

SMALL DISHES

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

Okonomi Fries \$9.95
French fries with sweet brown sauce, mayo, green onion, red ginger, bonito flakes, shredded chashu and sesame seed

House Salad \$5.5
Spring mix with Fukumi special dressing

Gyoza (6pcs) \$8.95
Pan-fried pork dumpling

Agedashi Tofu \$8.95
Deep fried tofu with light soy sauce topped with seaweed, bok choy and green onions

Kimchi Tofu \$8.95 🔥
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) \$8.95
Japanese Berkshire pork sausage

Kimchi \$3.5 🔥
Spicy fermented cabbage

Takoyaki (5pcs) \$9.95
Octopus dumplings with mayo, okonomi sauce, bonito flake, and seaweed powder

Edamame \$5.95

French Fries \$5

RICE BOWLS

Chashu Bowl SM \$7 | REG \$13
A bowl of rice topped with shredded pork, egg, green onion, seaweed and red ginger

Curry Rice SM \$7 | REG \$13
Japanese style chicken curry with pickled radish

Soboro Bowl SM \$7 | REG \$13
A bowl of rice topped with sweet ground pork, egg, and green onion

Chicken Mayo Bowl \$13
A bowl of rice topped with Honey Garlic Chicken, mayo, green onion and sesame seed

Spicy Chicken Mayo Bowl \$13 🔥
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

Oolong Tea (Iced) \$3

Ramune \$3.5

Fiji Water \$3.5

Perrier \$4

Melon Creamy Soda \$4.5

Mango Creamy Soda \$4.5

Yuzu Soda \$4

ALCOHOL

Orion \$6 Pale Lager
Nurtured in subtropical Okinawa, Orion is blessed with an exhilarating crispness and mild flavor (350ml) 5%

Sapporo \$5 American Lager
Refreshing logger with a crisp, refined flavor and clean finish (355ml) 4.9%

Asahi \$5 Japanese Rice Lager
Asahi Superior Dry moderately balances bitterness and crispness for a clean finish (355ml) 5.2%

Sapporo Black \$9 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 (355ml) 5%

Echigo Flying IPA \$7.5 American IPA
American-style India pale ale. Flavor profile includes notes to citrus and grapefruit, with a piney pungency (350ml) 5%

Echigo Red Ale \$7.5 Red Ale
Brewed with a deep red color, Echigo Red Ale is complex and refreshing, balancing both bitter and sweet (350ml) 6%

Echigo Weizen \$7.5 Kristalweizen
Based on a traditional recipe from Bavaria, this recipe uses German yeast, lending it a soft clovey aroma (350ml) 5%

J pop \$7.5 (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 \$7.5 (Grapefruit)
Tangy grapefruit flavor balanced by notes of lemon, lime, and orange (355ml) 6.5%

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 \$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



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



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



Kara-miso Ramen \$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



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



Tantan Ramen \$16.95
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 \$13.95
Thin Noodle
Flavored with salt base 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
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 \$16.5
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 \$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	Spicy Paste	\$1.25
Green Onion	\$1.5	Tofu (steamed)	\$3
Sprouts	\$1.5	Bok Choy	\$1.5
Seasoned Egg	\$1.75	Butter	\$1.5
Corn	\$1.75	Kimchi	\$2.5
Seaweed (3pcs)	\$2	Spicy Soboro	\$2
Extra Noodle	\$1.75	Black Garlic Oil	\$1
Red Ginger	\$1.5		

RAMEN

Our pork and chicken bone broth is boiled for **72** hours for richness and umami flavor ***No substitutions**

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 Paitian 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.

*For Parties of 5 or more we include 18% gratuity