Header

Navigation

Content

Footer

Applied 5 kinds of css property and js

Consist 5 Pages

**Home Page**

Shows new and best seller shop product. Has promotion banner displays product advertisement

**Products Page**

Provide: ramen, side dish. Provide name, desc, and image of product

Specialized in ramen and tempura

This ramen shop specialized is **shoyu ramen**, its been passed down to generation for more than 100 years. With its salty broth and toppings of pork, bamboo shoot, fish cake and an egg, Rairaiken’s *shoyu* ramen rapidly stole the hearts of customers and spread the love of ramen throughout Japan.

Ramen

Our ramen noodles are handmade from scratch, using the best ingredients for the best flavor. This handmade noodle recipe has been passed through generations so it’s guaranteed the flavor never changed through decades.

Broth

For more than 100 years the broth that we’re making always tastes the same, it's always been authentic from the first time ERamen established. Having our own recipe makes the broth taste different from the other. Utilized by our special chef, our broth never tastes disappointing.

Main Ramen menu:

1. Shoyu Ramen

Our specialized ramen, that has been passed through generations. Shoyu ramen has broth made with soy sauce and stock served with our handmade noodles, marinated half-boiled eggs, pork belly chashu, and nori. This ramen is a must try!

1. Tonkotsu Ramen

Tonkotsu ramen broth is made with pork bones and boiled for several hours until the collagen and fat break down. Served with shiitake mushrooms, pork belly chashu, half-boiled eggs, and nori. This ramen gives you the best flavor if you seek for thick flavor.

1. Miso Ramen

Miso ramen broth made with stock and miso paste, using our own miso paste recipe. Served with pork belly chashu, and half-boiled eggs. This miso ramen is our regular favorite.

1. Shio Ramen

Shio ramen broth made with chicken bones, vegetable, and salt that made the broth refreshing and light. Also served with half-boiled eggs, pork belly chashu, and narutomaki. Shio ramen is a fun experience for a first timer.

Tempura menu:

1. Set of vegetable tempura (Eggplant, mushrooms, pumpkin, etc)

Vegetable tempura consist of eggplant, mushrooms, and pumpkin. These vegetables are tossed in light batter and fried until golden brown. Every time you bite into each of them it will give a different taste, pairing it with our ramen will be the best experience.

1. Ebi tempura

Ebi tempura made from shrimp tossed in light batter and fried until golden brown. This crunchy delicacy will make you crave for another one. It is the best pair to eat it with ramen.

Drinks menu:

1. Ocha

Ocha also known as green tea will make a great pair to eat with our hot ramen. We select the best green tea to make this ocha.

1. Matcha

Matcha also known as powdered green tea is a well-known drink around the world. We make our own matcha to pair it with our ramen and tempura. This matcha tastes amazing while hot.

**Promotion Page**

Shows promotion offers and discount products. Displays all discount product. Eramen have partnership w e-wallet com in indonesia

**About us**

Provides information taht relevant, as history, vision mission of eramen.

Vision

Our vision is to honor the rich heritage of ramen since 1910, offering an authentic and unforgettable culinary experience that captures the essence of traditional Japanese flavors. We strive to preserve the time-honored techniques and recipes passed down through generations, while also embracing innovation to create new and exciting variations of this beloved dish.

Mission

We are dedicated to crafting exceptional ramen dishes that reflect the time-honored traditions of Japan, combined with a commitment to innovation and culinary exploration. We prioritize the pursuit of excellence in every aspect of our ramen offerings. From meticulously sourcing the freshest and highest quality ingredients to perfecting the balance of flavors in our broths, noodles, and toppings, we strive to deliver an unparalleled dining experience to our guests.

History

1910 -> Founded by Kuniichi Ozaki and becoming the first ramen shop ever in Japan known as Rairaiken.

1937 -> Stopped operating because of World War II

1945 -> Start operating because World War II ended, and Rairaiken helping injured soldier by giving them free food.

1960 -> Celebrating their 50 years ramen shop by expanding their business in asia

2010 -> Celebrating their 100 years ramen shop, japanese government build a museum based on Rairaiken shop and the museum known as Shin-Yokohama Ramen Museum.

2015 -> Rairaiken changed its name to ERamen and expanding to south east asia especially Indonesia

**Contact us**

1960 & 2010

Inspired by 来々軒

Rairaiken ramen shop that opened in 1910 closed, then reopened after 44 years. Rairaiken have its own museum ramen shop in yokohama.

<https://thesmartlocal.jp/rairaiken-reopening/>

<https://ramenadventures.com/listing/%E6%B7%BA%E8%8D%89-%E4%BE%86%E3%80%85%E8%BB%92-rairaiken-at-the-shin-yokohama-ramen-museum/>

Link figma:

<https://www.figma.com/file/Pf42OU7utBHQlG3Zdj44ZX/HCI-LAB?type=design&node-id=0%3A1&t=s84yBNdwrtbg0t7z-1>