


Sushi Rolls

Traditional California Roll Avocado, Cucumber, Imitation crab.....	5.95
Cucumber Avocado Roll 	5.95
Sweet Potato Tempura Roll  Cooked	5.95
Shrimp Tempura Roll Cooked	6.95
Poke Salmon Roll	6.50
Salmon Avocado Roll	6.95
Spicy Salmon Roll 	6.95
Spicy Tuna Roll 	6.95
Tuna Avocado Roll.....	6.95
Philadelphia Roll Salmon, Cream cheese	6.95
Boston Roll Cooked. Ebi shrimp, Cucumber, Avocado	6.95
Eel Avocado Roll Cooked. Eel and Avocado	6.95
Yellowtail Janapeno Roll.....	6.95
Party Tray Any 10 regular rolls (60 PCs)	59.00

Special Sushi Rolls



Sophia Roll9.95
Cooked Shrimp Tempura with Avocado; topped with Spicy Crab.



Ruby Vegan Roll 9.95
(Vegan) Avocado, cucumber, seaweed salad, and vegan cream cheese inside topped with pink shiso flakes.



Sunshine Roll11.95
Cooked Shrimp tempura, spicy crab, avocado inside. Orange masago and crunches with eel sauce outside.



Amber Salmon Roll12.95
Salmon, avocado, cucumber inside topped with salmon and bonito flakes.



Soft Shell Crab Roll12.95
Cooked Soft crab tempura, cucumber, avocado topped with masago, cut in 5 pieces with eel sauce.



Las Vegas Roll13.95
Cooked. Salmon, avocado, cream cheese battered and fried, cut to 5 pieces



Sea at Night Roll14.95
Cooked Spicy crab, cucumber, avocado inside. Steamed shrimp and barbecue eel unagi with sweet and spicy mayo outside.

Sashimi & Sushi

Sashimi Silver (8 Pcs)	14.95
Assorted fresh raw fish, including Salmon (3), Tuna (3) and Yellowtail (2)	
Sashimi Delux (14 Pcs)	23.95
Salmon (3), Tuna (3), Yellow Tail (3), White Tuna (3) and Ebi (2)	
Sushi Set	14.95
8 Pieces of nigiri sushi (3 Tuna, 3 Salmon, 2 Ebi) Plus 1 California roll	
Sushi A La Carte (2 Pcs) or Hand Roll	5.50
Options : Salmon, Spicy Salmon, Tuna, Spicy Tuna, Yellowtail, Spicy Yellowtail, White Tuna, Ebi, Eel Unagi, Spicy Unagi, Kani, Spicy Kani or Masago	
Sashimi A La Carte (3 Pcs)	7.50
Options : Salmon, Tuna, Yellow Tail, White Tuna, Ebi, Eel Unagi	
Sashimi Poke Bowls	15.75
Sushi rice topped with salmon, tuna, avocado, diced red paprika, cucumber, onion with house poke sauce.	
Sushi Rice (4 oz)	2.00

 Vegan  Spicy  ..Extra Spicy  Signature



Sumi Roll9.95
Cooked Shrimp tempura, cucumber, cream cheese topped with masago and special yuzu and eel sauce.



Vegan Dragon Roll 10.95
(Vegan) Seaweed salad, cucumber and carrots inside top with avocado.



Crazy Tuna Roll 12.95
Spicy tuna, avocado, cucumber topped with tuna, jalapeno, and spicy sauce.



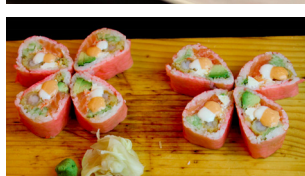
Rainbow Roll12.95
Crab meat, cucumber, avocado top with tuna, salmon and avocado. 8 Pieces.



Salmon Lover's Roll13.95
Spicy salmon and cucumber inside, Sliced salmon, avocado outside.



Princeton Roll14.50
Spicy tuna, avocado, shrimp tempura topped with tuna, eel sauce and crunches.



Godzilla Roll15.95
Shrimp tempura, spicy crab, salmon, cream cheese, cucumber, and avocado topped with spicy mayo and eel sauce, wrapped with full-size soy paper.

Warning: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Donburi (Rice Bowl)

Chicken Oyako Bowl	12.50
Sautéed chicken and scrambled eggs in house oyako sauce (mirin and soy sauce) with fukushin zuke (pickled radish), scallion, and nori.	
Beef Sukiyaki Bowl	13.50
Tender sukiyaki beef strips, shirataki (konjac yam noodle), onsen tamago (silky egg), topped with fukushin zuke (pickled radish), menma (bamboo shoots), scallion, and kikurage (wood ear mushroom).	
Bibimbap	13.50
White rice mixed with beef and julienned vegetables topped with silky egg Served with house red chili paste on the side.	
Sashimi Poke Bowl	15.75
Sushi rice topped with salmon, tuna, avocado, diced red paprika, cucumber, onion tossed with house poke sauce.	



Chicken Oyako



Sashimi Poke



Beef Sukiyaki



Chicken Katsu Curry



Vegan Curry



Shrimp Teriyaki

Curry Platter

served with white rice

Vegan Curry 	12.00
Eggplant, red pepper, and tofu cutlet with house Japanese curry sauce topped with fukushin zuke (pickles). Served with white rice.	
Chicken Katsu Curry	12.50
Panko crusted chicken cutlet and fried egg with house Japanese curry sauce, topped with fukushin zuke (pickled radish).. Served with white rice.	
Pork Katsu Curry	13.00
Panko crusted pork cutlet and fried egg with house Japanese curry sauce, topped with fukushin zuke (pickled radish).. Served with white rice.	


Japanese Fried Rice

Stir fried white rice with mixed vegetables (onion, bean sprout, scallion, carrots) and your choice of protein.

Tofu or more Veggie 	12.50	Shrimp	13.50
Pork Sausage	12.50	Beef	14.50
Chicken	12.50	Beef with Kimchi.....	15.50

Teriyaki

served with white rice

Vegetable Teriyaki 	12.00
Sautéed broccoli, carrots and tofu cutlet with house teriyaki sauce. Served with white rice.	
Chicken Teriyaki	12.50
Pan fried chicken, broccoli and carrots with house teriyaki sauce. Served with white rice.	
Beef Teriyaki	14.50
Pan fried beef, broccoli and carrots with house teriyaki sauce. Served with white rice.	
Shrimp Teriyaki	14.50
Pan-fried jumbo shrimp, broccoli and carrots with house teriyaki sauce. Served with white rice.	

Dessert

Mochi Ice Cream (2pcs)	3.95
Ice cream wrapped in Japanese rice cake. (Vanilla or Green Tea)	
Japanese Cheese Cake (1pc)	2.95

Drink

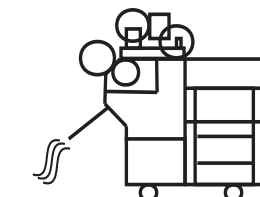
Iced Green Tea	3.25	Soda	1.75
Iced Jasmine Tea	3.25	Coke, Diet Coke, Sprite,	
Calpico	3.50	Ginger Ale, Mountain Dew,	
Pelligrino Sparkling Water	2.00	Dr. Pepper	
Water Bottle	1.00		



Hot Japanese Green Tea (Pot) .. 3.75





ABOUT SUMI RAMEN

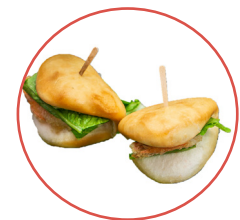
Sumi Ramen brings to you authentic Japanese cuisine with the influence of recipes by highly regarded Japanese ramen and sushi masters, with subtle yet defining taste sensations specially crafted by owner and chef Jay Dai.





 Vegan  Spicy  ..Extra Spicy  Signature

Starter

- Edamame**  5.00
(Vegan) Boiled green soy bean pods lightly salted with Japanese sea salt.
- Fried Tofu**  5.50
(Vegan) Seaweed tossed with roasted sesame seed and sesame oil.
- Seaweed Salad**  5.50
(Vegan) Seaweed tossed with roasted sesame seed and sesame oil.
- Spring Rolls**  5.50
(Vegan) 4 Pieces of crispy fried vegetable rolls.
- Chicken Karayage (Crispy Fried Chicken)** 6.75
Marinated chicken thigh deep-fried to a crisp perfection served with house dipping sauce.
- Bao Buns (2pcs)** 6.50



- Chicken Yuzu Bao** | Crispy chicken thigh and lettuce with house yuzu sauce.
- Pork Chashu Bao** | Pork chashu and lettuce with house eel and yuzu sauce.
- Spicy Shrimp Bao**  | Panko-cruste fried shrimp, yuzu-kosho, spicy mayo.

- Vegan Tempura**  6.50
Crispy vegetable tempura (broccoli, sweet potato, eggplant, onion) served with house tempura sauce.

- Shrimp Tempura (4pcs)** 7.95
Crispy jumbo shrimp tempura served with house tempura sauce.


- Gyoza (Dumplings, Pan-fried or steamed 5pcs)** 6.50



- Pork Gyoza** | Pan-fried dumplings filled with minced pork and vegetables served with house dipping sauce.
- Vegan Gyoza** | Pan-fried dumplings filled with mixed vegetables. Served with house veggie dipping sauce.

- Mini Taco Sashimi (2 pcs)** 6.50
Raw sashimi fish in an original crispy mini taco shell.



- Spicy Tuna**  | Raw tuna with spicy mayo
- Poke Salmon** | Raw salmon with poke sauce
- Crab Leg Masago** | Imitation crab meat topped w/ masago (fish eggs) and yuzu sauce

- ★ Soft Shell Crab Tempura** 10.50
Soft shell crab battered with tempura flour fried to perfect crispy. Served with house special sauce.

- Takoyaki (6pcs)** 7.50
Battered octopus over egg tartar topped with kewpie mayonnaise, eel sauce, and smoked bonito flakes.

- Calamari Karaage** 9.95
Crispy deep-fried delicate squid rings served with spicy Japanese mayo.

- Tuna Tataki** 10.95
Lightly seared, marinated tuna, thinly sliced and served chilled.



Takoyaki

Calamari

Tuna Tataki



SUMI



RAMEN, SUSHI & RICE BOWLS

609-269-5218

www.SumiRamen.com

10 Schalks Crossing Road, Plainsboro, NJ 08536

Salad


- Spicy Kani Salad with Crunchy**  7.50
- Crunchy Soba Salad**  6.50
Mixed greens, carrots, tofu and cherry tomatoes topped with fried soba and Japanese sesame dressing.
Add egg \$1.00
Add Chicken Karaage \$3.00
- Poke Salmon Salad** 12.50
Raw salmon, egg, mixed greens, carrots, cherry tomatoes tossed with Japanese sesame dressing.

Soup

- Veggie Miso Soup**  4.75
Vegetable miso broth with tofu and nori
- Miso Soup** 4.75
Dashi miso broth with tofu and nori
- Wonton Soup** 5.50
Shrimp chicken wonton in chicken broth


Udon

House Made Thick Noodles

- Vegetable Tofu Udon**  12.00
House-made fresh udon noodle in vegetable and kombu soup served with mixed vegetables and tofu in a hot pot.
- Shrimp Tempura Udon** 12.50
House-made fresh udon noodle in dashi broth, served with mixed vegetables and two pieces of shrimp tempura.

Soba

Buckwheat* noodles

- Vegan Tempura Soba (hot broth or cold dipping sauce)**  12.00
House-made buckwheat noodle and vegetable tempura served with hot vegetable and kombu broth or cold house dipping sauce.
- Shrimp Tempura Soba (w/ hot broth or cold dipping sauce)** 12.50
House-made buckwheat noodle and four (4) shrimp tempuras served with hot dashi broth or cold house dipping sauce.
- Tuna Tataki Soba (with cold dipping sauce)** 15.95
Lightly seared, marinated tuna, thinly sliced and served chilled, comboed with house-made buckwheat noodle and house cold dipping sauce.

*Our soba contains some wheat flour

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Ramen Soup

- Shrimp Chicken Wonton** 12.50
Chicken broth, shaoyou (soy sauce), house handmade shrimp dumplings, bok choy, chopped scallion, kikurage (wood ear mushroom) and seasoned boiled egg.

Chicken Broth



- Chili Lime Chicken**  12.00
Chicken broth seasoned with lime & shio (salt) base sauce and chili sauce, topped with ground chicken, chopped scallion, kikurage (wood ear mushroom), takana (seasoned mustard leaf) and seasoned boiled egg

Chicken Broth




- Miso Chicken** 12.75
(Regular or Spicy )

Chicken broth, miso paste topped with chicken chashu, menma (bamboo shoots), chopped scallion, kikurage (wood ear mushroom) and seasoned boiled egg.

Chicken Broth



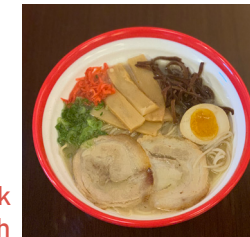
- Vegan Explosion**  12.75
Veggie broth, miso paste, fried tofu, bok choy, enoki mushroom, menma (bamboo shoots), corn, chopped scallion, and kikurage (wood ear mushroom)

Veggie Broth



- Traditional Tonkotsu Shio** 12.75
Creamy tonkotsu (pork) broth, shio (salt) sauce, chashu (roast pork), menma (bamboo shoots), chopped scallion, kikurage (wood ear mushroom) and seasoned boiled egg.

Pork Broth



- ★ Black Queen** 13.75
(Signature)

Tonkotsu (pork) soup, shaoyu (soy sauce) and mayu oil (dark roasted leek with crushed garlic oil), chashu (roast pork), menma (bamboo shoots), chopped scallion, kikurage (wood ear mushroom) and seasoned boiled egg.

Pork Broth



- ★ Red Volcano**  13.50
(Signature)

Tonkotsu (pork) soup with shaoyu (soy sauce) and house spicy paste topped with chashu (roast pork), menma (bamboo shoots), chopped scallion, kikurage (wood ear mushroom) and seasoned boiled egg.

Pork Broth



Special Ramen

- Vegan Coconut Curry**  14.25
Green curry and coconut milk in kombu (seaweed) broth with tofu, bamboo shoots, sautéed red pepper, eggplant and onion, and chopped green onion.

Veggie Broth



- Chicken Coconut Green Curry** 14.50
Green curry and coconut milk with chicken broth topped with tender chicken strips, sautéed red pepper, onion and eggplant, and chopped green onion.

Chicken Broth




- ★ Kimchi Beef Ramen**  14.95
(Signature)

Light chicken broth seasoned with house kimchi sauce, topped with pan-fried beef slices and kimchi, chopped scallion, kikurage (wood ear mushroom) and seasoned boiled egg.

Chicken Broth



- ★ Seafood Ramen** 16.50
(Signature) (Regular or Spicy )


House seafood soup with shrimp base and scallop, shrimp, fish balls, fish cake, seasoned egg, bamboo shoots, kikurage mushroom, bok choy, enoki mushroom, and green onion.

Seafood Broth



Supplier's **Gluten-Free Rice Noodle** + \$ 1.00

EXTRA TOPPINGS FOR RAMEN

- | | |
|--|--|
| 2 Seasoned Egg Halves 1.50 | Shrimp Chicken Wonton (6pcs).3.75 |
| Kikurage (Mushroom)  1.50 | Shrimp Tempura (2 Jumbo) 3.95 |
| Menma (Bamboo shoots)  1.75 | Beef Kimchi 5.50 |
| Chashu Pork (2 pcs) 3.50 | Corn  0.50 |
| Fried Tofu (3 pcs)  2.50 | Broccoli  0.50 |
| Takana (Mustard leaf)  2.00 | Bok Choy  0.50 |
| Ground Chicken 2.50 | More Noodle  1.50 |
| Chashu Chicken 3.00 | More Broth 3.50 |
| Kimchi 3.50 | |

Yaki Udon (Stir Fried Noodle)

Stir fried udon with mixed vegetables (onion, bean sprout, scallion, carrots) and your choice of protein.

- | | |
|---|-----------------------------|
| Tofu or more Veggie  12.50 | Shrimp 13.50 |
| Pork Sausage 12.50 | Beef 14.50 |
| Chicken 12.50 | Beef with Kimchi..... 15.50 |

RAMEN NOODLES MADE FRESH IN-HOUSE

 Vegan  Spicy  ..Extra Spicy  Signature