried egg noodles w/ shrimp & vegetables served in a peppery brown sauce*

TEMPURA DINNERS

**Shrimp** 20  
*6 pieces*

**Shrimp & Vegetable** 20  
*4 pieces of shrimp*

**Vegetable** 16

**Seafood Combo** 30  
*shrimp, scallops, & calamari*





SUSHI DINNERS

**Chirashi** 26  
a bed of vinegar rice topped w/ sashimi

**Sushi Deluxe** 34  
10 pieces of nigiri & tuna roll

**Sashimi Deluxe** 35  
12 pieces, chef's choice, served w/ rice

**Sushi & Sashimi Combo** 45  
7 pieces of sushi, 9 pieces of sashimi & a california roll

**Kooma Sushi Special** 40  
2 pieces each: tuna, yellowtail, eel, striped bass, salmon & a Kooma Roll

**Kooma Party Tray** 130  
10 pieces of Nigiri, 9 pieces of sashimi, 007 roll, california roll, resource roll, red white & boom roll, and a rainbow roll. Serves 3 - 4.



SPECIALTY DINNERS

**Bibimbap** 16  
assortment of blanched vegetables, egg & marinated beef on top of steamed rice, served w/ red pepper paste

**Chicken Stonepot** 17  
assortment of blanched vegetables, egg & chicken breast on top of steamed rice, served w/ red pepper paste

**Stone Pot Bibimbap** 18  
bibimbap served and cooked in a hot stone pot

**Sashimi Bibimbap** 27  
assortment of sashimi & lettuce on top of steamed rice, served w/ red pepper paste

**Vegetable Stonepot Bibimbap** 16  
blanched vegetables on top of steamed rice, served w/ red pepper paste (w/ tofu add \$2)

**Sweet & Spicy Chicken** 17  
deep-fried chicken breast w/ stir-fried vegetables, in a spicy sweet and sour sauce

**Dinner Box** 19  
california roll, rice, 3 pieces of nigiri, salad, & choice of chicken teriyaki / shrimp tempura

**Bulgogi** 28  
marinated thin sirloin steak grilled w/ onions served w/ steamed rice

**Chicken Katsu** 17  
deep-fried chicken breast w/ stir-fried vegetables, in a sweet & sour sauce



DESSERT

**Banana Spring Roll** 7  
deep fried w/ vanilla ice cream, honey & crushed peanuts

**Banana Fritter** 8  
deep fried banana served w/ vanilla ice cream topped w/ orange & chocolate syrup

**Mochi Ice Cream** 5  
choice of green tea or strawberry

**Vanilla Ice Cream** 5



TERIYAKI DINNERS



*grilled meat/seafood with stir-fried vegetables in teriyaki sauce,  
served with steamed rice and miso soup*

<b>Chicken</b>	21
<b>Sirloin Beef</b>	29
<b>Shrimp</b>	28
<b>Negima</b>	28
<i>grilled thin sirloin steak, wrapped with cream cheese and scallions</i>	

HIBACHI DINNERS



*grilled meat/seafood with stir-fried vegetables, served with Hibachi  
sauce, steamed rice, and miso soup*

<b>Chicken</b>	23
<b>Sirloin Beef</b>	29
<b>Shrimp</b>	28
<b>Seafood Combo</b>	43
<i>shrimp, scallions, and lobster (6oz. tail)</i>	