

DONBURI (RICE BOWL)

Poke Bowl 13.00
Sushi rice topped with salmon, tuna, soy bean, cucumber, onion, ago seaweed tossed with house poke sauce.

Beef Sukiyaki Bowl 13.00
Tender sukiyaki beef strips, shirataki (konjac yam noodle), onsen tamago (silky egg), topped with beni shoga (red pickled ginger).

Pork ShogaYaki 11.00
Tender pork slices sautéed with house ginger soy sauce served with beni shoga (red pickled ginger) and microgreens.

Chicken Oyako Bowl 11.00
Sautéed chicken and scrambled eggs in house oyako sauce with pickles and microgreens.

CURRY PLATTER (SERVED WITH HOUSE SALAD)

Tonkatsu Curry 11.00
Japanese pork cutlet and onsen tamago (silky egg) with house curry sauce topped with fukushin zuke (pickles).

Vegan Curry Platter 11.00
Eggplant, tofu, shiitake mushroom and rice with house curry sauce topped with fukushin zuke (pickles).

Green Curry Chicken 12.50
Tender chicken and eggplant sautéed with coconut curry.

Chicken Katsu Curry 11.00
Japanese chicken cutlet and onsen tamago (silky egg) with house curry sauce



Tonkatsu Curry,
\$11.00



Kids's Combo,
\$9.95

KIDS MEAL

Kid's Combo 9.95
Chicken ramen w/ spinach and corn, small chashu rice bowl, crispy chicken, fried sweet potato waffle, and vanilla ice cream.

DESSERT

Mochi Ice Cream 4.00
Ice cream wrapped in Japanese rice cake.

Banana Tempura Ice Cream 6.00
Banana tempura, roasted coconut flakes served with flavored ice cream.

DRINK

Sparkling Water 1.00 **Soda** 1.50

Calpico 2.75

TEA

Japanese Barley Tea 1.50 **Pot of Fukamushi Cha** 4.00

Japanese Iced Jasmine Tea 2.75
Organic deep-steamed Japanese loose leaf tea with a bolder, sweeter, richer taste than traditional green tea.

Japanese Iced Green Tea 2.75



Vegan



Spicy



Extra Spicy

WHERE YOU GO FOR RAMEN

Authentic Japanese
Cuisine

Fresh Ramen noodles
made in-house



SUMI

STORE HOURS:

Monday – Saturday
11:30Am – 9:30PM

Sunday
CLOSED

TO ORDER:
609-269-5218

www.SumiRamen.com




Pot of
Fukamushi Cha,
\$4.00



SALAD

Crunchy Baby Leaf Salad  **5.50**
Baby mixed greens, cucumber and cherry tomatoes topped with crunchy kale bits and sesame or miso Japanese dressing.


Seaweed Salad  **4.50**
Seaweed tossed with roasted sesame seed and sesame oil.

Crunchy Crab Salad **5.50**
Crab meat with spicy mayo sauce together with cucumber, crunchy kale bits and avocado tossed with eel sauce.

Poke Quinoa Salad **11.00**
Poke salmon, white quinoa, baby greens, kidney beans, garbanzo beans, cherry tomatoes tossed with sesame or miso Japanese dressing.

STARTER

Edamame  **4.00**
Boiled green soy bean pods lightly salted with Japanese sea salt.

Fried Tofu  **6.00**
Crispy deep-fried silken tofu with house ponzu sauce and green onion.

Pork Gyoza (5pcs) **6.00**
Pan-fried dumplings filled with minced pork and vegetables served with house dipping sauce.

Vegetable & Edamame Green Gyoza (5pcs)  **6.00**
Pan-fried dumplings filled with nine kinds of vegetables: edamame, green bean, yellow carrot, carrot, red bell pepper, onion, potato, cabbage, and garlic. Served with house dipping sauce.

Takoyaki (6pcs) **6.50**
Battered octopus over egg tartar topped with kewpie mayonnaise, eel sauce, and smoked bonito flakes.

Chicken Karayage (5pcs) **5.50**
Marinated chicken thigh deep-fried to a crisp perfection served with house dipping sauce.

Ikageso Karaage **6.00**
Crispy deep-fried delicate squid legs served with spicy Japanese mayo.

Chicken Katsu or Pork Bao Bun (2pcs) **6.00**
Steamed bao bun with marinated and roasted pork or crispy fried chicken thigh topped with lettuce and eel and spicy mayo sauce.

Shrimp Bao Bun (2pcs) **6.00**
Panko-crusted fried shrimp with, yuzu-kosho mayo, nori and green onion.

Shrimp Tempura (2pcs) **6.50**
Crispy shrimp tempura served with house ponzu sauce.

Vegan Tempura (2pcs)  **6.50**
Crispy vegetable tempura served with house ponzu sauce.

Salmon Sushimi **7.50**
Fresh salmon sashimi with house ponzu sauce.

MINI TACO

Poke Salmon Mini Taco (2pcs) **5.50**
Sumi original poke salmon in a crispy taco shell.

Spicy Tuna Mini Taco (2pcs) **5.50**
Sumi original spicy tuna in a crispy taco shell.

Yuzu Crab Mini Taco (2pcs) **5.50**
Sumi original imitation crab meat with spicy yuzu sauce in a crispy taco shell.

VEGAN

Crunchy Baby Leaf Salad **5.50**
Baby mixed greens, cucumber and cherry tomatoes topped with Kale crunchy bitz and house Japanese dressing.

Seaweed Salad **4.50**
Seaweed tossed with roasted sesame seed and sesame oil.

Edamame **4.00**
Boiled green soy bean pods lightly salted with Japanese sea salt.

Fried tofu **4.50**
Crispy deep-fried silken tofu with house ponzu sauce and green onion.

Vegan Tempura **6.00**
Crispy vegetable tempura served with house ponzu sauce.

Vegan Explosion Ramen **13.50**
Thin noodle in vegetable kombu soup with fried tofu, corn, cabbage, bamboo shoot, shiitake mushroom, romaine lettuce and chopped green onion.

Vegan Cocunut Curry Ramen  **13.00**
Thin noodle in green curry and coconut milk with vegetable broth topped with tofu, bamboo shoots, red paprika, eggplant and green onion.

Vegan Tempura Soba (with Hot or Cold Dipping Sauce) **12.00**
Housemade buckwheat noodle and vegetable tempura served with cold house dipping sauce

Vegan Curry Platter  **11.00**
Eggplant, tofu, shiitake mushroom and rice with house curry sauce topped with fukushin zuke (pickles).



Green Coconut
Curry Ramen,
\$14.50



Poke Salmon
Mini Taco, \$5.50


TRADITIONAL RAMEN

Black Queen **13.50**
Tonkotsu (pork) soup with shaoyu (soy sauce) and black sesame seeds topped with charshu (roast pork), menma (bamboo shoots), chopped scallion, kikurage mushroom and seasoned boiled egg.

Red Volcano **13.75**
Traditional tonkotsu shaoyou soup with house spicy sauce topped with charshu (roast pork), menma (bamboo shoots), chopped scallion, kikurage mushroom and seasoned boiled egg.

Traditional Tonkotsu Shio (salt) **12.75**
Creamy tonkotsu with house shio (salt) sauce topped with charshu (roast pork), menma (bamboo shoots), chopped scallion, kikurage mushroom and seasoned boiled egg.

Shio (salt) Yuzu Chicken **12.50**
Clear chicken broth seasoned with yuzu, topped with chicken charshu, menma (bamboo shoots), spinach, chopped scallion, kikurage mushroom and seasoned boiled egg.



Spicy Miso Chicken  **11.75**
Chicken broth seasoned with house miso paste and spicy paste, topped with chicken charshu, menma (bamboo shoots), spinach, chopped scallion, kikurage mushroom and seasoned boiled egg.

Shaoyou (soy sauce) Chicken **11.00**
Chicken broth seasoned with house shaoyou sauce, topped with chicken charshu, menma (bamboo shoots), spinach, chopped scallion, kikurage mushroom and seasoned boiled egg.

Gluten-Free Rice Noodles Available for all Ramen

HOUSE SPECIAL RAMEN

Vegan Explosion  **13.50**
Thin noodle in vegetable kombu soup with fried tofu, corn, cabbage, bamboo shoot, shiitake mushroom, romaine lettuce and chopped green onion.

Vegan Coconut Curry   **13.00**
Thin noodle in green curry and coconut milk with vegetable broth topped with tofu, bamboo shoots, red paprika, eggplant and green onion.

Hiyashi Chuka (Cold Ramen) **13.00**
Cold noodle topped with pork or chicken charshu, tomato, cucumber, crab meat, seaweed, carrot, daikon radish, corn, kikurage, bamboo shorts (*seasonal May through October) .

Seafood Ramen (Regular or Spicy)  **16.50**
House seafood soup with jumbo shrimp, seasoned egg, bamboo shoots, kikurage mushroom and green onion.

Coconut Green Curry Ramen  **14.50**
Green curry and coconut milk with chicken broth topped with sautéed chicken, red paprika, eggplant and green onion.

Shaoyu Mazemen (No Soup) **12.50**
Thick house noodle tossed in ground pork sautéed in fermented soybean paste, topped with poached silky egg and nori.



Housemade Soba Noodles

Black Queen
\$13.50



Seafood Ramen,
\$16.50

EXTRA TOPPINGS FOR RAMEN

Chashu Pork (2pcs)	3.00	Seasoned Egg	1.50
Seasoned Ground Chicken	2.50	Beef Brisket	3.00
Fried Tofu (2pcs)	2.00	Kaedama (more noodle)	Free!

HOUSE SOBA (BUCKWHEAT) (CONTAINS SOME WHEAT FLOUR)

Beef Kimchi Soba   **13.00**
Housemade buckwheat noodle with tender beef strips and kimchi.

Shrimp Tempura Soba (with Hot or Cold Dipping Sauce) **13.00**
Housemade buckwheat noodle with shrimp tempura served with hot or cold house dipping sauce

Vegan Tempura Soba (with Hot or Cold Dipping Sauce)  **12.00**
Housemade buckwheat noodle and vegetable tempura served with cold house dipping sauce



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