



## SKY DECK DEL MAR

12841 EL CAMINO REAL, SUITE 204  
SAN DIEGO, CA 92130

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*We take pride in making everything HANDMADE.*

MARUFUKU PROUDLY SERVES AUTHENTIC HAKATA-STYLE TONKOTSU RAMEN — FEATURING A MILKY AND UMAMI RICH BROTH MADE FROM BOILING PORK BONES FOR LONG HOURS, ULTRA-THIN ARTISANAL NOODLES THAT MATCH PERFECTLY WITH THE BROTH, AND CHA-SHU MADE FROM SPECIALLY SELECTED PORK.

TASTE & ENJOY REAL HAKATA-STYLE TONKOTSU RAMEN.



PLEASE VISIT [MARUFUKURAMEN.COM/FRANCHISING](http://MARUFUKURAMEN.COM/FRANCHISING)  
FOR A FRANCHISE OPPORTUNITY.

# SIDES

## SMALL BITES

**GYOZA (7pcs)** 8.50  
Pan-fried pork potstickers

**EDAMAME** 5.95  
Green Soybeans

**CHICKEN KARAAGE** 8.95  
Japanese style fried chicken

**TAKOYAKI (5pcs)** 8.95  
Octopus balls

**GESO FRY** 10.50  
Fried squid legs

**FRIED SHISHITO** 7.45  
Fried shishito pepper

**TEMPURA BRUSSELS SPROUTS** 7.45  
Tossed with truffle oil and serve with Matcha salt

**MARUFUKU BITES (2pcs)** 9.50  
Japanese steamed buns filled with  
homemade pork chashu

**PIRIKARA CHICKEN BITES (2pcs)**  9.50  
Steamed buns filled with fresh lettuce, and chicken  
karaage coated with the house-made sweet & spicy sauce

**MARUFUKU SPICY WINGS (5pcs)**  14.50  
Chicken wings with Japanese Aonori Sriracha spicy sauce

## SALAD

**MARUFUKU SALAD** Small 6.00  
Spring mix green and assorted vegetables Large 9.50

*Choose Your Dressing-*  
Soy Sauce Base OR Japanese Plum Flavor

## RICE BOWLS

**KAKUNI BOWL** 8.00  
*Braised Thick Pork Belly Over Rice*  
Green onion, sesame seeds, kaiware sprout,  
pickled ginger and nori seaweed\*

**MENTAIKO BOWL** 8.00  
*Spicy Seasoned Cod Roe Over Rice*  
Green onion, sesame seed, kaiware sprout  
and nori seaweed\*

**CHASHU BOWL** 8.00  
*Chopped Pork Belly Over Rice*  
Green onion, sesame seeds, pickled  
ginger and nori seaweed\*

**KARAAGE BOWL** 8.00  
*Japanese Style Fried Chicken Over Rice*  
Green onion, sesame seed and  
nori seaweed\*

**STEAMED RICE** 4.00

*\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Consuming seaweed can expose you to chemicals including Cadmium and Lead, which are known to the state of California to cause cancer and birth defects of other reproductive harm. For more information go to <https://www.foodinsight.Org/what-is-prop-65-california>*

*If you have any food allergies, please let the servers know when ordering. Menu items and pricing subject to change without notice.*

*A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.*

# RAMEN

CHOOSE SPICE LEVEL:

NO SPICY / MILD / MEDIUM / SPICY / ULTRA SPICY

## HAKATA TONKOTSU 18.00

*Hakata Style Ramen with Rich Pork Broth*

Chashu pork (simmered pork belly), seasoned soft boiled egg, green onions, kikurage mushrooms, bean sprouts, pickled ginger, and sesame seeds.

## HAKATA TONKOTSU DX 20.95

*Hakata Style Ramen with Rich Pork Broth*

Regular toppings (chashu pork, seasoned soft boiled egg, green onions, kikurage mushrooms, bean sprouts, pickled ginger) & buta kakuni (braised thick pork belly), corn, sesame seeds, and nori seaweed\*.

## CHICKEN PAITAN 18.00

*Chicken Ramen with Rich White "Paitan" Broth*

Chashu chicken breast, seasoned soft boiled egg, green onions, kikurage mushrooms, bean sprouts, and sesame seeds.

## CHICKEN PAITAN DX 21.95

*Chicken Ramen with Rich White "Paitan" Broth  
& Grilled Chicken Leg on a Sizzling Plate*

Regular toppings (chashu chicken breast, seasoned soft boiled egg, green onions, kikurage mushrooms, bean sprouts, sesame seeds) & grilled chicken leg on a sizzling plate, sweet corn, and nori seaweed\*.

*Limited 15 servings a day*

## VEGETABLE RAMEN 18.25

*Creamy Vegetable Broth with Spinach Noodles*

Tofu chashu, spring mix green, cherry tomato, yellow bell pepper, red onion, kaiware sprout, seasoned soft boiled egg, and sesame seeds.

## SPICY TANTAN MEN 18.50

*Spicy Ramen with Creamy Chicken Paitan Broth  
Topped with Chili-flavored Ground Chicken*

Tantan chicken (spicy ground chicken), bean sprouts, green onions, one boiled egg, and spring mix.

## EXTRA TOPPINGS

**BUTA KAKUNI** 3.95  
Braised thick pork belly

**CHASHU (3pcs)** 3.95  
Simmered pork or chicken

**TOFU CHASHU (3pcs)** 3.00

**SEASONED SOFT BOILED EGG** 2.50

**BAMBOO SHOOTS** 1.75

**KIKURAGE MUSHROOMS** 1.50

**BEAN SPROUTS** 1.25

**GREEN ONIONS** 1.25

**NORI SEAWEED\* (3pcs)** 1.25

**SWEET CORN** 1.25

**FISH POWDER** 1.75

## KAE-DAMA EXTRA NOODLES 3.50

*KAE-DAMA is an authentic Hakata-style way of refilling noodles. A hot, fresh boiled noodles are served in your remaining soup. PLEASE ORDER A KAE-DAMA BEFORE YOU FINISH YOUR FIRST SERVING. NO EXTRA BROTH IS SERVED SO PLEASE SAVE YOUR SOUP!*

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# DRINKS

Corkage Fee: \$15 per Bottle

## PREMIUM SAKE



### MARUFUKU SAKE JUNMAI DAIGINJO

Wonderful collection of fruity and floral elements from green apple and olive.

Glass (3oz) 9.50  
24.3oz 69



### NANBU BIJIN "SHIN PAKU" JUNMAI DAIGINJO

A smooth aroma of pears and a structured sweetness in taste that is mild yet ends dry.

Glass (3oz) 9.50  
24.3oz 69



### HAKKAISAN JUNMAI DAIGINJO

Clean and crisp flavors.

Glass (3oz) 10  
24.3oz 72



### KUBOTA HEKIJU JUNMAI DAIGINJO

Light and dry. Smooth and clean. Subtle flavors of ripe pears and grapes.

Glass (3oz) 14.50  
24.3oz 95



### KIKUSUI JUNMAI GINJO

An abundance of aroma, and a medium-bodied, refreshing taste.

Glass (3oz) 9.50  
24.3oz 65



### DASSAI JUNMAI DAIGINJO

Refreshing, engaging, round flavor

Glass (3oz) 9.50  
24.3oz 69



### DASSAI NIGORI JUNMAI DAIGINJO NIGORI

Unfiltered Sake

Glass (3oz) 9.50  
24.3oz 69



### KANCHIKU JUNMAI DAIGINJO

Smooth and clean. Ripe fruit flavors and a hint of mineral as in green vegetables.

Glass (3oz) 9.50  
24.3oz 69



### SHIMEHARITSURU "JUN" JUNMAI GINJO

Soft and rounded flavor, and well-balanced and refreshing finish.

Glass (3oz) 10  
24.3oz 75



### SUIGEI "GINREI" JUNMAI GINJO

Moderate fragrance and fresh aftertaste.

Glass (3oz) 9  
24.3oz 60

## HOT SAKE

Small (5oz) 6.50 Large (10oz) 10.50

## LOCAL CRAFT BEERS



### OFFSHOOT RELAX IPA

Fruity tropical and citrus notes with a soft and round mouthfeel.

8.95



### HARLAND JAPANESE LAGER

Crisp lager, brewed with 2 kinds of rice, Pilsner malt and Czech yeast to give a clean and refreshing taste.

8.95

## JAPANESE BEERS



### HITACHINO BELGIAN WHITE ALE

Brewed with wheat malt, and flavored with coriander, orange peel and nutmeg.

Can (11.2oz) 12.50



### HITACHINO DAI DAI ALE (IPA)

Brewed with Fukuremikan orange and special hops.

Can (11.2oz) 12.50



### SAPPORO PREMIUM (DRAFT)

Glass (16oz) 8.95  
Pitcher (54oz) 24.75



### ASAHI SUPER DRY (DRAFT)

Glass (16oz) 9.95  
Pitcher (54oz) 28.75

## KIMINO SPARKLING JUICE

5.95/each

- YUZU: Made with hand-picked and freshly squeezed Yuzu juice
- MIKAN: Made with hand-picked Mikan mandarins and sugar cane.
- RINGO: Made with Fuji apples hand picked in the Aomori region.

## COKE, DIET COKE, SPRITE

3.25/each

## RAMUNE

4.50

## CALPICO

4.50

## PERRIER (SPARKLING WATER)

4.00

## AQUAFINA (BOTTLED WATER)

2.50

## HOJI CHA (HOT TEA)

3.25

## ICED MATCHA (UNSWEETENED GREEN TEA)

3.25

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