

Special Sunday Ramen Lunch

This is one of our most popular events.

Booking is essential, and advance payment is required.

Bookings open at noon one week prior to each event date.

Due to the reservation system, it can only be accepting groups of up to 4 people. If you would like to make a reservation for 5 or 6 people, please split your reservation into two separate bookings under the same name.

As we are a small restaurant, the number of reservations we can take is limited. If you wish to make a reservation for a group of 7 or more people, please contact us via email.

- ✓ It is a two-course meal (Sushi and Ramen of the day)
- ✓ The price is \$50 per person
- ✓ Reservations can only be made by online
- ✓ Pre-payment required (\$50 per person)
- ✓ Please understand that we cannot accommodate dietary request (All ramen contains fish broth, meat, and gluten)

Event dates [Booking open date] - Ramen of the day

Booked Out

9 November [2 November] - Niigata 'Shoga' Ramen

Booked Out

23 November [16 November] - Hakata 'Awa-kei' Ramen

Booked Out

25 January [18 January] - Fukushima 'Kitakata' Ramen

8 February [1 February] - Toyama 'Black' Ramen

For any questions about the event or to make a group booking, please enquire by email.

9 November

Niigata 'SHOGA' Ramen

新潟 しょうがラーメン

Niigata Prefecture is Japan's number one rice-producing region. Along with high-quality rice, it is also an area that produces many famous sakes. However, it is not widely known that ramen is also very popular and that there are many varieties.

One such ramen is "shoga"(ginger) ramen from Nagaoka City. This ramen, which has a pork-based shoyu style soup with a flavour of ginger, is unique to this region of heavy snowfall, has now made its way to Tokyo, where it has many queues. The Cha-shu pork, Menma bamboo, nori and spinach floating in pork fat, combined with the punchy ginger accent, will have you hooked.

23 November

Hakata 'AWA-KEI' Ramen

博多 泡系豚骨ラーメン

The Hakata area of Fukuoka Prefecture is home to many popular tonkotsu ramen shops. In recent years, the most popular style of tonkotsu ramen is this "awa-kei" ramen. The tonkotsu soup is carefully simmered for a long time, incorporating air and creating "awa" (foamy surface) similar to cappuccino.

This rich soup blends well with the thin noodles and topped spicy takana that are unique to Hakata ramen, captivating ramen lovers.

Hakata area has now seen long queues at every ramen shops. The evolution of Hakata ramen shows no signs of stopping.

25 January

Fukushima 'KITAKATA' Ramen

福島 喜多方ラーメン

Home to the delicious ramen, Kitakata in Fukushima Prefecture, is a beautiful rural town surrounded by rice fields and with many old buildings from the Meiji era remaining. Kitakata ramen is very famous in Japan, and is counted one of three great ramen region in Japan along with Hakata and Sapporo. Ramen is an everyday food here in Kitakata. Ramen shops open early in the morning.

Having ramen as breakfast "asa-ra" is a routine for locals.

The soup, made with pork, chicken, and niboshi, is deep and flavourful, and the texture of the bouncy curly noodles, which is unique to Kitakata ramen, is also very pleasant.

You could eat it every day and never get tired of it - this is Kitakata ramen

8 February

Toyama 'BLACK' Ramen

富山 ブラックラーメン

Home to the beautiful northern Japanese Alps and blessed with an abundance of seafood, Toyama Prefecture, facing the Sea of Japan, has become a popular destination for foreign tourists in recent years.

It's also home to a unique ramen. Toyama ramen is much darker than other shoyu ramen. After the war, the city's reconstruction required a tremendous amount of effort. Toyama ramen was created for these local labourers. The rich, black soup is made with soy sauce simmered with pork, and pork slices are generously seasoned with black pepper.

The local hard-working labourers devoured this strong-flavoured ramen with steam rice to energize themselves each day.

Even today, the fragrant aroma of soy sauce and black pepper wafts from ramen shops.

Toyama Black Ramen has been loved by locals for generations.