



MENU

- THE 1ST KOREAN FUSION RESTAURANT IN PRAGUE -
Connect with modern Korean cuisine

WIFI password : Comeinto

 [numaru.cz](https://www.instagram.com/numaru.cz)





대표 Roy는 **전통적인 한식과 한국의 분위기를 느낄 수 있는 포차**를 시작으로
삼겹살 등 **K-BBQ를 먹을 수 있는 고기 전문점** 고기를 오픈하고, 더 나아가 전세계
사람들을 상대로 한식에 대한 장벽을 낮추고 좀 더 친숙하게 느꼈으면 해서
퓨전 한식 전문점인 누마루까지 확장했습니다.

누마루는 단순 한식이 아닌 한국으로 유입된 다양한 음식의 문화를 소개하는 곳입니다.
20-30대의 다국적 요리사들이 모여서 **한식을 좀 더 친숙한 퓨전으로**
풀어내려고 노력하며 문화에 대한 오픈 마인드를 가지고 타문화를 존중하며
새로운 것에 도전하는 여러분을 맞이하고 환영하는 곳입니다.
맛있는 식사되시길 바랍니다.

THE 1ST KOREAN FUSION RESTAURANT IN PRAGUE, NUMARU

Our CEO, Roy launched the brand with **Pocha,**
where you can experience traditional Korean cuisine and atmosphere.
Following its success, we opened **Ggogi, a specialty meat restaurant**
offering K-BBQ favorites like samgyeopsal. Next, we introduced
Numaru, a fusion Korean restaurant, as part of our mission to make
Korean food more accessible and familiar to people worldwide.

Numaru is not just about traditional Korean cuisine; it's a place
that introduces diverse culinary cultures that have come to Korea.
Our team of multinational chefs in their 20s and 30s strive to make
Korean food more approachable through fusion dishes.
With an open-minded approach to culture, we respect other traditions
and welcome those who are eager to explore new experiences.
Enjoy your meal!



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 numaru.cz

Nude Gimbap 누드 김밥



AMUR TIGER NUDE GIMBAP 불고기&장어 1/3/4/6

Outside : flying fish roe, eel, tempura sprinkles, teriyaki sauce
Inside : bulgogi(marinated beef), pickled radish

8 ks 420 Kč



SUNSET ON THE BEACH NUDE GIMBAP 새우&크랩 1/2/3/4/6/7/11

Outside : crabcream, prawn, tempura sprinkles, sesame seed, snow sauce, teriyaki sauce
Inside : cream cheese, fried prawn, pickled radish

8 ks 360 Kč



PALACE UNDER THE SEA NUDE GIMBAP 연어&크림치즈 1/2/3/4/6/7

Outside : salmon, crabcream, flying fish roe, green onion, snow sauce, teriyaki sauce
Inside : cream cheese, prawn, pickled radish, avocado

8 ks 360 Kč



LUSH GREENERY NUDE GIMBAP 건두부&과카몰리 1/3/6/7

Outside : guacamole, parsley, rice tuile, tempura sprinkles, tare sauce, teriyaki sauce
Inside : tofu skin, pickled radish, cream cheese

Side: baby greens, radishes

8 ks 380 Kč



Gimbap / Sushi 김밥 / 초밥



TOFU GIMBAP*

두부 김밥 1/6/11

Seaweed rice rolls with tofu, pickled radish, chives and avocado. Served with teriyaki mayo.

* Tofu gimbap : Gluten-free option available.
Please let us know in advance.

9 ks 350 Kč



SALMON GIMBAP

연어 김밥 1/2/4/6/11

Seaweed rice rolls with raw salmon, prawns, pickled radish, chives and avocado. Served with teriyaki mayo.

9 ks 380 Kč



YUKHOE GIMBAP

육회 김밥 1/2/6/11

Seaweed rice rolls with raw beef (육회), prawns, pickled radish, chives and avocado. Served with teriyaki mayo.

9 ks 380 Kč



BEEF SUSHI

소고기 초밥 1/6/11

Nigiri sushi made with tender and juicy grilled Argentine or Paraguayan beef sirloin (200 g) dressed with teriyaki sauce, served with wasabi.

10 ks 600 Kč



Sushi / Sashimi 초밥 / 사시미



UDON SET*

우동세트* 1/2/3/4/6/11

Sushi/gimbap + Cabbage salad with yuzu dressing + Udon noodles with fish cakes and seaweed. Served with soy sauce and wasabi.



A SET 1/4/6 A 세트

Bulgogi (Korean-style marinated beef) gimbap 5 pcs

370 Kč



B SET 1/3/4/6/11 B 세트

Raw & grilled salmon nigiri 4 pcs

410 Kč

YUKHOE

육회 1/3/6/11

A fantastically seasoned chilled raw beef dish commonly described as Korean Beef Tartare based on soy sauce, served with a raw egg.

(150 g) **449 Kč**



SALMON SASHIMI

연어회 4/5/11

Delicious slices of fresh raw salmon served with soy sauce, wasabi, and fresh vegetables.

(8 pcs) **369 Kč**



Grill Dish 그릴 메뉴



K-BBQ 한국식 바베큐

Korean BBQ grilled right at your table! The first order minimum is 300 g, and additional orders can be placed in 100 g increments. Served with a green onion side dish, and lettuce, ssamjang and garlic for wrapping meat into a 'ssam'.



PORK SLICED SAMGYEOPSAL 냉동삼겹살

K-BBQ Samgyeopsal, sliced frozen pork belly.

(100 g) **190 Kč**



PORK HANGJUNG 돼지고기 항정살

K-BBQ Hangjungsals, pork jowl from the neck to the shoulder.

(100 g) **270 Kč**



BEEF GALBISAL JUMULLEOK 소고기 갈비살 주물럭 ^{1/3/6/11}

K-BBQ GalbisaJ Jumulleok, marinated boneless beef short ribs.

(100 g) **380 Kč**



BEEF DEUNGSHIM 소고기 등심

K-BBQ Deungshim, beef sirloin with light and juicy flavour.

(100 g) **340 Kč**



BEEF BUCHAESAL 소고기 부채살

K-BBQ Buchaesal, taken from the foreleg, features an even marbling that contributes to its juicy and chewy texture. Named "Buchae" (=hand fan), it resembles the shape of a hand fan.

(100 g) **380 Kč**



Grill Set Dish 그릴 세트 메뉴



BEEF BBQ SET

소고기 BBQ 세트 1/3/6/11



Beef Deungshim (200 g) + Galbi Jumulleok(100 g), served with kimchi, vegetables, mushrooms for grill and tortilla.

~~1340 Kč~~ 1150 Kč

MIXED BBQ SET

소고기, 돼지고기 BBQ 세트 1/3/6/11



Pork Hangjung (200 g) + Beef Galbi Jumulleok (100 g), served with kimchi, vegetables, mushrooms for grill and tortilla.

~~1180 Kč~~ 1030 Kč

Extra for grill 그릴용 추가 메뉴



EXTRA SSAM 쌈 추가

Extra lettuce.

80 Kč



EXTRA KIMCHI FOR GRILL 구이용 김치 추가

100 Kč



EXTRA SLICED GREEN ONION SALAD 파채 추가

80 Kč



VEGETABLES & TORTILLA 구이용 채소와 토피아 추가

Extra tomatos, zucchini, sweet potato, onions, corn, mushrooms for grill a tortilla. 160 Kč



SAEWOO 4 pcs 구이용 새우 추가

Extra prawns for grill.

239 Kč

SOJU

A CLEAR DISTILLED KOREAN
TRADITIONAL LIQUOR

BUCHAESAL

BEEF TOP BLADE

DEUNGSHIM
BEEF SIRLOIN

SAMGYEOPSAL
PORK BELLY

SOJU
BOMB

+

TASTING
K-BBQ

We'll drop shots of soju
into your beer! You'll get
a total of 5 soju bomb
(Soju+Beer) cocktails

Beef Sirloin 50g
Beef Buchaesal 50g
Pork Samgyeopsal 50g

SOJU
BOMB
WITH K-BBQ
900 Kč

Hot pot 볶음 구이



PRAGUE BULGOGI

프라하 불고기 1/3/6/11

Korean-style Beef Hot Pot (Bulgogi), made with thinly sliced beef sirloin marinated in a sweet and savory soy sauce and simmered in a pot with mushrooms, vermicelli, and vegetables. As it simmers, the vegetables release their juices, adding a deep flavor. Served with a green onion side dish, and lettuce, ssamjang and garlic for wrapping meat into a 'ssam'.

849 Kč

ADD-ON BEEF DEUNGSHIM 소고기 등심 200g
Beef sirloin slices

300 Kč

ADD-ON NOODLES 면 추가 (당면/라면/우동) 1
Sweet potato noodles / Ramen / Udon

102 Kč

Noodles 면류



JJAJANG 짜장

Classic Korean-Chinese noodle dish with a rich black bean sauce. Chinese food brought to Korea by Chinese during the modernization of the country after 1882, and adapted to Korean tastes.

345 Kč



with vegetables & truffle oil

트러플 오일 야채 간짜장 1/3/6/11

with pork 돼지고기 간짜장

1/3/6/11

with prawns 새우 간짜장

1/2/3/6/14

JJAMPPONG 해물 매운 짬뽕 1/2/4/6/14

Spicy Korean-style noodle soup with mixed seafood such as shrimp, squid, vongole, vegetables and noodles. Chinese food brought to Korea by Chinese during the modernization of the country after 1882, and adapted to Korean tastes.

379 Kč



UDON 우동

Thick Udon noodles with a mild broth made from dashi, soy sauce, topped with your choice.

GALBI 1/4/6 갈비우동

with tender giant beef short ribs

395 Kč

HAEMUL 1/2/4/6/14 해물우동

with fresh seafood

365 Kč



Pasta 파스타류



MALA CREAM PASTA

마라 크림 파스타 🌶️🌶️🌶️ 1/3/5/6/7/9/11

Pasta in a creamy Mala sauce (based on a combination of Sichuan peppercorns and dried chillies) with bacon, veggies, minced beef and pork.

349 Kč



DOENJANG CREAM PASTA

된장 크림 파스타 1/3/6/7/9/11

Pasta in a creamy Doenjang sauce (Korean traditional soybean paste) with bacon, veggies, minced beef and pork.

349 Kč



**ADD-ON
BEEF DEUNGSHIM***
Czech beef sirloin

소등심 추가 120g
+ 150 Kč

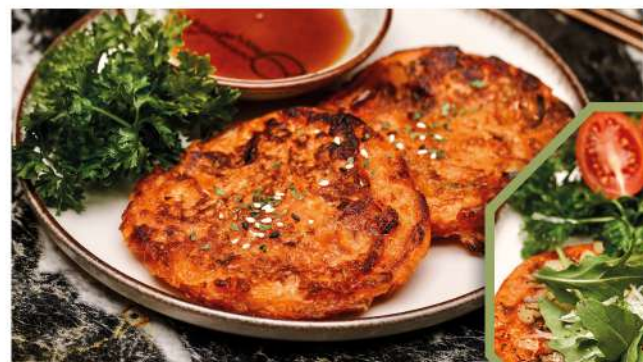


Pancake 전류

KIMCHI JEON

김치전 🌶️

A savory pancake filled with spicy fermented homemade kimchi and kimchi sauce, served with soy sauce.



ORIGINAL 🌱 1/3/11 **2 ks 120 Kč**
오리지널 김치전
4 ks 190 Kč



CHEESE 1/3/7/11 **2 ks 150 Kč**
치즈 김치전
4 ks 220 Kč

Soup / Rice 찌개류 / 밥류



KIMCHI JJIGAE

김치찌개 1/3/(4)/6/11

Hearty stew with fermented homemade kimchi and your choice of protein. Served with rice.

295 Kč



with tofu 두부 김치찌개

with pork 돼지고기 김치찌개

TTUKBAEGI BULGOGI

뚝배기 불고기 1/3/6/11

Traditional stew with thinly sliced beef marinated in a sweet and savory soy sauce-based sauce. Served with rice.

305 Kč



GALBI TANG

갈비탕 1/3/6/11

Nourishing soup with tender giant beef short ribs. Served with rice.

559 Kč



BIBIMBAP*

비빔밥 1/3/6/11

Mixed rice bowl with vegetables, sesame oil, Gochujang sauce and your choice of protein.

* Bibimbap : A gluten-free option is available. Please let us know in advance.

289 Kč



with tofu 두부 비빔밥

with chicken 닭고기 비빔밥

with beef 소고기 비빔밥

KIMCHI BOKKEUMBAP

김치볶음밥 1/3/7/11

Fried rice loaded with homemade kimchi, smoky bacon and melted mozzarella cheese.

295 Kč



Bunsik 분식류

HOMEMADE TTEOKBOKKI 1/3/4/11

수제 떡볶이 🌶️🌶️🌶️

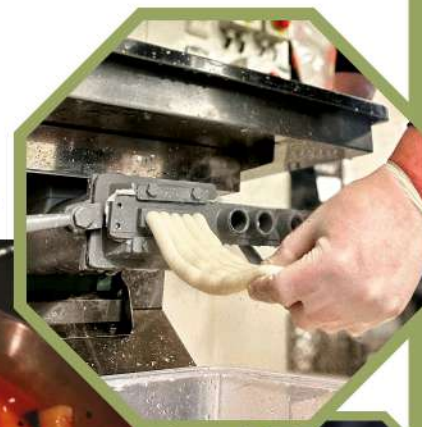
House-made rice cakes, softer and chewier as they're made from scratch, simmered in a sweet and spicy Gochujang sauce with fish cakes, egg, and other assorted ingredients.

Extra toppings can only be selected with initial order.

560 Kč



★HOUSE-MADE★



직접 뽑은 떡!

ADD-ON NOODLES 면 추가 (당면/라면/우동)

Sweet potato noodles / Ramen / Udon 1

102 Kč

ADD-ON TTEOK 떡 100g 추가 1

Extra rice cakes

152 Kč

ADD-ON CHEESE 치즈 추가 7

Add mozzarella on top

112 Kč



FRIED CHICKEN

후라이드 치킨 1/3/11

Classic Korean fried chicken wings in a crispy and flavorful batter.



CZECH HONEY CHICKEN 1/3/6/11

체코 허니 치킨

Fried chicken wings coated in Czech honey, soy sauce and garlic, garnished with rice tuile.



YANGNYEOM CHICKEN 🌶️

양념 치킨 1/3/6/8/11

Fried chicken wings coated in a sticky, sweet Gochujang-based sauce.

KKANPUN CHICKEN 1/3/6/11 🌶️

간풍 치킨

Fried chicken wings coated in a tangy, sweet and spicy sauce.

8 ks : 305 Kč

ADD-ON SAUCE 소스추가 1

Add sauce (Yangnyeom)

36 Kč

ADD-ON FRIES 1

감자튀김 추가

65 Kč

ADD-ON SWEET POTATO FRIES 1

고구마튀김 추가

85 Kč

Side 사이드

FRIED MANDU 1/3/6

만두튀김

Deep-fried dumplings stuffed with vegetables. Served with soy sauce.



152 Kč



EXTRA KIMCHI FOR SIDE DISH 반찬용 김치 추가

62 Kč



BAP 공깃밥 Steamed rice

60 Kč

Desserts 디저트

PANNA COTTA

판나 코타 1/3/7/8

Italian pudding made by boiling cream and sugar, then adding vanilla and gelatin to set, garnished with red bean and mochi.



95 Kč

CRÈME BRÛLÉE

크림 브뤼레 1/3/7/8

A French rich custard base topped with hardened caramelised sugar and red beans.



105 Kč

Allergens 알러지 성분표

1

CEREALS CONTAINING

wheat, rye, barley, oats, kamut or its hybridised strains and their products



2

CRUSTACEAN

and their products



3

EGGS

and their products



4

FISH

and their products



5

SEEDS OF GROUNDNUT (PEANUT)

and their products



6

SOYBEANS

and their products



7

MILK

and their products



8

NUTS

almonds (*Amygdalus communis* L.), common hazels (*Corylus avellana*), common walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.)), Brazil nuts (*Bertholletia excelsa*), pistachio seeds (*Pistacia vera*), macadamia nuts (*Macadamia ternifolia*) and their products



9

CELERY

and their products



10

MUSTARD

and their products



11

SEEDS OF SEZAME

and their products



12

SULPHUR DIOXIDE AND SULPHITES

in concentrations higher than 10 mg/kg or 10mg/l, expressed as overall SO₂

13

LUPINES

and their products



14

MOLLUSC

and their products

