

# 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 and chili threads

**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

**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 onion

**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 flakes, and seaweed powder

**Edamame** \$7

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

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

**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.

# RICE BOWL

**Chashu Bowl** SM \$8 | REG \$15.5  
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  
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

# DRINKS

**Pepsi** \$2

**Diet Pepsi** \$2

**7up** \$2

**Dr Pepper** \$2

**Green Tea (Iced)** \$3

**Oolong Tea (Iced)** \$3

**Genmaicha (Hot)** \$3

**Fiji Water** \$4

# DESSERT

**Mochi (Strawberry)** (1pc) \$2

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

**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

**Perrier** \$5.5

**Ramune (Original or Strawberry)** \$4

**Melon Creamy Soda** \$5

**Mango Creamy Soda** \$5

**Yuzu Soda (Yuzu or Peach)** \$4

**Chupa Chups (Grape or Orange)** \$3.5

**Apple Juice** \$3.5

**Mochi (Green Tea)** (1pc) \$2

# ALCOHOL

**Asahi Draft** \$8 (Light Lager)  
The original super dry beer from Japan. Asahi delivers a clean, crisp, and quick finish that never lingers. The creamy head locks in carbonation, keeping the beer crisp and clean (16oz) 5.2%

**Sapporo** \$6 (Light Lager)  
Amazingly crisp, perfectly balanced taste. Sapporo Premium Beer is a refreshing lager with a crisp, refined flavor and a clean finish (12oz) 4.9%

**Sapporo Black** \$9 (Schwarzbier)  
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 (22oz) 5%

**Orion** \$6.5 (Pale Lager)  
Nurtured in subtropical Okinawa, Orion is blessed with an exhilarating crispness and mild flavor (12oz) 5%

**805 Original** \$6 (Blonde Ale)  
A light, refreshing blonde ale created for the laid-back California lifestyle. Subtle malt sweetness is balanced by a touch of hops, creating a versatile beer with a clean finish (12oz) 4.7%

**Stella Artois Cidre** \$6 (Hard Cider)  
A sophisticated cider with full flavors of red apple and peachy apricots complimented by spicy oranges and flowery almonds. Clean, crisp, refreshing and pleasing (12oz) 4.5%

**Track Seven Left Eye Right Eye** \$6 (Double IPA)  
This Double IPA features a blend of five hop varieties that hit you with an intense hop experience, but pleases the palate with smooth flavor. Aromas of tangerines and grapefruit on the nose (12oz) 9.5%

**Trumer Pils** \$6 (German Pilsner)  
A German-style Pilsner, Trumer Pils is characterized by a distinct hops flavor, high carbonation and light body. A combination of Saaz and Austrian hops, malt mashing process and proprietary yeast make Trumer Pils unique among beers (12oz) 4.9%

**J pop White Peach** \$8 (Sparkling Cocktail)  
The bright aroma and flavor of sweet, white peach almost convinces you that you're eating a real peach (12oz) 6.5%

**Rotating Beer**  
Please ask server for selection and prices

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



**Tonkotsu Salt 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 Soy Ramen \$15 \***

Thin Noodle

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



**Tonkotsu Miso 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, bak choy and spicy soboro



**Tori Salt 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

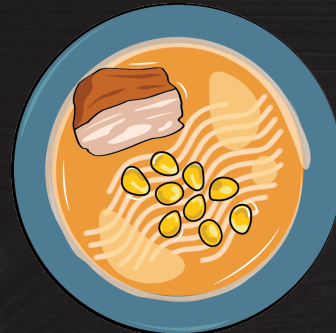
Flavored with Fukumi original blended miso, topped with pork belly chashu, seasoned egg, green onion, sprouts, and corn



**Tori Soy (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 and chili oil 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 and chili oil topped with green onion, bean sprouts, spring mix, seaweed, corn, pickled radish and sesame seed

## EXTRA TOPPINGS

Pork Chashu (3pcs)	\$4	Spicy Paste	\$1.5
Green Onion	\$1.5	Tofu (steamed)	\$3
Sprouts	\$1.5	Bok Choy	\$1.5
Seasoned Egg	\$2	Butter	\$1.5
Corn	\$2	Kimchi	\$2.5
Seaweed (3pcs)	\$2	Spicy Soboro	\$2
Red Ginger	\$1.5	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) stands for "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.

**First order of extra noodles FREE**

**Second order of extra noodles \$2.00**

**FREE RICE with any regular sized ramen**

Dine-in only. Excludes kids ramen