

Our signature tonkotsu broth is simmered for 72 hours to develop its deep, rich umami flavors. Made with the finest hand-selected ingredients, it offers a perfect balance of savory depth and comforting warmth in every bowl, showcasing the care and patience behind each batch.

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seaweed

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SM \$8.5 | REG \$16

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\$2.5

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SMAL	.L	DISHES		RICE BOWL
Chicken Karaage (Gpcs) Japanese style fried chicken	\$11	Galbi Korean style grilled beef short-r with green onion on top	\$15 ib	Chashu Bowl Rice topped with shredded pork, egg, green onion, so and red ginger
Spicy Karaage (Gpcs) 		Kurobuta Sausage (5pcs) Japanese Berkshire pork sausag	\$11 18	Curry Rice Japanese style chicken curry with pickled radish
un eaus		Takoyaki (5pcs)	\$1Z	Sabara Bawl
Honey Garlic Chicken (Gpcs) \$12 Japanese style fried chicken with Fukumi original honey garlic sauce, mayo and sesame seeds		Octopus dumplings with mayo, okonomi sauce, bonito flakes, an seaweed powder	d	Rice topped with sweet ground pork, egg, and green Chicken Mayo Bowl Rice topped with Honey Garlic Chicken, mayo, green
		Chashu Bun (1pc)	\$3.5	and sesame seeds
Okonomi Fries \$12 French fries with sweet brown sauce, mayo, green onion, red ginger, bonito flakes, shredded chashu and		Steamed bun filled with pork bell chashu, green onion, spring mix sweet brown sauce	y	Spicy Chicken Mayo Bowl Rice topped with Spicy Karaage, mayo, green onion, chili powder
sesame seeds		House Salad	\$ 7	
Gyoza (Gpcs) Pan-fried pork & chicken dumplin	\$11 g	Spring mix with Fukumi special dressing		Spicy Pork Bowl A Rice topped with pan-fried spicy pork, green onion, a sesame seeds
	-		\$3.5	- ·
Agedashi Tofu Deep fried tofu with light soy sauc	\$11 ce	Spicy fermented cabbage		Gyudon Rice topped with thinly sliced beef simmered in a
topped with seaweed, bok choy an green onion	ıd	Spicy Garlic Edamame (*) Pan-fried with togarashi, butter, garlic, and sesame seeds	\$9	savory-sweet sauce, onion, red ginger, green onion, and sesame seeds
Kimchi Tofu 🔥	\$11			Rice
Cold tofu with light savory sauce		Fdamame	\$7	



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

Our store is not food allergen or gluten-free. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, fish, or shellfish. Please let your server know if you have food allergies.

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

TONKOTSU RAMEN (PORK BROTH)



Tonkotsu Salt Ramen \$16* Thin noodles, broth flavored with salt based sauce, chashu pork, seasoned egg, green onion, sprouts, red ginger, and black garlic oil



Midori Ramen \$18* Thick noodles, broth flavored with house miso blend and basil pesto, chashu pork, seasoned egg, green onion, and sprouts



Tonkotsu Soy Ramen \$16* Thin noodles, broth flavored with soy based sauce, chashu pork, seasoned egg, green onion, sprouts, and seaweed



Fukumi Ramen \$17.5* Thin noodles, broth flavored with salt based sauce, extra chashu pork, seasoned egg, green onion, sprouts, seaweed, and black garlic oil



Tonkotsu Miso Ramen \$17* Thick noodles, broth flavored with house miso blend, chashu pork, seasoned egg, green onion, sprouts, and corn



Tantan Ramen \$18.5* ♠ Thick noodles, broth flavored with house miso blend, sesame sauce, chili oil, chashu pork, seasoned egg, green onion, sprouts, bok choy, and spicy soboro



FREE EXTRA NOODLES & SIDE OF RICE

One free order of noodles with the purchase of any full-sized ramen. Additional orders \$2.00. Dine-in only.

TORI-PAITAN RAMEN (CHICKEN BROTH)



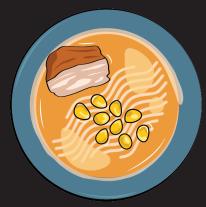
Tori Salt Ramen \$16* Thin noodles, broth flavored with salt based sauce, chashu pork, seasoned egg, green onion, sprouts, and black garlic oil



Tori Miso Ramen \$17* Thick noodles, broth flavored with house miso blend, chashu pork, seasoned egg, green onion, sprouts, and corn



Tori Soy Ramen \$16* Classic Ramen. Thin noodles, broth flavored with soy based sauce, chashu pork, seasoned egg, green onion, and sprouts



Kids Ramen \$7 Half-sized ramen. Thin noodles, broth flavored with salt based sauce, corn, and chashu pork (10 years old and under)

ABURA SOBA (NO BROTH)



Maze Ramen \$18.5* Soup-less ramen. Thin noodles, house special sauce, chili oil, green onion, sprouts, diced chashu, seasoned egg, spring mix, seaweed, corn, pickled radish, and sesame seeds

Vegetarian Maze Ramen \$17 Soup-less ramen. Thin noodles, house special sauce, chili oil, green onion, sprouts, spring mix, seaweed, corn,

pickled radish and sesame seeds

EXTRA TOPPINGS

Pork Chashu (3pcs) Green Onion Sprouts Seasoned Egg* Corn Seaweed (3pcs) Red Ginger \$4.5 Spicy Paste
\$1.5 Tofu (steamed)
\$2 Bok Choy
\$2 Butter
\$2 Kimchi
\$2 Spicy Soboro
\$1.5 Black Garlic Oil

\$2 \$3.5 \$1.5 \$1.5 \$2.5 \$1

DRINKS

Pepsi \$2

Diet Pepsi \$2

7up \$2

Dr Pepper \$2

Green Tea (Iced) \$3

Dolong Tea (Iced) \$3

Genmaicha (Hot) \$3

Fiji Water \$4

Perrier \$5.5

Ramune (Original or Strawberry) \$4

Melon Creamy Soda \$5

Mango Creamy Soda \$5

Yuzu Soda (Yuzu or Peach) \$4

Apple Juice \$3.5

DESSERTS

Strawberry Mochi (lpc) \$2

Green Tea Mochi (1pc) \$2

Government Warning: According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.





DRINK MENU



ALCOHOL



Asahi Draft (Light Lager) \$8

The original Super Dry from Japan, Asahi offers a clean, crisp taste with a quick, smooth finish and a creamy head that locks in carbonation. (16oz) 5.2%



Sapporo (Light Lager) \$6 Crisp and balanced, with subtle malt sweetness, a clean finish, and smooth. refreshing flavor.



Sapporo Black (Schwarzbier) \$9 A rich, full-bodied lager with deep malt flavors, roasted hints of coffee and chocolate, and a smooth, bold finish. (22oz) 5%



Orion (Pale Lager) \$6.5

(12oz) 4.9%

A light, crisp lager from Okinawa with a clean, refreshing taste and smooth finish. Balanced and easy to drink. (12oz) 5%



805 Original (Blonde Ale) \$6

A smooth, easy-drinking blonde ale with subtle malt sweetness and a crisp, clean finish. Refreshing and laid-back. (12oz) 4.7%



Track 7 Left Eye Right Eye (IPA) \$6 A bold West Coast IPA with bright citrus, piney hops, and a clean, bitter finish. Packed with flavor and attitude. (12oz) 8.5%



Modelo Especial (Lager) \$6 Well-balanced with light hops, a crisp

finish, and notes of orange blossom honey and herbs. (12oz) 4.4%



Angry Orchard (Hard Cider) \$6 Crisp and refreshing with a perfect balance of sweet apple flavor, subtle dryness, and a fruity finish. (12oz) 5%



J pop Peach (Sparkling Cocktail) \$8 Light, juicy, and sweet with the delicate

flavor of white peaches. A refreshing twist on a Japanese favorite. (12oz) 6.5%



J pop Lychee (Sparkling Cocktail) \$8 Tropical and lightly sweet with the floral, juicy essence of lychee. A crisp, refreshing sip with a unique twist. (12oz) 6.5%

SAKE



Sho Chiku Bai Nigori \$14

A smooth and creamy unfiltered sake with a delicate sweetness and subtle rice flavor. Light, mild, and refreshingly smooth with a silky texture. (375 ml) 15%



Kikusui Junmai Ginjo \$20

A refined, aromatic sake with a smooth, clean taste and hints of fruit and floral notes. Well-balanced and slightly dry, offering a crisp, refreshing finish. (300 ml) 15%

Kamotsuru Tokusei Gold \$20

A premium sake with a rich, smooth flavor and a touch of sweetness. Elegant and well-balanced, with a crisp finish that lingers delicately. (180 ml) 16%