

RAMEN

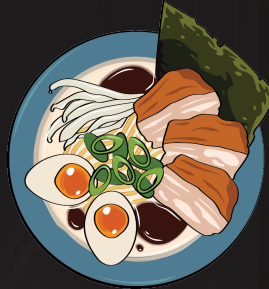
TONKOTSU (PORK BROTH)

Our authentic Tonkotsu broth is created by boiling kurobuta pork bones for **72** hours for rich umami flavor, a silky smooth texture and milky appearance.



Tonkotsu Salt \$15*

Thin Noodle
Flavored with salt based sauce, topped with pork belly chashu, seasoned egg, green onion, sprouts, red ginger, and black garlic oil



Fukumi \$16.5*

Thin Noodle
Flavored with salt based sauce, topped with extra pork belly chashu, seasoned egg, green onion, sprouts, seaweed, and black garlic oil



Tonkotsu Soy \$15*

Thin Noodle
Flavored with soy based sauce, topped with pork belly chashu, seasoned egg, green onion, sprouts, and seaweed



Kara-Miso \$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



Tonkotsu Miso \$16*

Thick Noodle
Flavored with Fukumi original blend miso, topped with pork belly chashu, seasoned egg, green onion, sprouts, and corn



Midori \$17*

Thick Noodle
Flavored with Fukumi original blend miso and basil pesto, topped with pork belly chashu, seasoned egg, green onion, and sprouts



Tan-Tan \$18* 🔥

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

No substitutions. Special request subject to extra charge. We charge an 18% gratuity for parties of five or more. Checks can be split up to 4 ways.

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

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.

TORI-PAITAN (CHICKEN BROTH)

Tori-Paitan is a creamy chicken based ramen with a flavorful and layered taste.



Tori Salt \$15*

Thin Noodle
Flavored with salt based sauce, topped with pork belly chashu, seasoned egg, green onion, sprouts, and black garlic oil



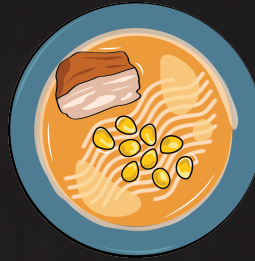
Tori Miso \$16*

Thick Noodle
Flavored with Fukumi original blended miso, topped with pork belly chashu, seasoned egg, green onion, sprouts, and corn



Tori Soy (Classic) \$15*

Thin Noodle
Flavored with soy based sauce, topped with pork belly chashu, seasoned egg, green onion, and sprouts



Kids Ramen \$6

Thin Noodle
Half-sized ramen flavored with salt based sauce, topped with corn and pork belly chashu (10 years old and under)

ABURA SOBA

This soup-less ramen gives the rich flavor of the tare (concentrated seasoning base) a chance to stand out.



Vegetarian Maze \$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



Maze \$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

EXTRA TOPPINGS

Pork Chashu (3pcs)	\$4	Double Noodle	\$3	Bok Choy	\$1.5
Pickled Raddish	\$1.5	Seasoned Egg	\$2	Sprouts	\$1.5
Seaweed (3pcs)	\$2	Green Onion	\$1.5	Kimchi	\$2.5
Tofu (steamed)	\$3	Spicy Paste	\$1.5	Butter	\$1.5
Black Garlic Oil	\$1	Spicy Soboro	\$2	Corn	\$2
Extra Noodle	\$1.75	Red Ginger	\$1.5		

JAPANESE TAPAS

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 seeds

Spicy Karaage (6pcs) \$11.5 🔥
Japanese style fried chicken with Fukumi special spicy sauce topped with chili threads

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 sausages

Gyoza (6pcs) \$10
Pan-fried pork & chicken dumplings

Edamame \$7

Spicy Garlic Edamame \$9 🔥
Pan-fried with togarashi, butter, garlic, and sesame seeds

Kimchi \$3.5 🔥
Spicy fermented cabbage

Green Salad \$6.5
Spring mix with Fukumi special dressing

Agedashi Tofu \$10.5
Deep-fried tofu in light soy sauce topped with seaweed, bok choy, and green onions

Kimchi Tofu \$10.5 🔥
Cold tofu in light savory sauce topped with kimchi, green onion, and seaweed

Okonomi Fries \$11.5
French fries with sweet brown sauce, mayo, green onion, red ginger, bonito flakes, shredded chashu, and sesame seeds

French Fries \$5.5

Takoyaki (5pcs) \$11
Octopus dumplings with mayo, okonomi sauce, bonito flake, and seaweed powder

Hamachi Kama \$12
Grilled yellowtail collar

Soft Shell Crab (2pcs) \$12.5
Deep-fried soft shell crab

Hawaiian Spicy Garlic Shrimp \$17.5 🔥
Stir-fried white shrimp with butter, togarashi, and sesame seeds. Served with rice

Ika Yaki \$17.5
Grilled whole squid with house special sauce

Galbi \$14
Korean style grilled beef short-rib with green onion on top

RICE BOWLS

Chicken Mayo Bowl \$15.5
Rice topped with Honey Garlic Chicken, mayo, green onion, and sesame seeds

Spicy Chicken Mayo Bowl \$15.5 🔥
Rice topped with Spicy Karaage, mayo, and green onion

Soboro Bowl SM \$8 | REG \$15.5
Rice topped with sweet ground pork, egg, and green onion

Chashu Bowl SM \$8 | REG \$15.5
Rice topped with shredded pork, egg, green onion, seaweed, and red ginger

Curry Rice Bowl \$15.5
Japanese style chicken curry with pickled radish

Spicy Pork Bowl \$15.5 🔥
Rice topped with pan-fried spicy pork, green onion, and sesame seeds

Gyudon \$15.5
Rice topped with thinly sliced beef simmered in a savory-sweet sauce, onion, red ginger, green onion, and sesame seeds

Rice \$2.5