

RAMEN

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

TONKOTSU (PORK BROTH)

Our authentic Tonkotsu broth is created by boiling kurobuta pork bones, giving it a silky smooth texture and milky appearance.



Fukumi Ramen \$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



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



Tonkotsu Miso \$16*

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



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



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



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

THICK NOODLE THIN NOODLE

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

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.

TORI-PAITAN (CHICKEN BROTH)

Tori-Paitan is a creamy chicken based ramen. The broth is boiled until an emulsion forms, giving it a flavorful and layered taste.



Tori Ramen \$15*

Thin Noodle.
Flavored with salt based 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.
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

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

JAPANESE TAPAS

Edamame \$7

Spicy Garlic Edamame \$9 🔥

Pan-fried with togarashi, butter, and garlic

Shishito Pepper \$9 🔥

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

Kimchi \$3.5 🔥

Spicy fermented cabbage

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

Kurobuta Sausage (4pcs) \$10

Japanese Berkshire pork sausage

Gyoza (6pcs) \$10

Pan-fried pork & chicken dumpling

French Fries \$5.5

Okonomi Fries \$11.5

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

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

Chashu Bun (1pc) \$3.5

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

Takoyaki (5pcs) \$11

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

Baked Green Mussel (5pcs) \$11.5

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

Saba Shioyaki \$12.5

Grilled Norway mackerel

Hamachi Kama \$12

Grilled yellowtail collar

Shishamo (4pcs) \$10.5

Lightly deep-fried saltwater smelt fish

Soft Shell Crab (2pcs) \$12.5

Deep-fried soft shell crab

Hawaiian Spicy Garlic Shrimp (9pcs) \$17.5 🔥

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

Ika Yaki \$17.5

Grilled whole squid with house special sauce

Tako Wasabi \$6.5* 🔥

Raw octopus flavored with wasabi

Ika Natto \$7*

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

Ika Mentaiko \$8.5*

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

Corn Cheese \$7

Baked corn with house mayo and mozzarella cheese

RICE BOWLS

Chashu Bowl SM \$8 | REG \$15.5

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

Soboro Bowl SM \$8 | REG \$15.5

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

Chicken Mayo Bowl \$15.5

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

Spicy Chicken Mayo Bowl \$15.5

Rice topped with Spicy Karaage, mayo, and green onion

Curry Rice Bowl \$15.5

Japanese style chicken curry with pickled radish

Mentaiko Bowl \$8

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

Dynamite Bowl \$18.5

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

Rolly Rice \$15.5

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

Rice \$2.5

SALADS

Sunomono Salad \$6.5

Thin sliced cucumber with vinegar sauce and sesame seed

Tako Sunomono Salad \$9

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

Wakame Salad \$7.5

Seaweed salad

Shrimp Salad \$14

Green salad with a grilled shrimp skewer

Portobello Mushroom Salad \$9

Pan-fried portobello mushroom with spicy mayo over mixed greens

Green Salad \$6.5

Spring mix with Fukumi special dressing

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

No substitutions. Special request subject to extra charge.

PREMIUM SAKE SELECTION

180ml

Ozeki Ikezo Peach Sparkling Jelly Sake 大関 \$8

Ozeki Ikezo Sparkling Peach Jelly Sake is a Refreshing and mouthwatering sake-based sparkling jelly drink with a mellow, sweet flavor and refreshing acidity.

Alc. 5% Hyogo Prefecture

Sho Chiku Bai 松竹梅 \$10

This sake is easy on the taste buds with a smooth yet definitive flavor. Ever so slightly sweet with vanilla notes, with a savory, complex taste.

Alc. 15% Berkeley, CA

Kamotsuru "Tokusei Gold" Daiginjo 賀茂鶴 \$20

Kamotsuru's is the original gold-flaked Daiginjo sake. However, gold isn't the only thing that sets this sake apart from the rest. From its strawberry, banana nose to its fresh, tropical flavor, Tokusei Gold is crisp, light, and classic.

Alc. 16.0% Hiroshima prefecture

250ml

Otokoyama Junmai 男山 \$15

A dry sake with a refreshing lightness and vivid acidity with a subtle aroma of grain and hints of fruit.

Alc: 15% Hokkaido Prefecture

300ml

Hakkaisan Tokubetsu Junmai Genshu 八海山 \$22

This undiluted sake delivers an umami-rich flavor backed with a surprising sweetness. It has a higher alcohol content than average sake. It is fermented for a long time at cool temperatures, giving this sake a mild but rich taste without any harsh flavor.

Alc 17.5% Niigata prefecture

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% Niigata Prefecture

Kurosawa Junmai くろさわ \$20

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

Alc: 15% Nagano Prefecture

Hakushika Junmai Daiginjo 白鹿 \$22

Fruity in fragrance, this sake has a delightfully rich body and smooth taste with a delicious nose of watermelon, banana, and sweet rice.

Alc: 15.7% Hyogo Prefecture

720ml

Ozeno Yukidoke Natsugin Junmai Daiginjo

尾瀬の雪どけ \$65

Luscious, rich, and well-crafted with a nose of ripe ginjo tropical fruits.

Alc: 17.5% Gunma Prefecture

Wakatake Onikoroshi 若竹 \$75

Rich and dry with a velvety texture and delicate aroma of ripe fruits that finishes on a sharp, crisp note.

Alc: 16.5% Shinzouka Prefecture

UNFILTERED & HOT SAKE

Unfiltered Sake

Sho Chiku Bai Nigori (300ml) \$14

Dassai 45 Nigori (300ml) \$29

Hot Sake

House Hot Sake (8oz) \$6

BEER

Draft Beer

Sapporo Draft (16oz) \$7.5
Sapporo Beer Tower (3L) \$40

Fukumi Exclusive Beer

Yamaguchi Pilsner \$10
Yamaguchi Yuzu Ale \$10
Yamaguchi Nishiki \$10

Bottled Beer

Asahi Super Dry \$5.5
Orion Sm \$6.5 / Lg \$12
Sapporo Black \$9.5
Echigo Red Ale \$8
Echigo Koshihikari \$8

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

Plum Wine

Cho-Ya \$7 / \$34

Sparkling

Mionetto \$9
Hikaru Bubbly Rose \$11

HARD SELTZERS

Jpop White Peach \$8
Jpop Grapefruit \$8

NON-ALCOHOLIC BEVERAGES

BOTTLED

Fiji Water \$4
Perrier \$5.5
Yuzu Soda \$4
Melon Creamy Soda \$5
Mango Creamy Soda \$5
Ramune (Original) \$4
Calpico (Original) (Non Refillable) \$4
Apple Juice \$3.5

FOUNTAIN DRINKS

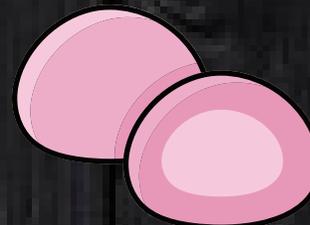
Fountain Drink (Refillable) \$3.5
(Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Orange Crush, Dr Pepper, Lemonade, Ice Tea)

TEA

Genmaicha Teapot (Hot Only) \$6.5
Iced Green Tea (Non Refillable) \$3.5
Tafu (Premium Tea) (Hot Only) \$3.75
Yuzu Citron Tea
White Peach Green Tea
Sharaku Green Tea
Matcha Iri Genmaicha
Hime Sakura Green Tea

DESSERTS

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



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