

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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\$16

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\$16

\$2.5

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SMAL	.L	DISHES		RICE BOWL
<b>Chicken Karaage (Gpcs)</b> Japanese style fried chicken	\$11	<b>Galbi</b> Korean style grilled beef short-r with green onion on top	<b>\$15</b> ib	<b>Chashu Bowl</b> Rice topped with shredded pork, egg, green onion, so and red ginger
<b>Spicy Karaage (Gpcs)                                    </b>		<b>Kurobuta Sausage (5pcs)</b> Japanese Berkshire pork sausag	<b>\$11</b> 18	<b>Curry Rice</b> 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 <b>Chicken Mayo Bowl</b> 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	<b>Spicy Chicken Mayo Bowl </b> Rice topped with Spicy Karaage, mayo, green onion, chili powder
sesame seeds		House Salad	<b>\$</b> 7	
<b>Gyoza (Gpcs)</b> Pan-fried pork & chicken dumplin	<b>\$11</b> g	Spring mix with Fukumi special dressing		Spicy Pork Bowl <b>A</b> Rice topped with pan-fried spicy pork, green onion, a sesame seeds
	-		\$3.5	- ·
<b>Agedashi Tofu</b> Deep fried tofu with light soy sauc	<b>\$11</b> ce	Spicy fermented cabbage		<b>Gyudon</b> 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)



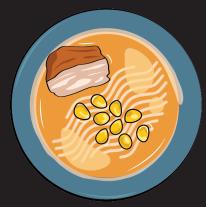
Tori Salt Ramen \$16\* Thin noodles, broth flavored with salt based sauce, chashu pork, seasoned egg, green onion, sprouts, and black garlic oil



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