

SMALL DISHES

Chicken Karaage \$7 (6pcs)

Japanese style fried chicken

Honey Garlic Chicken \$8 (6pcs)

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

Spicy Karaage \$8 (6pcs) 🔥

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

Okonomi Fries \$7

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

House Salad \$4

Spring mix with Fukumi special dressing

Gyoza \$7 (6pcs)

Pan-fried pork dumpling

Agedashi Tofu \$7

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

Kimchi Tofu \$7 🔥

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

Chashu Bun \$3 (1pc)

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

Kurobuta Sausage \$7 (4pcs)

Japanese Berkshire pork sausage

Kimchi \$3 🔥

Spicy fermented cabbage

Edamame \$4

RICE BOWLS

Chashu Bowl (S) \$5.5 (R) \$10.5

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

Curry Rice (S) \$5.5 (R) \$10.5

Japanese style chicken curry with pickled radish

Soboro Bowl (S) \$5.5 (R) \$10.5

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

Chicken Mayo Bowl (R) \$10.5

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

Spicy Chicken Mayo Bowl (R) \$10.5 🔥

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

Rice \$2.5

DESSERT

Strawberry Mochi \$2 (1pc)

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

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%

Asahi Black \$6 Munich Dunkel Lager

A highly attenuated dark lager that blends the rich aroma and flavor of roasted malt with a dry finish (334ml) 5.5%

Echigo Flying IPA \$7 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 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 Kristalweizen

Based on a traditional recipe from Bavaria, this recipe uses German yeast, lending it a soft clovey aroma (350ml) 5%

J pop \$7 (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 (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 \$12.95
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 \$12.95
Thin Noodle

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



Miso Tonkotsu Ramen \$13.75
Thick Noodle

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



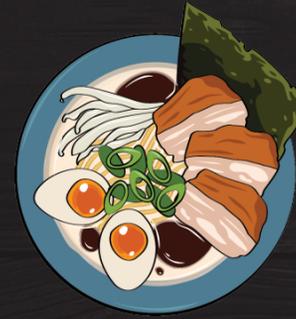
Kara-miso Ramen \$14.95
Thick Noodle 🔥 🔥

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 \$14.95
Thick Noodle

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



Fukumi Ramen \$14.95
Thin Noodle

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



Tantan Ramen \$15.25
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 \$12.95
Thin Noodle

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



Tori Miso Ramen \$13.75
Thick Noodle

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



Classic Ramen \$12.95
Thin Noodle

Classic Style Ramen, flavored with soy based sauce, topped with pork belly chashu, seasoned egg, green onion, and sprouts,



Kids Ramen \$5.75
Thin Noodle

Flavored with salt based sauce, topped with corn and pork belly chashu (10 years old and under)



Maze Ramen \$15.25
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 \$13.95
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	Tofu (steamed)	\$2.5
Sprouts	\$1.5	Bok Choy	\$1.5
Seasoned Egg	\$1.5	Butter	\$1
Corn	\$1.5	Kimchi	\$2
Seaweed (3pcs)	\$1.5	Spicy Soboro	\$1.5
Extra Noodle	\$1.75	Black Garlic Oil	\$0.75
Red Ginger	\$1		

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