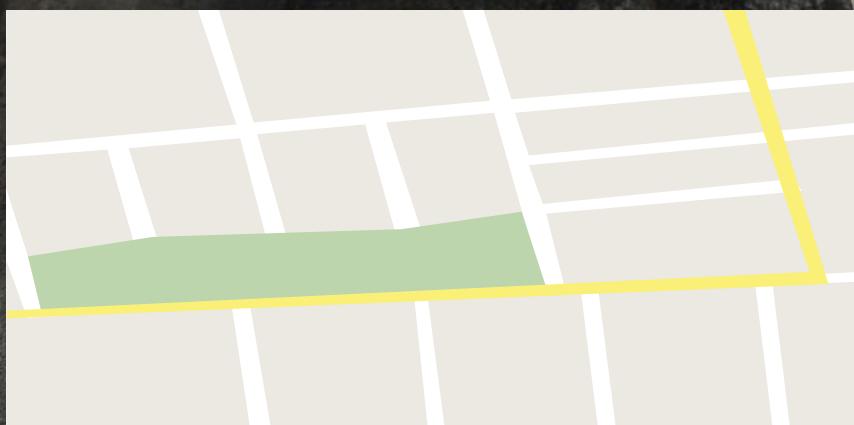




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Ramen is Japan's Ultimate Soul Food. Perhaps even the world's Ultimate Soul Food. There are now countless ramen types, from the heavy and thick to the light and springy. If we start with the basics, there are 4 main ones, as shown below. Alternatively navigate through our menu for Ramen by Japanese region/city

Shoyu

Shio

Tonkotsu

Miso



Shoyu (soy sauce) is at the center of Japanese cuisine. So it's no wonder that shoyu ramen was the first ever ramen. While there's an insane amount of shoyu ramen variety, the broth is normally brown in color and naturally carries a salty, tangy flavor. In Tokyo's version, curly noodles are often used.

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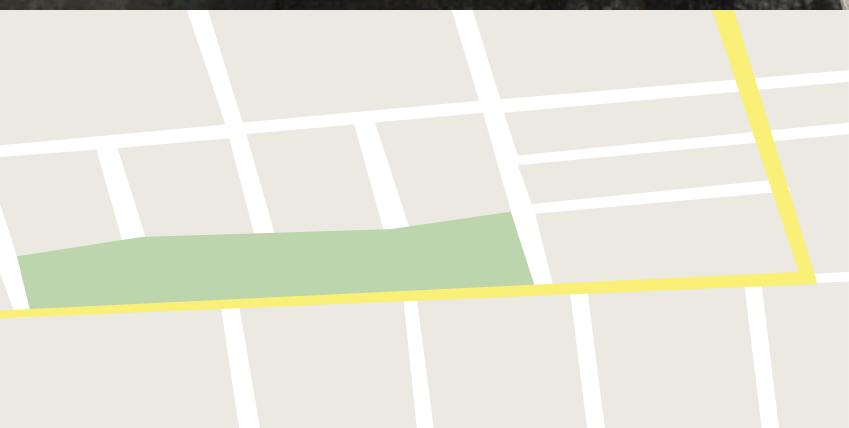
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Regional Ramen

Sapporo
Hakata
Kitakata
Wakayama
Onomichi
Nagoya
Okinawa
Hakodate
Kurume
Nagoshima
Nagasaki

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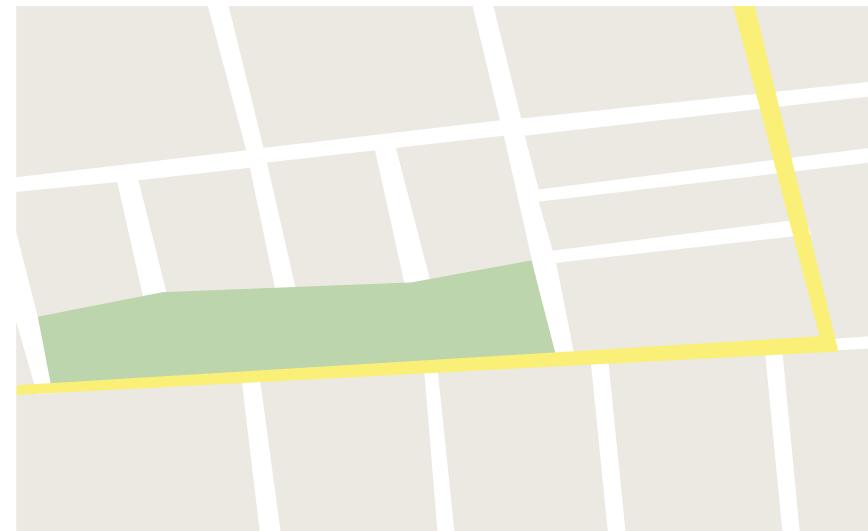
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SAPPORO MISO RAMEN



Ramen in Sapporo

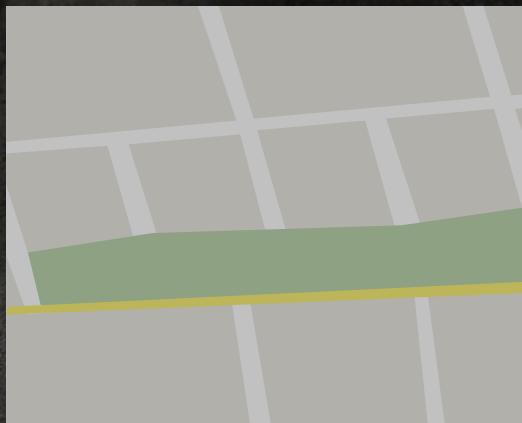


Sapporo, the capital of Japan's northernmost prefecture of Hokkaido, is known as the birthplace of miso-style ramen. Miso ramen is so popular among locals, in fact, that the city has not one but two ramen "alleys": Ganso Ramen Yokocho and Shin Ramen Yokocho. To make this local specialty, fragrant soybean paste is sauteed together with ginger and garlic and mixed together with pork broth for a hearty bowl of ramen that hits the spot on even the coldest winter days. Toppings include roasted chashu pork, bamboo shoots, and bean sprouts. You can also request to add corn and a creamy pat of butter, two local Hokkaido specialty products.

RAMEN

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Shoyu

Shio

Tonkotsu

Others



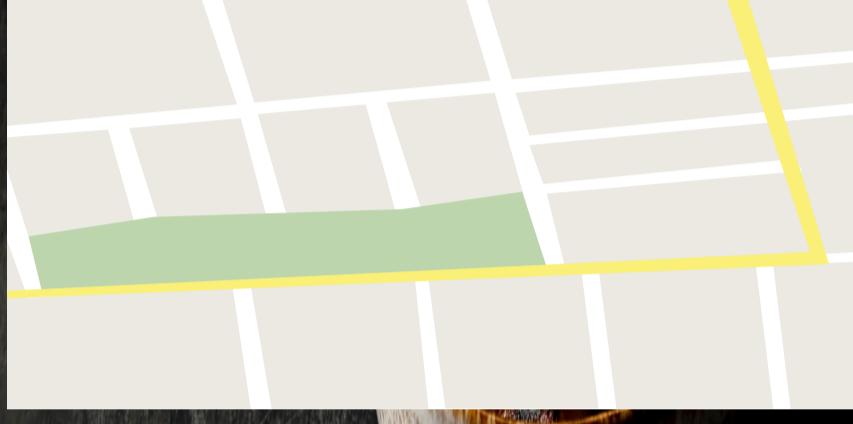
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Shoyu Shio Tonkotsu Miso



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- Nagoya
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- Hakodate
- Kurume
- Nagoshima
- Nagasaki

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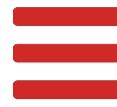
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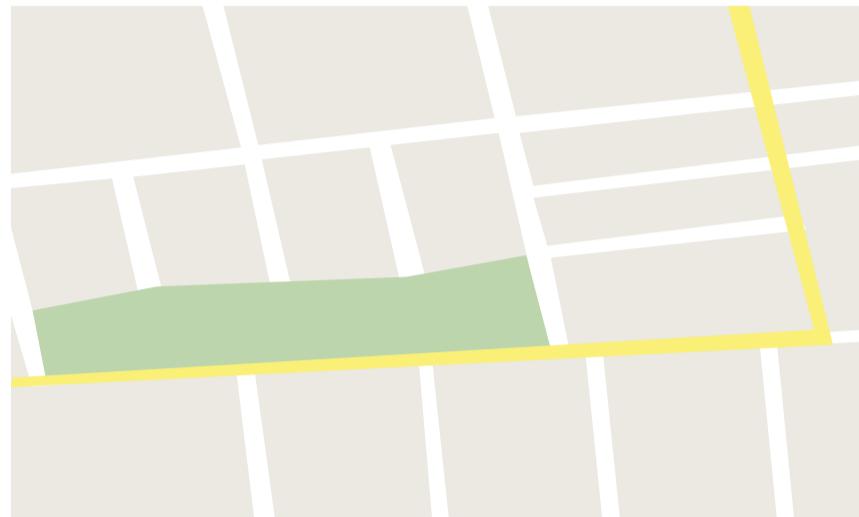
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SAPPORO MISO RAMEN

Ramen in Sapporo



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