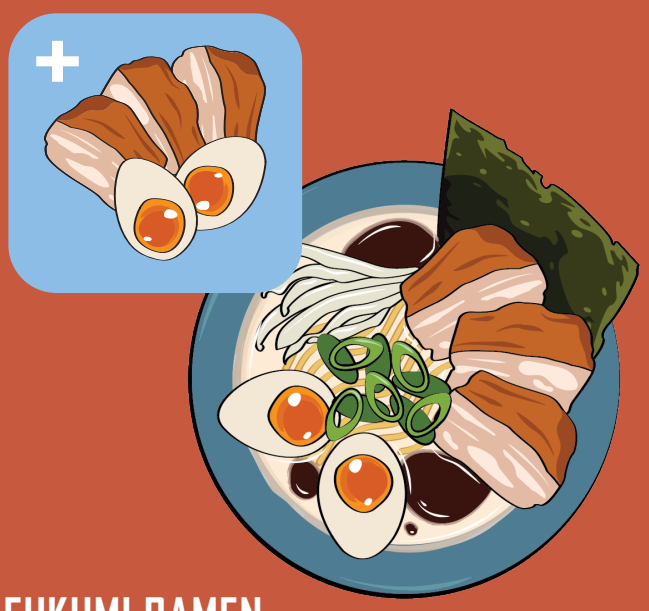
# Fukumi

## Japanese Noodle House

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 in every bowl, showcasing the care and patience behind each batch.

## RECOMMENDED SET



### FUKUMI RAMEN

+Chashu(3) + Egg

No substitutions.

$22 ~~($24)~~

## TOPPING SET

### ANY RAMEN

+



Chashu(3) + Egg + Seaweed(3)

Set price for toppings. Ramen not included.
Full-sized ramen only. No substitutions.

+$6 ~~($8.5)~~

## EXTRA TOPPINGS

Pork Chashu(3) $4.5
Green Onion $1.5
Sprouts $2
Seasoned Egg* $2
Corn $2
Seaweed(3) $2
Red Ginger $1.5
Spicy Paste 🔥 $2
Tofu (steamed) $3.5
Bok Choy $1.5
Butter $1.5
Kimchi 🔥 $3
Spicy Soboro 🔥 $2.5
Black Garlic Oil $1

## TONKOTSU RAMEN

### (PORK BROTH)



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



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



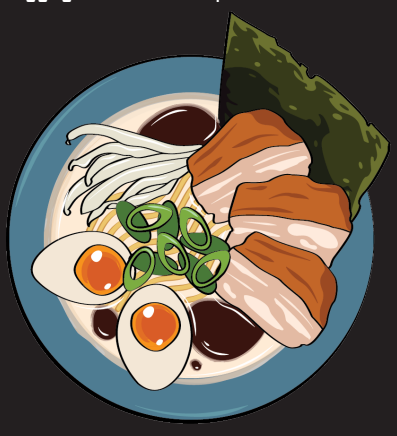
**Tonkotsu Miso Ramen** $17*
Thick noodles, broth flavored with house miso blend, pork chashu, seasoned egg, green onions, sprouts, corn



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



**Kara-miso Ramen** $18* 🔥 🔥
Thick noodles, broth flavored with house miso blend, spicy paste, pork chashu, seasoned egg, green onions, sprouts, corn, chili threads



**Fukumi Ramen** $17.5*
Thin noodles, broth flavored with salt based sauce, pork chashu(3), seasoned egg, green onions, sprouts, seaweed, black garlic oil



**Tantan Ramen** $18.5* 🔥
Thick noodles, broth flavored with house miso blend, sesame sauce, chili oil, pork chashu, seasoned egg, green onions, sprouts,

## 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)



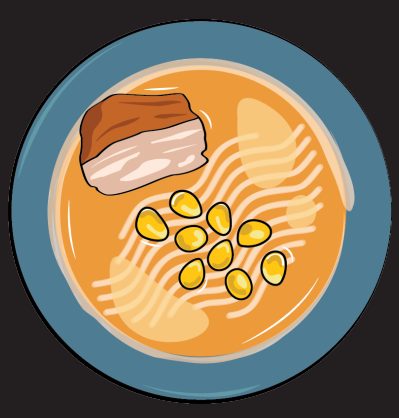
**Tori Salt Ramen** $16*
Thin noodles, broth flavored with salt based sauce, pork chashu, seasoned egg, green onion, sprouts, black garlic oil



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



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



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

# ABURA SOBA
## (SOUPLESS RAMEN)



**Maze Ramen** $18.5* 🔥
Thin noodles, house special sauce, chili oil, green onion, sprouts, diced pork chashu, seasoned egg, spring mix, seaweed, corn, pickled radish, sesame seeds



**Vegetarian Maze Ramen** $17 🔥
Thin noodles, house special sauce, chili oil, green onion, sprouts, spring mix, seaweed, corn, pickled radish, sesame seeds

# SMALL PLATES

**Chicken Karaage(6)** $11
Japanese style fried chicken

**Honey Garlic Chicken(6)** $12
Japanese style fried chicken with house honey garlic sauce, mayo, sesame seeds

**Spicy Karaage(6)** 🔥 $12
Japanese style fried chicken with house spicy sauce, chili threads

**Gyoza(6)** $11
Pan-fried pork & chicken dumpling

**Agedashi Tofu** $11
Deep fried tofu with light soy sauce topped with seaweed, bok choy, green onion

**Kimchi Tofu** 🔥 $11
Cold tofu with light savory sauce topped with kimchi, green onion, seaweed

**Okonomi Fries** $12
French fries with sweet brown sauce, mayo, green onion, red ginger, bonito flakes, shredded chashu, sesame seeds

**Chashu Bun(1)** $3.5
Steamed bun filled with pork belly chashu, green onion, spring mix, sweet brown sauce

**Kurobuta Sausage(5)** $11
Japanese Berkshire pork sausage

**Takoyaki(5)** $12
Octopus dumplings with mayo, okonomi sauce, bonito flakes, seaweed powder

**House Salad** $7
Spring mix with Fukumi special dressing

**Edamame** $7

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

**Kimchi** 🔥 $3.5
Spicy fermented cabbage

**French Fries** $6

# RICE BOWLS

**Chashu Bowl** SM $8.5 | REG $16
Shredded pork, egg, green onion, seaweed, red ginger

**Curry Rice** SM $8.5 | REG $16
Japanese style chicken curry with pickled radish

**Soboro Bowl** SM $8.5 | REG $16
Sweet ground pork, egg, green onion

**Chicken Mayo Bowl** $16
Honey Garlic Chicken, mayo, green onion, sesame seeds

**Spicy Chicken Mayo Bowl** 🔥 $16
Rice topped with Spicy Karaage, mayo, green onion, chili powder

**Spicy Pork Bowl** 🔥 $16
Pan-fried spicy pork, green onion, sesame seeds

**Gyudon** $16
Thinly sliced beef simmered in a savory-sweet sauce, onion, red ginger, green onion, sesame seeds

**Rice** $2.5

# GET THE APP & GET REWARDED

Join our rewards program in the app and earn 5% back on every meal. Explore menus, order online, and manage rewards — all in one place.

App Store

Google Play

No substiutions. 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.

Food Allergy Notice: Please be aware that our kitchen is not a gluten-free or allergen-free. Our menu items may contain or come into contact with common allergens such as dairy, eggs, wheat, soy, fish, or shellfish. While we take steps to reduce the risk of cross contamination, we cannot guarantee that any dish is completely free of allergens. Please let your server know if you have food allergies.

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

# 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

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 (1pc) $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.

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# Fukumi

Japanese Noodle House

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.
(12oz) 4.9%



**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**
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%



**Lagunitas (IPA) $6**
A well-rounded, Highly drinkable India Pale Ale. A bit of Caramel Malt barley provides the richness that mellows out the twang of the hops. (12oz) 6.2%



**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%



**Chu-hi Lemon (Sparkling Cocktail) $7**
A light, crisp, and zesty Japanese sparkling cocktail with a citrusy burst of lemon and a smooth finish.
(12oz) 6%

# 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%