

SMALL DISHES

Chicken Karaage (6pcs) \$10.5

Japanese style fried chicken

Honey Garlic Chicken (6pcs) \$11.5

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

Spicy Karaage (6pcs) \$11.5 🔥

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

Okonomi Fries \$11.5

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

French Fries \$5.5

House Salad \$6.5

Spring mix with Fukumi special dressing

Gyoza (6pcs) \$10

Pan-fried pork & chicken dumpling

Agedashi Tofu \$10.5

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

Kimchi Tofu \$10.5 🔥

Cold tofu with 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

Kurobuta Sausage (4pcs) \$10

Japanese Berkshire pork sausage

Kimchi \$3.5 🔥

Spicy fermented cabbage

Takoyaki (5pcs) \$11

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

Edamame \$7

RICE BOWLS

Chashu Bowl SM \$8 | REG \$15.5

A bowl of rice topped with shredded pork, egg, green onion, seaweed and red ginger

Curry Rice SM \$8 | REG \$15.5

Japanese style chicken curry with pickled radish

Soboro Bowl SM \$8 | REG \$15.5

A bowl of rice topped with sweet ground pork, egg, and green onion

Chicken Mayo Bowl \$15.5

A bowl of rice topped with Honey Garlic Chicken, mayo, green onion and sesame seed

Spicy Chicken Mayo Bowl \$15.5 🔥

A bowl of rice topped with Spicy Karaage, mayo, green onion, and chili powder

Rice \$2.5

DESSERT

Strawberry Mochi (1pc) \$2

DRINKS

Pepsi \$2

Diet Pepsi \$2

7up \$2

Dr Pepper \$2

Green Tea (Iced) \$3

Dolong Tea (Iced) \$3

Ramune \$4

Fiji Water \$4

Perrier \$5.5

Melon Creamy Soda \$5

Mango Creamy Soda \$5

Yuzu Soda \$4

Apple Juice \$3.5

ALCOHOL

Orion \$6.5 Pale Lager

Nurtured in subtropical Okinawa, Orion is blessed with an exhilarating crispness and mild flavor (350ml) 5%

Sapporo \$5.5 American Lager

Refreshing lager with a crisp, refined flavor and clean finish (355ml) 4.9%

Asahi \$5.5 Japanese Rice Lager

Asahi Super Dry moderately balances bitterness and crispness for a clean finish (355ml) 5.2%

Sapporo Black \$9.5 Euro Dark Lager

Sapporo Premium Black is crafted with roasted dark malts and a refined hop bitterness that is complemented by a sweet, round fullness and distinct coffee and chocolate flavors (650ml) 5%

Echigo Flying IPA \$8 American IPA

American-style India pale ale. Flavor profile includes notes to citrus and grapefruit, with a piney pungency (350ml) 5%

Echigo Red Ale \$8 Red Ale

Brewed with a deep red color, Echigo Red Ale is complex and refreshing, balancing both bitter and sweet (350ml) 6%

Echigo Weizen \$8 Kristalweizen

A German-inspired beer made with high-quality wheat malt and yeast. It's known as a "white" beer and has a light and airy nature with notes of citrus (350ml) 5%

J pop \$8 (White Peach)

The bright aroma and flavor of sweet, white peach almost convinces you that you're eating a real peach (355ml) 6.5%

J pop \$8 (Grapefruit)

Tangy grapefruit flavor balanced by notes of lemon, lime, and orange (355ml) 6.5%

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.

*Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We charge an 18% gratuity for parties of five or more. Checks can be split up to 4 ways.

No substitutions. Special request subject to extra charge.

Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects



Salt Tonkotsu Ramen \$15*
Thin Noodle
Flavored with salt based sauce, topped with pork belly chashu, seasoned egg, green onion, sprouts, red ginger and black garlic oil



Soy Tonkotsu Ramen \$15*
Thin Noodle
Flavored with soy based sauce, topped with pork belly chashu, seasoned egg, green onion, sprouts and seaweed



Miso Tonkotsu Ramen \$16*
Thick Noodle
Flavored with Fukumi original blend miso, topped with pork belly chashu, seasoned egg, green onion, sprouts and corn



Kara-miso Ramen \$17*
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 \$17*
Thick Noodle
Flavored with Fukumi original blend miso and basil pesto, topped with pork belly chashu, seasoned egg, green onion and sprouts



Fukumi Ramen \$16.5*
Thin Noodle
Flavored with salt based sauce, topped with extra chashu, seasoned egg, green onion, sprouts, seaweed and black garlic oil



Tantan Ramen \$18*
Thick Noodle 🔥
Miso Ramen with sesame sauce and red chili sauce, topped with pork belly chashu, seasoned egg, green onion, sprouts, bok choy and spicy soboro



Tori Ramen \$15*
Thin Noodle
Flavored with salt base sauce, topped with pork belly chashu, seasoned egg, green onion, sprouts and black garlic oil



Tori Miso Ramen \$16*
Thick Noodle
Flavored with Fukumi original blended miso, topped with pork belly chashu, seasoned egg, green onion, sprouts, and corn



Classic Ramen \$15*
Thin Noodle
Classic Style Ramen, 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)



Maze Ramen \$18*
Thin Noodle 🔥
Soup-less ramen with house special sauce topped with green onion, bean sprout, diced chashu, seasoned egg, spring mix, seaweed, corn, pickled radish and sesame seed



Vegetarian Maze Ramen \$16.5
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	Red Ginger	\$1.5
Green Onion	\$1.5	Spicy Paste	\$1.5
Sprouts	\$1.5	Tofu (steamed)	\$3
Seasoned Egg	\$2	Bok Choy	\$1.5
Corn	\$2	Butter	\$1.5
Seaweed (3pcs)	\$2	Kimchi	\$2.5
Extra Noodle	\$1.75	Spicy Soboro	\$2
Double Noodle	\$3	Black Garlic Oil	\$1

RAMEN

Our pork and chicken bone broth is boiled for **72** hours for richness and umami flavor.

TONKOTSU

Tonkotsu (豚骨) means "pork bones" in Japanese. Our authentic Tonkotsu broth is created by boiling kurobuta pork bones for 72 hours, giving it a silky smooth texture and milky appearance.

TORI-PAITAN

Tori (鳥) means "chicken" and Paitan (白湯) refers to a white soup in Japanese. Tori-Paitan is a creamy chicken based ramen. The broth is boiled until an emulsion forms, giving the soup a flavorful and layered taste.

ABURA SOBA

Abura Soba (油そば) literally translates to "oil noodles." This soup-less ramen gives the rich flavor of the tare (concentrated seasoning base) a chance to stand out.

THIN NOODLE

Hosomen, or thin, noodles are white and straight noodles. These noodles complement the delicacy of light-flavored soups, such as shio or other light tonkotsu broths.

THICK NOODLE

Futomen, or thick, noodles are curly and yellow, with egg for added structure. These noodles have a dense, chewy texture that goes well with salty, rich, and creamy broths like our miso-flavored ramen.