

SASHIMI & SUSHI

Sashimi Silver (8 Pcs)	14.95
Assorted fresh raw fish, including Salmon (3), Tuna (3) and Yellowtail (2)	
Sashimi Deluxe (14 Pcs)	23.95
Salmon (3), Tuna (3), Yellow Tail (3), White Tuna (3) and Ebi (2)	
Sushi Set	15.95
8 Pieces of nigiri sushi (3 Tuna, 3 Salmon, 2 Ebi) Plus 1 California roll	
Sushi Rice (12 oz)	2.50
Sushi (2 Pcs) A La Carte	5.50
Sashimi (3 Pcs) A La Carte	7.50
Choices: Tuna, Salmon, Yellowtail (Hamachi), White Tuna, Eel (Unagi), Crab Stick (Kani), Shrimp (Ebi), Masago (Fish Roe)	



Sashimi



Sushi Set + Sashimi Silver

CLASSIC ROLLS

California Roll	5.95	Oshinko Roll ✓	5.00
i.e. avocado, cucumber, crab stick		Spicy Kani Roll 🍷	5.95
Cucumber Avocado ✓	5.95	Spicy Tuna Roll 🍷	6.95
Cucumber Roll ✓	5.95	Tuna Avocado Roll	6.95
Mango Cucumber ✓	6.75	Yellowtail Janapeno	6.95
Seaweed Carrot ✓	5.95		
Poke Salmon Roll	6.50	Cooked Rolls:	
Alaska Roll	6.95	Boston Roll	6.95
i.e. salmon, cucumber, avocado		i.e. ebi shrimp, Cucumber, Avocado	
Salmon Avocado	6.95	Eel Avocado Roll	6.95
Spicy Salmon 🍷	6.95	Sweet Potato Tempura ✓	5.95
Philadelphia Roll	6.95	Shrimp Tempura Roll	6.95
i.e. Salmon, Cream cheese			



PARTY TRAY 59.00

Any 10 classic rolls (60 PCs)

SPECIAL ROLLS

Sophia Roll	10.95
Cooked Shrimp Tempura with Avocado; topped with crab and spicy mayo.	
Sumi Roll	10.95
Cooked Shrimp tempura, cucumber, cream cheese topped with masago and special yuzu and eel sauce.	
Ruby Vegan Roll ✓	10.95
(Vegan) Avocado, pickled radish, onion, cucumber, seaweed salad, and vegan cream cheese inside topped with pink shiso flakes.	
Vegan Dragon Roll ✓	10.95
Seaweed salad, cucumber and carrots inside top with avocado.	
★ Sunshine Roll	12.50
Cooked Shrimp tempura, spicy crab, avocado inside. Orange masago and crunches with eel sauce outside.	



Sophia Sumi Ruby Vegan Vegan Dragon Sunshine

✓ Vegan 🍷 Spicy 🍷🍷 Extra Spicy ★ Signature

Soft Shell Crab Roll	12.95
Cooked Soft crab tempura, cucumber, avocado topped with masago, cut in 5 pieces with eel sauce.	
Rainbow Roll	12.95
Crab meat, cucumber, avocado top with tuna, salmon and avocado. 8 Pieces.	
Crazy Tuna Roll 🍷	13.95
Spicy tuna, avocado, cucumber topped with tuna, jalapeno, and spicy mayo.	
Las Vegas Roll	13.95
Cooked Salmon, avocado, cream cheese battered and fried, w eel sauce.	
Sea at Night Roll	14.95
Cooked Spicy crab, cucumber, avocado inside. Steamed shrimp and barbecue eel unagi with eel sauce and spicy mayo outside.	



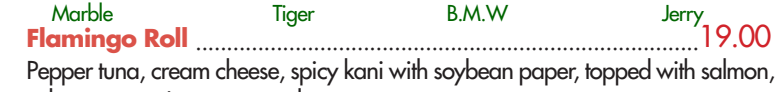
Soft Shell Crab Rainbow Crazy tuna Las Vegas Sea at Night

Amber Salmon Roll	13.95
Salmon, avocado, and cucumber inside, salmon, bonito flakes, eel sauce outside.	
Paul's Roll	13.95
Shrimp tempura inside with eel, avocado and eel sauce on top.	
Salmon Lover's Roll	13.95
Spicy salmon and cucumber inside, Sliced salmon, avocado outside. Topped with yuzu mayo and eel sauce.	
★ Princeton Roll	14.50
Spicy tuna, avocado, shrimp tempura topped with tuna, eel sauce, spicy mayo and crunches.	
Godzilla Roll	15.95
Shrimp tempura, spicy crab, salmon, cream cheese, cucumber, and avocado topped with spicy mayo and eel sauce, wrapped with full-size soy paper.	

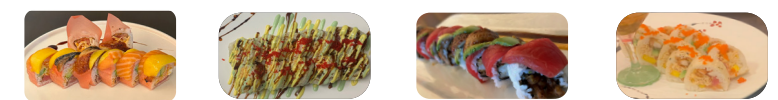


Amber Salmon Paul's Salmon Lover Princeton Godzilla

Marble Roll	14.95
Tuna, salmon, yellowtail, avocado, crunch with tobiko on top.	
Tiger Roll	14.50
Salmon, mango, crunch, salmon avocado topped w/ house sauce & tobiko.	
B.M.W Roll	15.95
Shrimp tempura, avocado and kani in soybean paper with spicy mayo and eel sauce.	
Jerry Roll	16.00
Spicy tuna with crunch inside, salmon and eel on top with special sauce.	



Flamingo Roll	19.00
Pepper tuna, cream cheese, spicy kani with soybean paper, topped with salmon, eel, mango, spicy mayo, and mango sauce.	
Special Eel & Lobster	17.75
Eel, tuna, lobster, avocado, mango, soybean paper with eel, mango and wasabi sauce, and red tobiko.	
World Series Roll	18.50
Soft shell crab tempura inside, tuna, eel, avocado with eel sauce outside.	
Mango Lobster Volcano	20.00
Kani, cucumber, avocado top with tuna, salmon and avocado. 8 Pieces.	
Lobster, tuna, salmon, shrimp tempura, avocado, mango, soybean paper. Topped with mango salsa.	



Flamingo Sp. Eel & Lobster World Series Mango Lobster

✓ Vegan 🍷 Spicy 🍷🍷 Extra Spicy ★ Signature

POKE BOWL



Sashimi Poke Bowl	15.75
Sushi rice topped with avocado, diced red paprika, cucumber, red onion, cherry tomato and your choice of sashimi (default: tuna and salmon) with poke sauce.	
Choose any two of the sashimi: salmon, tuna, yellowtail	
Add one more fish	4.00

Veggie Poke Bowl ✓	13.75
Sushi rice topped with avocado, diced red paprika, cucumber, red onion, cherry tomato and tofu, with poke sauce.	

Add ons for Poke Bowl:

Spicy Mayo	1.00	Mango Salsa	2.50
More Avocado	2.00	Pepper Tuna	4.00

DESSERT

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

DRINK

Iced Green Tea	3.25	Soda	2.00
Iced Jasmine Tea	3.25	Coke, Diet Coke, Sprite,	
Calpico	2.75	Ginger Ale, Dr. Pepper	
Sparkling Water	2.50	Lemonade	2.50
Water Bottle	1.00	Ramune	3.25
		Original or Strawberry	



LUNCH SPECIALS (Weekdays only excluding holidays)

Served with free House Salad

From Sushi Bar:

Sushi Lunch	13.50
5pcs sushi and California roll	
Sashimi Lunch	15.50
12pcs sashimi and sushi rice.	
Sushi & Sashi Lunch	17.00
4pcs sushi 8pcs sashimi and California roll.	
Any 2 Classic Rolls	11.95
Any 3 Classic Rolls	15.00

For choices of classic rolls, please refer to Classic Rolls section

Chirashi Don	13.95
Sushi rice topped with raw fish.	

From Kitchen:

Chicken Brocholi	12.50
Beef Brocholi	12.50
Shrimp Brocholi	12.50

Ramen . Sushi
Curry . Terriyaki
Poke Bowls



SUMI

www.SumiRamen.com

Japanese Cuisine

WEEKDAYS: LUNCH 11-2:30PM
DINNER 4-9 PM
WEEKENDS: 12-9 PM
CLOSED ON WEDNESDAYS

TO ORDER
609-269-5218

Free Delivery
for Web Order Over \$35
at www.SumiRamen.com

Yes, We can host parties!

Ranked AS #8 of
Top 15 Ramen in NJ by



Year 2022 and 2023

Fresh Noodles Made In-House

Located at Plainsboro Plaza,
10 Schalks Crossing Road, Plainsboro, NJ
(next to Romios Pizza)

✓ Vegan 🍷 Spicy 🍷🍷 Extra Spicy ★ Signature

STARTER

- Edamame** ✓ 5.50
(Vegan) Boiled green soybean pods lightly salted with sea salt.
- Seaweed Salad** ✓ 5.50
(Vegan) Seaweed tossed with roasted sesame seed and sesame oil.
- Fried Tofu** ✓ 5.50
(Vegan) crispy deep-fried silken tofu with house ponzu sauce and seaweed.
- Spring Rolls** ✓ 5.50
(Vegan) 3 Pieces of crisply fried vegetable rolls.
- Gyoza (Pork or Veggie Dumplings, 5pcs)** 6.50
Pan-fried or steamed dumplings. Choose pork or veggie.
- Chicken Karayage (Crispy Fried)** 6.75
Marinated chicken nuggets deep-fried, served with house dipping sauce.
- Bao Bun (2pcs) (Chicken, Pork Chashu or Spicy Shrimp)** 6.50
Crispy bao buns with your choice of fillings.
- Sashimi Mini Taco (2 pcs) (Spicy Tuna, Salmon, or Lobster)** 6.50
Original crispy mini taco with your choice of sashimi.
- Vegan Tempura** ✓ 6.50
(Vegan) Crispy vegetable tempura (broccoli, sweet potato, eggplant, carrots and onion) served with house ponzu sauce.
- Shrimp Tempura (4pcs)** 7.95
Crispy jumbo shrimp tempura served with house tempura sauce.
- Takoyaki (6pcs)** 7.75
Battered octopus with yuzu mayo, eel sauce, and smoked bonito flakes.



Gyoza Bao Bun Mini Taco Shrimp Tempura Takoyaki

- Calamari Karaage** 9.95
Crispy deep-fried delicate squid rings with yuzu and spicy mayo sauce.
- Soft Shell Crab Tempura** 10.50
Soft shell crab coated with tempura flour served with house special sauce.
- Pepper Tuna Tataki** 10.95
Lightly seared, marinated tuna, thinly sliced and served with eel and yuzu mayo sauce.
- Sichuan Dumpling in Chili Oil (8pcs)** 11.95
Eight pieces of shrimp and chicken dumplings in chili oil.
- Salmon/Yellowtail Carpaccio** 12.50/14.50
Thinly sliced salmon or yellowtail (8 pcs, raw) with wasabi yuzu sauce
- ★ Salmon Mango Salsa** 12.50
Thinly sliced salmon (8 pcs, raw) with mango salsa



Calamari Tuna Tataki Sichuan Dumplings Salmon Carpaccio Salmon Salsa

SALAD

- House Salad** 4.00
Mixed greens, carrots, tomatoes with ginger dressing.
- Seaweed Salad** ✓ 5.50
Seaweed tossed with roasted sesame seed and sesame oil.
- Crunchy Soba Salad** ✓ 6.50
Mixed greens, carrots, tofu and cherry tomatoes topped with fried soba and Japanese sesame dressing.
- Add-ons:** Chicken Karaage \$3.00 2 Seasoned Egg Halves \$1.50
Salmon Sashimi \$4.50
- Spicy Kani Salad** 7.50
Kani (shredded imitation crab), cucumber, crunchies with spicy mayonnaise.

✓ Vegan ✪ Spicy 🌀 Extra Spicy ★ Signature

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

RAMEN THIN NOODLE IN SOUP

- ★ Black Queen (Signature)** 14.75
Tonkotsu (pork) soup, shaoyu (soy sauce) and mayu oil (dark roasted leek with crushed garlic oil), chashu (roast pork), red ginger, menma (bamboo shoots), kikurage (wood-ear mushroom), seasoned boiled egg, and scallion.
- ★ Red Volcano (Signature)** 🌀 14.50
Tonkotsu (pork) soup with shaoyu (soy sauce) and house spicy paste topped with chashu (roast pork), red ginger, menma (bamboo shoots), kikurage (wood-ear mushroom), seasoned boiled egg, and scallion.
- Traditional Tonkotsu Ramen** 14.25
Creamy tonkotsu (pork) broth, **Gluten-Free** shio (salt) sauce, chashu (roast pork), red ginger, menma (bamboo shoots), kikurage (wood-ear mushroom), mustard leaf, bean sprouts, kikurage.
- Dandan Ramen Ramen** 🌀 15.50
Creamy tonkotsu (pork) broth and oat milk with sesame paste (mild spicy), and ground pork, seasoned boiled egg, scallion, and bean sprout.



Blank Queen Red Volcano Tonkotsu Dandan

- Miso Chicken Ramen** 13.50
Chicken broth, miso paste topped with chicken chashu, red ginger, menma (bamboo shoots), kikurage (wood ear mushroom), seasoned boiled egg, and scallion.
- Shrimp Chicken Wonton Ramen** 13.50
Chicken broth, shaoyou (**soy sauce**), house handmade shrimp dumplings, bok choy, bean sprouts, kikurage (wood-ear mushroom), seasoned boiled egg, and scallion.
- Chili Lime Chicken Ramen** 🌀 13.50
Chicken broth seasoned with **Gluten-Free** lime & shio (**salt**) base sauce and chili sauce, topped with ground chicken (**Gluten-Free**), takana (seasoned mustard leaf), bean sprouts, kikurage (wood-ear mushroom), seasoned boiled egg, and scallion.

- Chicken Curry Ramen** 14.75
Gluten-Free curry and coconut milk sauce with chicken broth topped with sautéed red pepper, onion and eggplant, bean sprouts, seasoned boiled egg, and scallion. Choose chicken breast strips (**Gluten-Free**), or chicken katsu (deep fried).



Miso Chicken Shrimp Wonton Chili Lime Chicken Curry

✓ Vegan ✪ Spicy 🌀 Extra Spicy ★ Signature

- Kimchi Beef Ramen** 🌀 14.95
Light chicken broth seasoned with **Gluten-Free** house kimchi sauce, topped with pan-fried beef slices and kimchi, bean sprouts, kikurage (wood ear mushroom), seasoned boiled egg, and scallion.
- Tomato Beef Ramen** 14.95
Light chicken and beef broth seasoned with **Gluten-Free** tomato sauce, topped with pan-fried beef slices and cabbage, bean sprouts, kikurage (wood ear mushroom) and seasoned boiled egg, and scallion.
- Seafood Ramen (signature)** 16.50
House seafood soup (**Gluten-Free**) with shrimp base and mussels, clams, shrimp, fish balls, fish cakes, menma (bamboo shoots), kikurage mushroom, bok choy, enoki mushroom, bean sprouts, seasoned egg, and scallion.
- Curry Seafood Ramen** 🌀 16.50
Yellow curry and coconut milk sauce (**Gluten-Free**) with chicken broth, topped with shrimp, fishballs, fishcake, wood-ear mushroom, seasoned boiled egg, bean sprout, and scallion.
- Vegan Explosion Ramen** ✓ 12.75
Veggie broth, **miso paste**, fried tofu, bok choy, enoki mushroom, menma (bamboo shoots), corn, kikurage (wood ear mushroom), bean sprouts, and scallion. No egg.
- Vegan Coconut Curry Ramen** ✓ 🌀 14.25
Curry and coconut milk in kombu (seaweed) broth with fried tofu, menma (bamboo shoots), sautéed red pepper, eggplant and onion, bean sprouts, and scallion. No egg.



Beef (Kimchi/Tomato) Seafood Vegan Explosion Vegan Curry

Add-on:

- 2 Seasoned Egg Halves 1.75
- Kikurage (Mushroom) ✓ 1.50
- Menma (Bamboo shoots) ✓ 1.75
- Chashu Pork (2 pcs) 3.75
- Fried Tofu (3 pcs) ✓ GF 2.50
- Takana (Mustard leaf) ✓ GF 2.00
- Ground Chicken GF 2.50
- Chashu Chicken 3.00
- Kimchi GF 3.50
- Gluten-Free Rice Noodle GF 1.00
- Shrimp Chicken Wonton (6pcs) 4.50
- Shrimp Tempura (2 Jumbo) 4.25
- Beef Kimchi GF 🌀 5.50
- Beef with Tomato Sauce GF 5.50
- Corn ✓ GF 0.75
- Broccoli ✓ GF 0.75
- Bok Choy ✓ GF 0.75
- More Noodle ✓ 2.00
- More Broth 4.50

UDON THIN NOODLE IN SOUP

- Vegan Tofu Udon** ✓ 12.50
Udon noodle in vegetable soup served with mixed vegetables and steamed tofu.
- Shrimp Tempura Udon** 13.25
Udon noodle in dashi broth, served with mixed vegetables and two pieces of shrimp tempura.



Shrimp Tempura Udon Cold Soba

SOBA BUCKWHEAT NOODLE

- Shrimp Tempura Soba (hot broth or cold dipping sauce)** 13.50
Buckwheat noodle and four (4) shrimp tempuras served with hot dashi broth or cold house dipping sauce.

✓ Vegan ✪ Spicy 🌀 Extra Spicy ★ Signature

DONBURI (RICE BOWL)

- Chicken Oyako Don** 12.50
Sautéed chicken and scrambled eggs in house oyako sauce (mirin and soy sauce) with fukushin zuke (pickled radish), and seaweed.
- Beef Sukiyaki Bowl** 13.50
Tender sukiyaki beef strips, (konjac yam noodle, silky egg, topped with pickled radish, bamboo shoots, and seaweed.
- Bibimbap** 13.50
White rice mixed with beef and julienned vegetables topped with silky egg Served with house red chili paste on the side.
- Seafood Tofu Stew** 16.50
Shrimp, mussel, clam, tofu, and onion stew in seafood broth served with white rice.



Oyako Bibimbap Beef Sukiyaki Seafood Tofu

TERIYAKI SERVED WITH WHITE RICE

- Served with onion, carrots, broccoli and white rice with teriyaki sauce.
- Vegetable Teriyaki** ✓ 12.75
Pan fried tofu cutlets, eggplants and cabbage.
- Chicken Teriyaki** (white meat) 12.95
- Beef Teriyaki** 13.50
- Shrimp Teriyaki** 14.50

CURRY PLATTER SERVED WITH WHITE RICE

- Vegan Curry** ✓ 12.75
Eggplant, red pepper, and tofu cutlet with house Japanese curry sauce topped with fukushin zuke (pickles). Served with white rice.
- ★ Chicken Katsu Curry** 12.95
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** 13.50
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 Veggie ✓ 12.50
- Pork Sausage 12.50
- Chicken 12.50
- Shrimp 13.50
- Beef 14.50
- Beef with Kimchi 15.50

YAKI UDON STIR FRIED NOODLE

- Stir fried udon with mixed vegetables (onion, bean sprout, scallion, carrots, cabbage) and your choice of protein.
- Tofu or Veggie ✓ 12.50
- Pork Sausage 12.50
- Chicken 12.50
- Shrimp 13.50
- Beef 14.50
- Beef with Kimchi 15.50



Teriyaki Curry Platter Fried Rice Yaki Udon