

Ramen menu

Ramen (light soup)

Soup made from whole chicken, chicken bones, and vegetables is blended with seafood stock made from kombu kelp, dried saury, and dried skipjack to make Japanese-style ramen.



1. Soy sauce ramen

しょうゆらーめん

¥680

Braised pork, Green onion, Welsh onion, Fermented bamboo shoots, Kikuna greens



2. Salt ramen

しおらーめん

¥750

Braised pork, Green onion, Welsh onion, Fermented bamboo shoots, Kikuna greens, Shredded red pepper, Japanese plum paste

Ramen (rich soup)

Ramen in a deeply flavored soup made from chicken bones and dried fish (saury).



3. Soy sauce ramen

しょうゆらーめん

¥750

Braised pork, Welsh onion, Fermented bamboo shoots, Kikuna greens, Korean red pepper powder



4. Salt ramen

しおらーめん

¥750

Braised pork, Welsh onion, Fermented bamboo shoots, Kikuna greens, Shredded red pepper, Black pepper

Ramen menu

Tsukemen (light soup)

Japanese-style soup made by blending soup made from whole chicken, chicken bones, and vegetables with seafood stock made from kombu kelp, dried saury, and dried skipjack served alongside ramen noodles. Enjoy by dipping the noodles in the soup before eating



5. Soy sauce tsukemen

しょうゆつけめん

Braised pork, Fermented bamboo shoots, Welsh onion

Small (120 g) - ¥750

Regular (240 g) - ¥800

Large (360 g) - ¥900

Tsukemen (rich soup)

Deeply flavored soup made from chicken bones and dried fish (saury) served alongside ramen noodles. Enjoy by dipping the noodles in the soup before eating them.



6. Soy sauce tsukemen

しょうゆつけめん

Braised pork, Fermented bamboo shoots, Welsh onion

Small (120 g) - ¥800

Regular (240 g) - ¥850

Large (360 g) - ¥950

Toppings

7. Additional ramen noodles

らーめんの麺、替玉

¥100

8. Boiled egg

煮玉子

¥100

9. Fermented bamboo shoots

メンマ

¥100

10. Braised pork

チャーシュー

¥150

Other

11. White rice

白ごはん

¥200

12. Rice with hot spring egg

温玉ごはん

¥250

13. Bottled beer (medium bottle)

瓶ビール (中)

¥480