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('7/18/2021' TL;DR: Interchangeable ramen shop, thin broth, good portions, relatively cheap. Ramen shops in the US that mostly make variations of tonkotsu or miso ramen are extremely common, and Qù Japan falls into that mold. It doesn't usually make for a spectacular bowl of ramen, but you kind of know what to expect. That was the case here. I ordered the tonkotsu miso ramen. I could taste some miso flavor, but very little of the tonkotsu pork base and the broth was very thin. I'm skeptical that they make their broth in house, since I didn't see any giant stock pots on the range. Noodles were a little overdone and didn't have much bounce to them, despite being your typical alkali noodles-in-a-bag affair. Could've used more menma bamboo shoots, and the bok choy was surprisingly underdone. The portions are large and I was surprised to see five thin slices of pork belly chashu. The chashu wasn't anything spectacular, but they probably had the most flavor punch of anything in the bowl. The whole thing came to $13, which isn't a bad deal for what it is. Service was fine and quick, the interior similarly so, other than the image of the oiran courtesan on the wall that I found myself staring at as I waited for my bowl. Note: A possibly cool bit of information is that I suspect the owner/workers are Chinese. As such, the pinyin rendition Qù Japan means "Go to Japan." Alternatively, it could be saying "Cool Japan." Either way, I would love to go to Japan right now, but I'm more responsible than the IOC.

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