

Ramen

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Not to be confused with [Ramyeon](#), [Lamian](#), [Instant noodles](#), or [Ramune](#).

This article is about the Japanese noodle dish. For the instant version and other uses, see [Ramen \(disambiguation\)](#).

| | |
|--|---|
| <div>Shoyu ramen, at Kasukabe Station (2014.05.05) L.jpg</div> | |
| <div><i>Shoyu ramen</i></div> | |
| Alternative names | <i>Nankin <i>soba</i>, <i>shina <i>soba</i>, <i>chūka <i>soba</i></i></i></i> |
| Type | Noodle soup |
| Place of origin | Yokohama Chinatown , Japan |
| Region or state | East Asia |
| Serving temperature | Hot |
| Main ingredients | Chinese-style alkaline wheat noodles , meat- or fish-based broth , vegetables or meat |
| Variations | Many variants, especially regional, with various ingredients and toppings |

- [Cookbook: Ramen](#)
- [Media: Ramen](#)

Ramen (ⁱˈrɑːmən/) (拉麵, ラーメン or らーめん, *rāmen*, IPA: [ɾa̠ːˈme̞ɴ]) is a [Japanese](#) noodle dish. It consists of [Chinese-style wheat noodles](#) (or 中華麵, *chūkamen*) served in a [broth](#); common flavors are [soy sauce](#) and [miso](#), with typical toppings including sliced [pork](#) (*[chashu](#)*), [nori](#) (dried seaweed), [menma](#) (bamboo shoots), and [scallions](#). Ramen has its roots in Chinese noodle dishes.^[1] Nearly every region in Japan has its own variation of ramen, such as the *[tonkotsu](#)* (pork bone broth) ramen of [Kyushu](#) and the *miso* ramen of [Hokkaido](#).

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History[edit]

Etymology[edit]

The word *ramen* is a Japanese borrowing of the [Mandarin Chinese](#) *[lāmiàn](#)* (拉麵, "pulled noodles").^{[2][3]} However, historian [Barak Kushner](#) argues that this borrowing occurred retroactively and that various independent Japanese corruptions of Chinese words had already led to Japanese people calling this Chinese noodle dish "ramen".^[4] One theory suggests that the Japanese mistook the Chinese particles "le" (了) or "la" (啦, a contraction of 了啊)^[4] for a "ra" sound when Chinese cooks would announce "hǎo le" (好了) to communicate that a dish was complete. The Japanese then appended the word "men" (麵, meaning 'noodle') to the "ra" to create the word "ramen".^[5] Early ramen or ramen-like dishes went by different names, such as *Nankin soba* (南京そば, literally "[Nanjing](#) soba", named after the city which was the then capital of [China](#)), *Shina soba* (支那そば, literally "Chinese soba"), or *Chūka soba* (中華そば, also meaning "Chinese soba").^{[6][4][5]} Until the 1950s, ramen was most commonly called *Shina soba*, but today *Chūka soba* or just *ramen* (ラーメン) are more common, as the word "支那" (*Shina*, meaning "China") has acquired a pejorative connotation through its association with Japanese imperialism.^[7]

Origin[edit]

Ramen is a Japanese^[8] adaptation of Chinese wheat noodle soups^{[9] [10][11] [12] [13]} and was first recorded to have appeared in [Yokohama Chinatown](#).^{[14][15]} Although the ramen takes its name from *[lāmiàn](#)*, it does not actually evolve from the northern Chinese dish of *[lamian](#)*. The noodles used in ramen known as "chūkamen" are cut rather than hand-pulled.^[4] The ramen is derived from southern Chinese noodle dishes such as the *[char siu](#)* tangmian of [Guangdong](#) and the rousi tangmian^{[16][5] [6]} of [Jiangnan](#).^[17] This is reflective of Yokohama Chinatown's demographics, as most Chinese settlers in the district came from the cities of [Guangzhou](#) and [Shanghai](#).^{[18][19]}

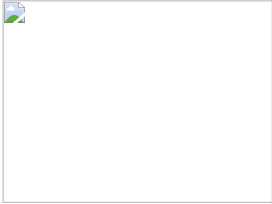
One theory says that ramen was introduced to Japan during the 1660s by the Chinese [neo-Confucian](#) scholar [Zhu Shunsui](#) who served as an advisor to [Tokugawa Mitsukuni](#) after he became a refugee in Japan to escape [Manchu rule](#) and Mitsukuni became the first Japanese person to eat ramen. Most historians reject this theory as a myth created by the Japanese to embellish the origins of ramen.^[20]

According to historians, the more plausible theory is that ramen was introduced to Japan in the late 19th^{[9] [21]} or early 20th centuries by Chinese immigrants living in [Yokohama Chinatown](#).^{[14][15]} In 1910, the first ramen shop named *[Rairaiken](#)* [ja] (米々軒) opened in [Asakusa, Tokyo](#), where the Japanese owner employed twelve [Cantonese](#) cooks from

[Yokohama's Chinatown](#) and served the ramen arranged for Japanese customers.^{[22][23]} Early versions were wheat noodles in broth topped with [char siu](#).^[2]

By 1900, restaurants serving Chinese cuisine from [Guangzhou](#) and [Shanghai](#) offered a simple dish of noodles, a few toppings, and a broth flavored with salt and pork bones. Many Chinese living in Japan also pulled portable food stalls, selling ramen and [gyōza dumplings](#) to workers. By the mid-1900s, these stalls used a type of a musical horn called a *charumera* (チャルメラ, from the Portuguese *charamela*) to advertise their presence, a practice some vendors still retain via a loudspeaker and a looped recording. By the early [Shōwa period](#), ramen had become a popular dish when eating out.^[citation needed] According to ramen expert Hiroshi Osaki, the first specialized ramen shop opened in [Yokohama](#) in 1910.^{[12] [24]}

Postwar popularization^[edit]



Ramen stall in Tokyo

After Japan's defeat in [World War II](#), the [American military](#) occupied the country from 1945 to 1952.^[2] In December 1945, Japan recorded its worst [rice](#) harvest in 42 years,^{[2][25]} which caused food shortages as Japan had drastically reduced rice production during the war as production shifted to colonies in China and Formosa island.^[2] The US flooded the market with cheap wheat flour to deal with food shortages.^[2] From 1948 to 1951, [bread](#) consumption in Japan increased from 262,121 tons to 611,784 tons,^[2] but wheat also found its way into ramen, which most Japanese ate at black market food vendors to survive as the government food distribution system ran about 20 days behind schedule.^[2] Although the Americans maintained Japan's wartime ban on outdoor food vending,^[2] flour was secretly diverted from commercial mills into the black markets,^[2] where nearly 90 percent of stalls were under the control of gangsters related to the [yakuza](#) who extorted vendors for protection money.^[2] Thousands of ramen vendors were arrested during the occupation.^[2]

In the same period, millions of Japanese troops returned from China and continental [East Asia](#) from their posts in the [Second Sino-Japanese War](#). Some of them would have been familiar with wheat noodles.^[2] By 1950 wheat flour exchange controls were removed and restrictions on food vending loosened, which further boosted the number of ramen vendors: private companies even rented out *yatai* starter kits consisting of noodles, toppings, bowls, and chopsticks.^[2] Ramen *yatai* provided a rare opportunity for small scale postwar entrepreneurship.^[2] The Americans also aggressively advertised the nutritional benefits of wheat and animal protein.^[2] The combination of these factors caused wheat noodles to gain prominence in Japan's rice-based culture.^[2] Gradually, ramen became associated with urban life.^[2]

Modern period^[edit]

A hot bowl of *tonkotsu* ramen in [Tokyo](#)

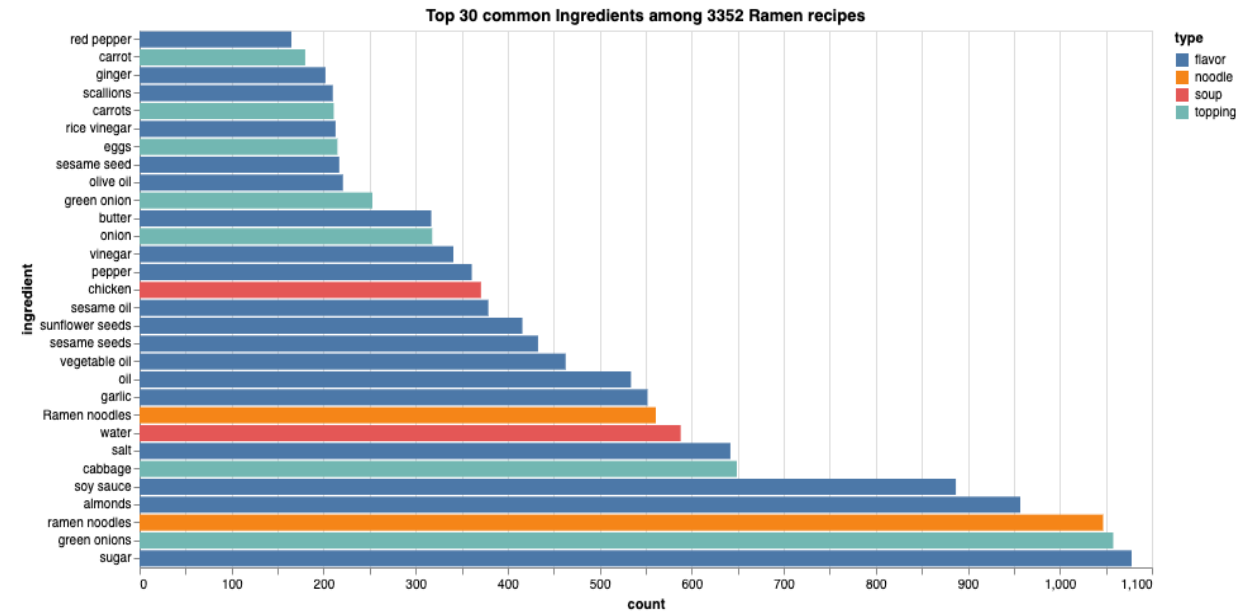
In 1958, [instant noodles](#) were invented by [Momofuku Ando](#), the Taiwanese-Japanese founder and chairman of [Nissin Foods](#). Named the greatest Japanese [invention](#) of the 20th century in a Japanese poll,^[26] instant ramen allowed anyone to make an approximation of this dish simply by adding boiling water.

Beginning in the 1980s, ramen became a Japanese cultural icon and was studied around the world. At the same time, local varieties of ramen were hitting the national market and could even be ordered by their regional names. A [ramen museum](#) opened in [Yokohama](#) in 1994.^[27]

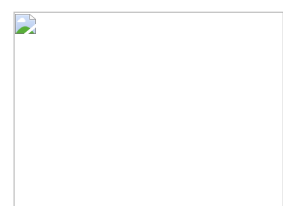
Today ramen is one of Japan's most popular foods, with Tokyo alone containing around 5,000 ramen shops,^[2] and more than 24,000 ramen shops across Japan.^[28] *Tsuta*, a ramen restaurant in Tokyo's [Sugamo](#) district, received a [Michelin star](#) in December 2015.^[28]

Types^[edit]

A wide variety of ramen exists in Japan, with geographical and vendor-specific differences even in varieties that share the same name. Although ramen usually has toppings, ramen can be broadly categorized by its two main ingredients: noodles and broth.



Noodles[[edit](#)]



Fresh ramen noodles

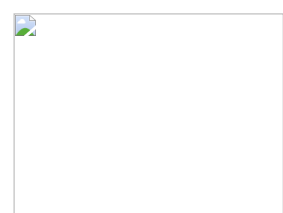
Most noodles are made from four basic ingredients: wheat flour, salt, water, and *kansui* ([かん水](#)) derived from the Chinese jiǎnshuǐ (鹼水) a type of alkaline mineral water, containing [sodium carbonate](#) and usually [potassium carbonate](#), as well as sometimes a small amount of [phosphoric acid](#). Although ramen noodles and [Udon](#) noodles are both made with wheat and are similar, they are different kinds of noodle.

The *kansui* is the distinguishing ingredient in ramen noodles, and originated in [Inner Mongolia](#), where some lakes contain large amounts of these minerals and whose water is said to be perfect for making these noodles. Making noodles with *kansui* lends them a yellowish hue as well as a firm texture.^{[\[citation needed\]](#)} Eggs may also be substituted for *kansui*. Some noodles are made with neither eggs nor *kansui* and should only be used for [yakisoba](#), as they have a weaker structure and are more prone to soaking up moisture and becoming extremely soft when served in soup.^{[\[citation needed\]](#)}

Ramen comes in various shapes and lengths. It may be thick, thin, or even ribbon-like, as well as straight or wrinkled.

Traditionally, ramen noodles were made by hand, but with growing popularity many ramen restaurants prefer to use noodle-making machines to meet the increased demand and improve quality. Automatic ramen-making machines imitating manual production methods have been available since the mid. 20th century produced by such Japanese manufacturers as Yamato MFG. and others.^{[\[29\]](#)}

Soup[[edit](#)]

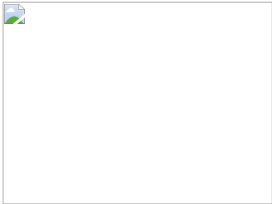


Ramen in tonkotsu soup

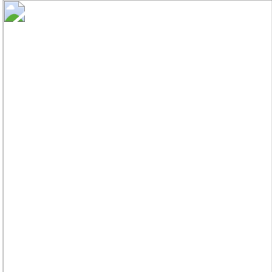
Ramen soup is generally made from stock based on chicken or pork, combined with a variety of ingredients such as [pork](#) bones, [katsuobushi](#) ([skipjack tuna](#) flakes), [niboshi](#) (dried baby sardines),^{[\[30\]](#)} [beef](#) bones, [shiitake](#), [onions](#), and [kombu](#) (kelp). Some modern ramen broths can also be vegetable-based. [Tare](#) is often added to broth to make the soup.

- **Tonkotsu** ([豚骨](#), "pork bone"; not to be confused with [tonkatsu](#)) soup is broth with a typically translucent white colored appearance. Similar to the Chinese [baitang](#) ([白湯](#)), it has a thick broth made from boiling pork bones, fat, and collagen over high heat for many hours, which suffuses the broth with a hearty pork flavor and a creamy consistency that rivals milk, melted butter or gravy (depending on the shop). Although *Tonkotsu* is merely a kind of broth, some people consider [tonkotsu ramen](#) (specialty of Kyushu, its birthplace) a distinct flavor category.^{[\[31\]](#)}
- **Torigara** ([鶏がら](#), "Chicken bone") soup based on chicken bone broth originated mainly in Tokyo. It is often used as a base for salt and shoyu ramen.^{[\[32\]](#)}

Flavors[[edit](#)]



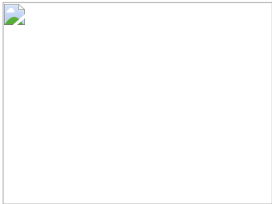
Shio ramen



Shoyu ramen



Miso ramen



Karē ramen

The resulting combination is generally divided into several categories. Although newer and older variations often make this categorization less clear-cut, a description of said old variations is as follows:

- **Shio** (塩, "salt") ramen is the oldest of the four types.^[31] It has a pale, clear, yellowish broth made with plenty of salt and any combination of chicken, vegetables, fish, and seaweed. Occasionally pork bones are also used, but they are not boiled as long as they are for *tonkotsu* ramen, so the soup remains light and clear. [Chāshū](#) is sometimes swapped for lean chicken meatballs, and pickled plums and [kamaboko](#) (a slice of processed fish roll sometimes served as a frilly white circle with a pink or red spiral called [narutomaki](#)) are popular toppings as well. Noodle texture and thickness varies among *shio* ramen, but they are usually straight rather than curly. "[Hakodate](#) Ramen" is a well-known version of shio ramen in Japan.
- **Shōyu** (醤油, "[soy sauce](#)") ramen has a clear brown broth, based on a chicken and vegetable (or sometimes fish or beef) stock with plenty of soy sauce added resulting in a soup that is tangy, salty, and savory yet still fairly light on the palate. *Shōyu* ramen usually has curly noodles rather than straight ones, although this is not always the case. It is often adorned with marinated bamboo shoots or [menma](#), scallions, *ninjin* (carrot), *kamaboko* (fish cakes), *nori* (seaweed), boiled eggs, bean sprouts or [black pepper](#); occasionally the soup will also contain chili oil or Chinese spices, and some shops serve sliced beef instead of the usual [chashū](#).
- **Miso** (味噌) ramen reached national prominence around 1965. This uniquely Japanese ramen, which was developed in Sapporo Hokkaido, features a broth that combines copious [miso](#) and is blended with oily chicken or fish broth – and sometimes with *tonkotsu* or lard – to create a thick, nutty, slightly sweet and very hearty soup. *Miso* ramen broth tends to have a robust, tangy flavor, so it stands up to a variety of flavorful toppings: spicy bean paste or [tōbanjan](#) (豆瓣醬), butter and corn, leeks, onions, bean sprouts, ground pork, cabbage, [sesame seeds](#), white pepper, chilli and chopped garlic are common. The noodles are typically thick, curly, and slightly chewy.
- **Karē** (カレー, "curry") ramen is a relative newcomer, cooked with curry soup. In Japan, several cities claim to be its place of origin. The city of [Muroran](#) claims it originated there in 1965^[33] (see also [Muroran curry ramen](#)), while the city of [Sanjō](#) city claims to have had kare ramen for over 80 years,^[34] and the city of [Katori](#) also claims to have been the site of its origin.^[35] Curry soup is mainly made with pork bones and vegetables and is seasoned with [curry](#). The noodles are thick and curly. Toppings include [chāshū](#), wakame, and bean sprouts.

Toppings[[edit](#)]

After basic preparation, ramen can be seasoned and flavored with any number of toppings, including but not limited to:^[36]

- [Chāshū](#) (sliced barbecued or braised pork)
- [Negi](#) (green onion)
- *Takana-zuke* (Pickled and seasoned mustard leaves)
- Seasoned (usually [salted](#)) [boiled egg](#) ([Soy egg](#) ("Ajitsuke Tamago"))
- [Bean](#) or other sprouts
- [Menma](#) (lactate-fermented bamboo shoots)
- [Kakuni](#) (braised pork cubes or squares)
- Kikurage ([wood ear mushroom](#))
- [Nori](#) (dried [seaweed](#))
- [Kamaboko](#) (formed fish paste, often in a pink and white spiral called [narutomaki](#))
- [Squid](#)
- [Umeboshi](#) (pickled plum)
- [Corn](#)
- [Butter](#)
- [Wakame](#) (a type of seaweed)

- [Olive oil](#)
- [Sesame oil](#)
- [Soy sauce](#)
- Other types of [vegetables](#)

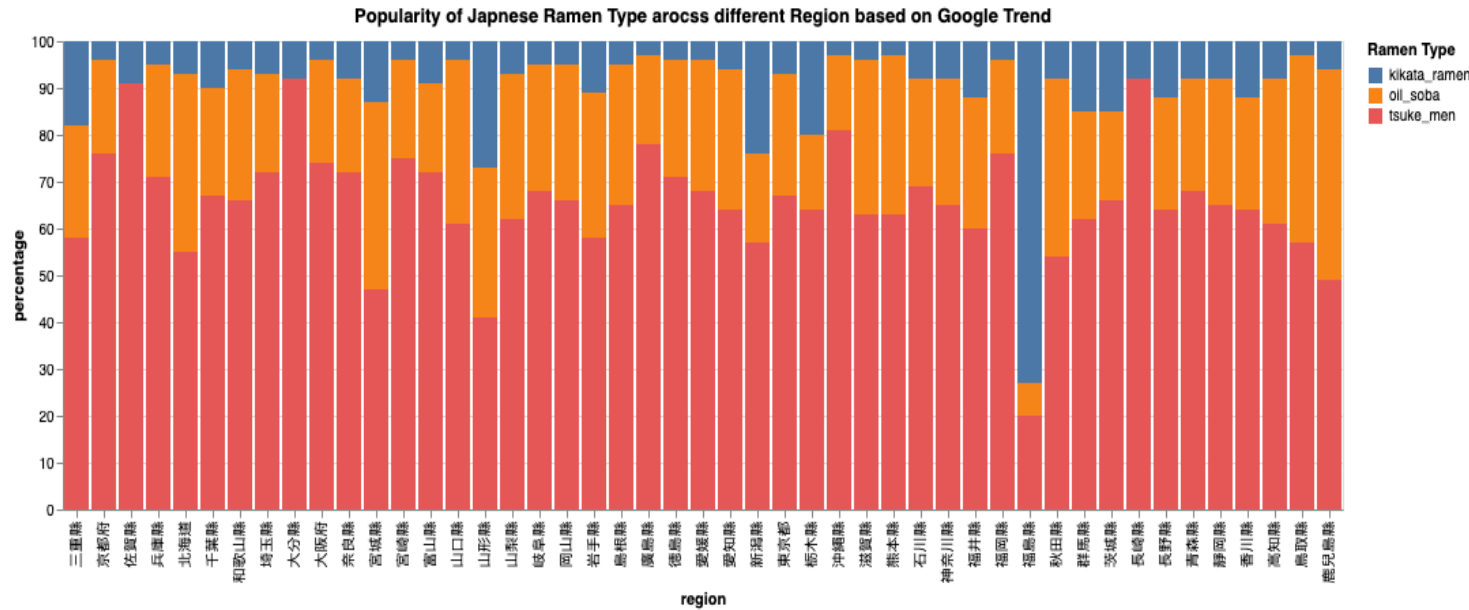
Preference[[edit](#)]

Seasonings commonly added to ramen are white pepper, [black pepper](#), butter, [chili pepper](#), sesame seeds, and crushed garlic.^[37] Soup recipes and methods of preparation tend to be closely guarded secrets.

Most *tonkotsu* ramen restaurants offer a system known as *kae-dama* (替え玉), where customers who have finished their noodles can request a "refill" (for a few hundred yen more) to be put into their remaining soup.^[38]

Regional variations[[edit](#)]

While standard versions of ramen are available throughout Japan since the [Taisho period](#), the last few decades have shown a proliferation of regional variations, commonly referred to as *gotouchi ramen* (ご当地ラーメン). Some of these which have gone on to national prominence are:



- [Sapporo](#), the capital of [Hokkaido](#), is especially famous for its ramen. Most people in Japan associate Sapporo with its rich *miso* ramen, which was invented there and which is ideal for Hokkaido's harsh, snowy winters. Sapporo miso ramen is typically topped with sweetcorn, butter, bean sprouts, finely chopped pork, and garlic, and sometimes local seafood such as [scallop](#), [squid](#), and [crab](#). [Hakodate](#), another city of Hokkaido, is famous for its salt flavored ramen,^[39] while [Asahikawa](#) in the north of the island offers a soy sauce-flavored variation.^[40] In [Muroran](#), many ramen restaurants offer [Muroran curry ramen](#).^[41]
- [Kitakata ramen](#) is known for its rather thick, flat, curly noodles served in a pork-and-[niboshi](#) broth. The area within the former city limits has the highest per-capita number of ramen establishments. Ramen has such prominence in the region that locally, the word *soba* usually refers to ramen, and not to actual [soba](#) which is referred to as *nihon soba* ("Japanese soba").
- [Tokyo](#)-style ramen consists of slightly thin, curly noodles served in a soy-flavored chicken broth. The Tokyo style broth typically has a touch of [dashi](#), as old ramen establishments in Tokyo often originate from [soba](#) eateries. Standard toppings are chopped scallion, [menma](#), sliced pork, kamaboko, egg, nori, and spinach. [Ikebukuro](#), [Ogikubo](#) and [Ebisu](#) are three areas in Tokyo known for their ramen.^[citation needed]
- [Yokohama](#) ramen specialty is called [le-kei](#) (家系). It consists of thick, straight noodles served in a soy flavored pork broth similar to *tonkotsu*, sometimes referred to as, *tonkotsu-shoyu*. The standard toppings are roasted pork ([chāshū](#)), boiled spinach, sheets of nori, often with shredded [Welsh onion](#) (*negi*) and a soft or hard boiled egg. It is traditional for customers to customize the softness of the noodles, the richness of the broth and the amount of oil they want.
- [Wakayama](#) ramen in the [Kansai region](#) has a broth made from soy sauce and pork bones.^[42]
- [Hakata ramen](#) originates from [Hakata](#) district of [Fukuoka](#) city in [Kyushu](#). It has a rich, milky, pork-bone *tonkotsu* broth and rather thin, non-curly and resilient noodles. Often, distinctive toppings such as crushed [garlic](#), [beni shōga](#) (pickled ginger), sesame seeds, and spicy [pickled](#) mustard greens (*karashi takana*) are left on tables for customers to serve themselves. Ramen [stalls](#) in Hakata and [Tenjin](#) are well known within Japan. Recent trends have made Hakataramen one of the most popular types in Japan, and several chain restaurants specializing in Hakata ramen can be found all over the country.
- Tofu ramen is a specialty of Iwatsuki ward in Saitama City.

- [Tokyo-style ramen](#)
- [Kitakata ramen](#)
- [Hakata ramen with tonkotsu soup](#)

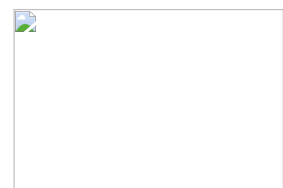
-  [Wakayama ramen](#)
-  [Tsukemen dipping ramen](#)
-  [Aburasoba \("oiled noodles"\)](#)
-  [Takayama ramen](#)
-  [Hiyashi \(chilled\) ramen](#)
-  [Butter corn ramen, specialty of Hokkaido](#)
-  [Sapporo-style ramen](#)
-  [Muroran curry ramen](#)

Related dishes[[edit](#)]

There are many related, [Chinese-influenced](#) noodle dishes in Japan. The following are often served alongside ramen in ramen establishments. They do not include noodle dishes considered traditionally Japanese, such as [soba](#) or [udon](#), which are almost never served in the same establishments as ramen.

- [Nagasaki champon](#). The noodles are thicker than ramen but thinner than udon. Champon is topped with a variety of ingredients, mostly [seafood](#), stir-fried and dressed in a starchy sauce. The stir-fried ingredients are poured directly over the cooked noodles, with the sauce acting as a soup.
- Tan-men* is a mild, usually salty soup, served with a mix of sautéed vegetables and seafood/pork. Not to be confused with the tantan-men (see after).
- Wantan-men* has long straight noodles and [wonton](#), served in a mild, usually salty soup.
- [Tsukemen](#) ("dipping noodles"). The noodles and soup are served in separate bowls. The diner dips the noodles in the soup before eating. Can be served hot or chilled.
- Tantan-men* (担担麵). Japanese version of [dan dan noodles](#), itself a [Szechuan](#) specialty. Ramen in a reddish, spicy chili and sesame soup, usually containing minced pork, garnished with chopped [scallion](#) and [chili](#) and occasionally topped with spinach or Bok Choi (chingensai).
- Sārātanmen* or *sanrātanmen* (酸辣湯麵, "noodles in [hot and sour soup](#)") is very similar to [Szechuan hot and sour soup](#), but served with long noodles. The topping ingredients are sautéed and a thickener is added before the mix is poured on the soup and the noodles.
- Abura soba* ("oil-noodles"). Ramen and toppings served without the soup, but with a small quantity of oily soy-based sauce instead.
- [Hiyashi-chuka](#) (冷やし中華, "chilled Chinese"). Also known as *reimen*, esp. in western Japan. A summer dish of chilled ramen on a plate with various toppings (typically thin strips of [omelet](#), ham, cucumber and tomato) and served with a vinegary soy dressing and [karashi](#) (Japanese mustard). It was first produced at the Ryutei, a Chinese restaurant in [Sendai](#).

Restaurants in Japan[[edit](#)]



A ramen restaurant in Shinjuku Kabukicho

Ramen is offered in various types of restaurants and locations including [ramen shops](#), [izakaya](#) drinking establishments, lunch cafeterias, [karaoke](#) halls, and amusement parks. Many ramen restaurants only have a counter and a chef. In these shops, the meals are paid for in advance at a ticket machine to streamline the process.^[43]

However, the best quality ramen is usually only available in specialist *ramen-ya* restaurants. Some restaurants also provide [Halal](#) ramen (using chicken) in Osaka and Kyoto. As *ramen-ya* restaurants offer mainly ramen dishes, they tend to lack variety in the menu. Besides ramen, some of the dishes generally available in a *ramen-ya* restaurant include other dishes from [Japanese Chinese cuisine](#) such as [fried rice](#) (called *Chahan* or *Yakimeshi*), [gyoza](#) (Chinese dumplings), and beer. *Ramen-ya* interiors are often filled with Chinese-inspired decorations.^[44]

During the [COVID-19 pandemic](#), many ramen restaurants were temporarily closed, with 34 chains filing for bankruptcy by September 2020. Ramen restaurants are typically narrow and seat customers closely, making [social distancing](#) difficult.^[45]

Outside Japan[[edit](#)]

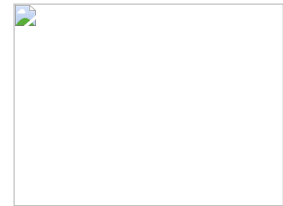
Ramen became popular in China where it is known as *rìshì lāmian* (日式拉麵, lit. "Japanese-style [lamian](#)"). Restaurant chains serve ramen alongside distinctly [Japanese dishes](#), such as [tempura](#) and [yakitori](#). Interestingly, in Japan, these dishes are not traditionally served with ramen, but [gyoza](#), [kara-age](#) and others from [Japanese Chinese cuisine](#).

In Korea, ramen is called *ramyeon* (라면 / 拉麵). There are different varieties, such as *kimchi*-flavored *ramyeon*. While usually served with egg or vegetables such as carrots and scallions some restaurants serve variations of *ramyeon* containing additional ingredients such as *dumplings*, *tteok*, or *cheese* as toppings.^[46]

Outside of Asia, particularly in areas with a large demand for *Asian cuisine*, there are restaurants specializing in Japanese-style foods such as ramen noodles. For example, *Wagamama*, a UK-based restaurant chain serving pan-Asian food, serves a ramen noodle soup and in the United States and Canada, *Jinya Ramen Bar* serves *tonkotsu* ramen.

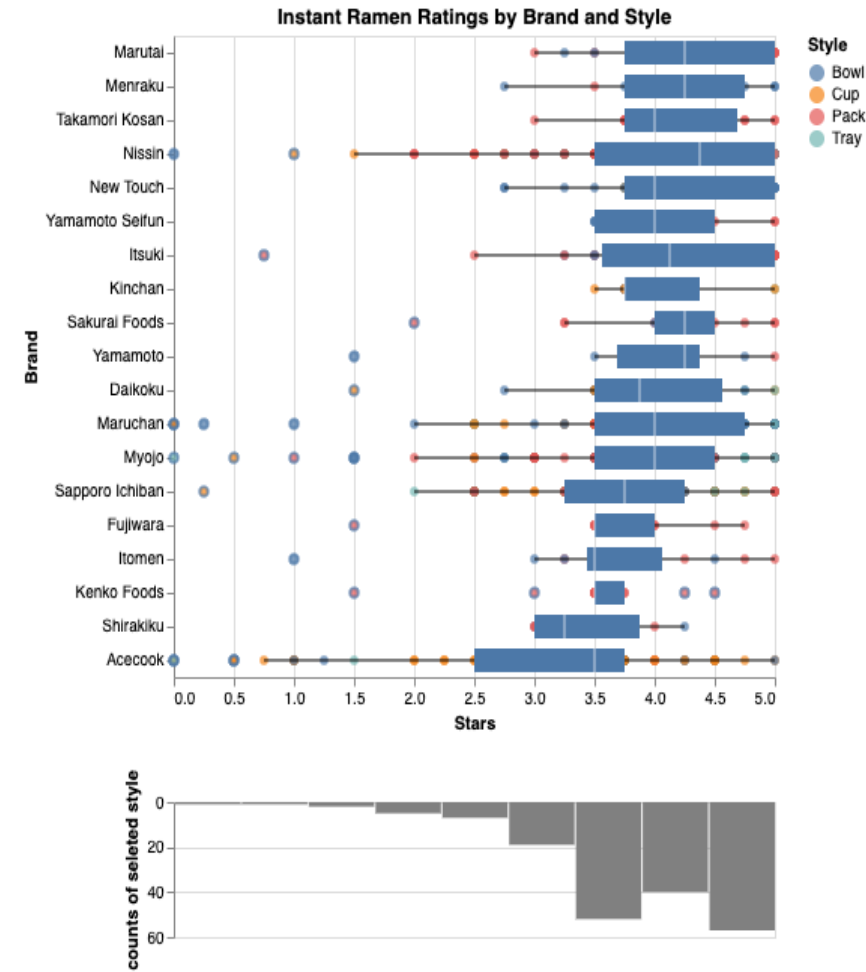
Instant ramen[edit]

Main article: *Instant noodles*



Instant ramen in Japan

Instant ramen noodles were exported from Japan by *Nissin Foods* starting in 1971, bearing the name "Oodles of Noodles".^[47] One year later, it was re-branded "Nissin *Cup Noodles*", packaged in a *foam food container* (It is referred to as **Cup Ramen** in Japan), and subsequently saw a growth in international sales. Over time, the term "*ramen*" became used in North America to refer to other instant noodles. While some research has claimed that consuming instant ramen two or more times a week increases the likelihood of developing heart disease and other conditions, including diabetes and stroke, especially in women, those claims have not been reproduced and no study has isolated instant ramen consumption as an aggravating factor.^{[48][49]} However, instant ramen noodles, known to have a serving of 43 g, consist of very high sodium.^[50] At least 1,760 mg of sodium are found in one packet alone. It consists of 385k calories, 55.7 g of carbohydrates, 14.5 g of total fat, 6.5 g of saturated fat, 7.9 g of protein, and 0.6 mg of thiamine.^[51]



Canned version[edit]

In *Akihabara*, Tokyo, vending machines distribute warm ramen in a steel can known as *ramen kan* (らーめん缶). It is produced by a popular local ramen restaurant in flavors such as *tonkotsu* and curry, and contains noodles, soup, *menma*, and pork. It is intended as a quick snack, and includes a small folded plastic fork.^[52]

In popular culture[edit]

Movies[edit]

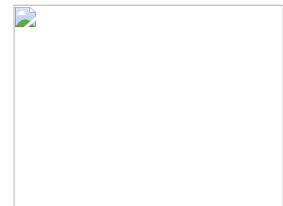
In the 1985 film *Tampopo*, a truck driver, Goro, helps a woman called Tampopo create the perfect ramen restaurant.^[53]

Ramen and how it is made was the subject of the 2008 feature film *The Ramen Girl*, starring [Brittany Murphy](#).

Emoji[edit]

In October 2010, an [emoji](#) was approved for [Unicode](#) 6.0 U+1F35C 🍜 STEAMING BOWL for "Steaming Bowl", that depicts Japanese ramen noodles in a bowl of steaming broth with chopsticks.^{[[s4](#)]} In 2015, the icon was added to Emoji 1.0.^{[[s5](#)]}

Museum[edit]



Shin-Yokohama Rāmen Museum

The [Shin-Yokohama Rāmen Museum](#) is a unique museum about ramen, in the [Shin-Yokohama](#) district of [Kōhoku-ku, Yokohama](#).^{[[s6](#)]}

See also[edit]

 [Food portal](#)

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 - [List of ramen dishes](#)
 - [List of soups](#)
 - [Laghman](#)
 - [Lo mein](#)
 - [Pot Noodle](#)
- [Hawaiian saimin](#)
 - [Shirataki noodles](#)
 - [Tare sauce](#)
 - [Laksa \(Southeast Asia\)](#)
 - [Beef noodles](#)

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