

# RAMEN

## TONKOTSU (PORK BROTH)



**Fukumi Ramen** \$15.5\*  
Thin Noodle. Flavored with salt based sauce, topped with extra pork belly chashu, seasoned egg, green onion, sprouts, seaweed, and black garlic oil

**Tonkotsu Miso** \$14.95\*  
Thick Noodle. Flavored with Fukumi original blend miso, topped with pork belly chashu, seasoned egg, green onion, sprouts, and corn



**Tonkotsu Soy** \$13.95\*  
Thin Noodle. Flavored with soy based sauce, topped with pork belly chashu, seasoned egg, green onion, sprouts, and seaweed

**Salt Tonkotsu Ramen** \$13.95\*  
Thin Noodle. Flavored with salt based sauce, topped with pork belly chashu, seasoned egg, green onion, sprouts, red ginger, and black garlic oil



**Kara-Miso** \$15.95\* 🔥🔥  
Thick Noodle. Flavored with Fukumi original blend miso and spicy paste, topped with pork belly chashu, seasoned egg, green onion, sprouts, corn, and chili threads

**Midori Ramen** \$15.95\*  
Thick Noodle. Flavored with Fukumi original blend miso and basil pesto, topped with pork belly chashu, seasoned egg, green onion, and sprouts



**Tan-Tan** \$16.95\* 🔥  
Thick Noodle. Miso Ramen with sesame and red chili sauce, topped with pork belly chashu, seasoned egg, green onion, sprouts, bok choy, and spicy soboro

## TORI-PAITAN (CHICKEN BROTH)



**Tori Ramen** \$13.95\*  
Thin Noodle. Flavored with salt based sauce, topped with pork belly chashu, seasoned egg, green onion, sprouts, and black garlic oil

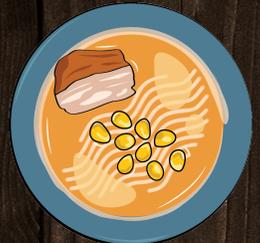
**Tori-Miso Ramen** \$14.95\*  
Thick Noodle. Flavored with Fukumi original blended miso, topped with pork belly chashu, seasoned egg, green onion, sprouts, and corn



**Classic Ramen** \$13.95\*  
Thin Noodle. Flavored with soy based sauce, topped with pork belly chashu, seasoned egg, green onion, and sprouts



**Kids Ramen** \$6  
Thin Noodle. Flavored with salt based sauce, topped with corn and pork belly chashu (10 years old and under)



## ABURA SOBA



**Vegetarian Maze** \$14.95 🔥  
Thin Noodle. Soup-less ramen with house special sauce topped with green onion, bean sprouts, spring mix, seaweed, corn, pickled radish, and sesame seed

## EXTRA TOPPINGS

Pork Chashu (3pcs) \$4  
Green Onion \$1.5  
Sprouts \$1.5  
Seasoned Egg \$1.75  
Corn \$1.5  
Seaweed (3pcs) \$2  
Extra Noodle \$1.75  
Red Ginger \$1.5

Spicy Paste \$1.25  
Tofu (steamed) \$3  
Bok Choy \$1.5  
Butter \$1.5  
Kimchi \$2.5  
Spicy Soboro \$2  
Black Garlic Oil \$1

# JAPANESE TAPAS

**Edamame** \$5.95

**Spicy Garlic Edamame** \$7.95 🔥

Pan-fried with togarashi, butter, and garlic

**Shishito Pepper** \$7.95 🔥

Pan-fried peppers with butter, garlic, bonito flakes, and sesame seed

**Kimchi** \$3.5 🔥

Spicy fermented cabbage

**Chicken Karaage** (6pcs) \$8.95

Japanese style fried chicken

**Honey Garlic Chicken** (6pcs) \$9.95

Japanese style fried chicken with Fukumi original honey garlic sauce, mayo, and sesame seed

**Spicy Karaage** (6pcs) \$9.95 🔥

Japanese style fried chicken with Fukumi special spicy sauce topped with chili threads

**Kurobuta Sausage** (4pcs) \$8.95

Japanese Berkshire pork sausage

**Gyoza** (6pcs) \$8.95

Pan-fried pork dumpling

**Okonomi Fries** \$9.95

French fries with sweet brown sauce, mayo, green onion, red ginger, bonito flakes, shredded chashu, and sesame seed

**Agedashi Tofu** \$8.95

Deep-fried tofu in light soy sauce topped with seaweed, bok choy, and green onions

**Kimchi Tofu** \$8.95 🔥

Cold tofu in light savory sauce topped with kimchi, green onion, and seaweed

**Chashu Bun** (1pc) \$3.5

Steamed bun filled with pork belly chashu, green onion, spring mix, and sweet brown sauce

**Baked Green Mussel** (5pcs) \$9.5

Baked green mussel with umami sauce topped with green onion, masago, and sesame seed

**Saba Shioyaki** \$10.95

Grilled Norway mackerel

**Soft Shell Crab** (2pcs) \$10.5

Deep-fried soft shell crab

**Hawaiian Spicy Garlic Shrimp** (9pcs) \$15.5 🔥

Stir-fried white shrimp with butter, togarashi, and sesame seed

**Ika Yaki** \$15.5

Grilled whole squid with house special sauce

**Tako Wasabi** \$5\* 🔥

Raw octopus flavored with wasabi

**Corn Cheese** \$6.5

Baked corn with house mayo and mozzarella cheese

**Portobello Mushroom Salad** \$6.5

Pan-fried portobello mushroom with spicy mayo over mixed greens

**Green Salad** \$5.5

Spring mix with Fukumi special dressing

**Wakame Salad** \$6.95

Seaweed salad

## RICE BOWLS

**Chashu Bowl** SM \$7 | REG \$13

Rice topped with shredded pork, egg, green onion, seaweed, and red ginger

**Soboro Bowl** SM \$7 | REG \$13

Rice topped with sweet ground pork, egg, and green onion

**Chicken Mayo Bowl** \$13

Rice topped with Honey Garlic Chicken, mayo, green onion, and sesame seed

**Spicy Chicken Mayo Bowl** \$13 🔥

Rice topped with Spicy Karaage, mayo, and green onion

**Curry Rice Bowl** \$13

Japanese style chicken curry with pickled radish

**Mentaiko Bowl** \$7

Rice topped with spicy fish egg, seaweed, and green onion

**Dynamite Bowl** \$17

Rice topped with crab mix, scallop, shrimp, mayo, furikake, green onion, and masago

**Rolly Rice** \$13 🔥

Rice mixed with chili oil, green onion, crab mix, furikake, and masago

**Rice** \$2.5

Warning: Our store is not food allergen or gluten-free. Please be aware that our food may contain or come into contact with allergens, such as dairy, eggs, wheat, soybeans, fish, or shellfish. Please be advised that cross contact may occur.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase our risk of foodborne illness, especially if you have certain medical conditions.

We charge an 18% gratuity for parties of five or more. No substitutions.

# SAKE

## Hot Sake

House Hot Sake (8oz) \$6

## Unfiltered Sake

Sho Chiku Bai Nigori (300ml) \$14

Dassai 45 Nigori (300ml) \$29

## Premium Sake Selection

Otokoyama Junmai 男山 8oz - \$15 1.8lt - \$95

Dry, smooth, and rich. Underlying subtle aroma of grain with a hint of fruity nose. Refreshing lightness with vivid acidity.

Alc: 15% Hokkaido Prefecture

180ml

Katana Junmai Ginjo 日本刀 \$12

Extra dry. Medium-rich texture with good acid structure. Clean and crystal clear finish. Alc: 15-18% Shinzuoka Prefecture

300ml

Kikusui Junmai Ginjo 菊水 \$20

Light and comfortable dry. Premium Sake with the aroma of fresh cantaloupe and banana, followed by medium body bringing refreshing Mandarin orange like overtone.

Alc: 15% Nigata Prefecture

Kurosawa Junmai くらさわ \$20

Earthy and rich. Earthy and nutty with a terrific sharp acidity from the Kimoto method, this is a classic Kimoto Junmai

Alc: 15% Nagano Prefecture

Kubota Maniu Junmai Daiginjo 久保田 \$60

Elegant and clean. Silky Smooth texture. Nose of cedar tree and fresh rainwater with hints of dried orange peel aroma.

Alc: 15% Nagata Prefecture

Hakushika Junmai Daiginjo 白鹿 \$22

Let your senses be captivated by this elegant daiginjo sake. Fruity in fragrance. Hakushika has a delightfully rich body and smooth taste.

Alc: 15.7% Hyogo Prefecture

720ml

Ozeno Yukidoke Natsugin Junmai Daiginjo 尾瀬の雪どけ \$65

Lucious and rich. Well crafted with a nose of ripe ginjo tropical fruits. Alc: 17.5% Gunma Prefecture

Wakatake Onikoroshi 若竹 \$75

Rich and dry. Delicate aroma of ripe fruits, velvety texture, and finishes on a sharp, crisp note. Alc: 16.5% Shinzouka Prefecture

# BEER

## Draft Beer

Sapporo Draft (16oz) \$5 (Alc: 4.9%)

Sapporo Beer Tower (3L) \$30 (Alc: 4.9%)

## Fukumi Exclusive Beer

Yamaguchi Pilsner \$9.5 (Alc: 5.5%)

Yamaguchi Yuzu Ale \$9.5 (Alc: 5.5%)

Yamaguchi Nishiki \$9.5 (Alc: 5.5%)



## BEER CONT.

### Bottled Beer

- Asahi Super Dry \$5 (Alc: 5.2%)
- Orion Sm \$6 / Orion Lg \$11 (Alc: 5%)
- Sapporo Black \$9 (Alc: 5%)
- Echigo Red Ale \$7.5 (Alc: 6%)
- Echigo Koshihikari \$7.5 (Alc: 5%)

## WINE

### White Wine

- Wither Hills (Sauvignon Blanc) \$8 / \$30
- Josh (Chardonnay) \$8 / \$30
- Chateau Ste Michelle (Riesling) \$8 / \$30
- Acrobat Winery (Pinot Grigio) \$9 / \$32

### Red Wine

- Coppola Director's Cut (Cabernet Sauvignon) \$12 / \$42
- Josh (Cabernet Sauvignon) \$9 / \$32
- Kenwood (Pinot Noir) \$12 / \$42
- Gnarly Head (Merlot) \$7.5 / \$28
- Mondavi (Red Blend) \$7.5 / \$28

### Sparkling

- Mionetto \$9

### Plum Wine

- Cho-Ya \$6.5 / \$32

## COCKTAILS

- Jpop (White Peach, Grapefruit) - \$7.5

## NON-ALCOHOLIC BEVERAGES

### BOTTLED & FOUNTAIN DRINKS

- Fiji Water - \$ 3.5
- Perrier - \$4
- Yuzu Soda \$4
- Melon Creamy Soda - \$4.5
- Mango Creamy Soda - \$4.5
- Ramune (Original) - \$3.5
- Fountain Soda (Refillable) - \$3
- (Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Orange Crush, Dr Pepper)

### TEA

- Genmaicha (Brown Rice Green Tea) - Teapot \$5
- Iced Green Tea \$3.5
- Tafu (Premium Tea) \$3.75
- Yuzu Citron Tea
- White Peach Green Tea
- Sharaku Green Tea
- Matcha Iri Genmaicha
- Hime Sakura Green Tea

## DESSERTS

- Chocolate or Strawberry Mochi \$2 (1pcs)
- Lychee Sherbet \$3
- Vanilla Ice Cream \$3
- Green Tea Ice Cream \$3



# DRINKS

## Calpico (Original Flavor) \$3.5

A refreshing sweet-and-tangy taste with a hint of citrus and yogurt flavors.  
No free refills.

# JAPANESE TAPAS

## Hamachi Kama \$9.5

Grilled yellowtail collar

## Shishamo (4pcs) \$9.5

Lightly deep-fried saltwater smelt fish

## Takoyaki (5pcs) \$9.95

Octopus dumplings with mayo, okonomi sauce, bonito flake, and seaweed powder

## Ika Natto \$6\*

Thin sliced squid sashimi, green onion, seaweed, and fermented soybeans

## Ika Mentaiko \$7.5\*

Thin sliced squid sashimi, green onion, seaweed, and cod roe

## Sunomono Salad \$6.5

Thin sliced cucumber with vinegar sauce and sesame seed

## Tako Sunomono Salad \$8.95

Thin sliced cucumber, octopus, and seaweed with vinegar sauce, topped with sesame seed

## Shrimp Salad \$12.5

Green salad with a grilled shrimp skewer and tomato

## French Fries \$5



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