

Sunday Ramen Lunch

Kazaguruma's most popular event is coming again in 2025 !

These were made based on popular local ramen in Japan.

Each has its own history and story, and we hope that you will become more interested in ramen.

- ✓ It is a two-course meal (appetizer and ramen of the day).
- ✓ The price is \$49 per person.
- ✓ Reservations can only be made online.
- ✓ Pre-payment required.
- ✓ Please understand that we cannot accommodate dietary request.

Event dates:

6 April, Aomori Ramen

27 April, Kurume Ramen

11 May, Hakodate Ramen

25 May, Wakayama Ramen

Reservations open two weeks before the event date.

(e.g. Aomori ramen reservation open, 23 March)

Please visit us on Facebook or Instagram for pictures of the ramen.

Please come and enjoy this special Sunday lunch event!

6 April

AOMORI RAMEN

青森ラーメン

Aomori Prefecture is located in the northernmost part of the mainland. It has Japan's leading fishing grounds, and the bluefin tuna landed here is considered to be the highest quality in Japan. This region has long been rich in mackerel and sardines. Niboshi (dried fish), which is processed from them, is an essential item in Japanese cuisine as a soup stock, just like katsuobushi, and is used in a variety of dishes, including miso soup and udon soup. Niboshi was once cheaper and easier to obtain than katsuobushi, has become widely used in home cooking in this region. It is also used in ramen. Ramen made with niboshi, which has always been close to the people of Aomori, is an integral part of their lives. Ramen has been loved for many years in this cold region. Aomori ramen, this simple shoyu ramen, is a taste that Japanese people love, with a nostalgic feel from the old days.

27 April

KURUME RAMEN

久留米ラーメン

Kurume city is located in the south of Fukuoka prefecture and is the birthplace of the cloudy tonkotsu style ramen. The soup was accidentally boiled for too long and became cloudy. However, this ramen with the cloudy soup was very delicious and became popular. Ramen was a great treat during the poor times after the war. Kurume ramen became popular at food stalls and also boosted the local rubber manufacturing, a major local industry at the time. Along with the development of Kurume city, the tonkotsu ramen spread throughout Hakata, Kumamoto, and all of Kyushu, and is now very popular all over the world. And just like Kurume Ramen, the rubber industry at that time also grew to become a global scale, the tire manufacturer Bridgestone that is now known to everyone.

11 May

HAKODATE RAMEN

函館ラーメン

Hakodate, Hokkaido, is visited by many tourists. The bustling morning market is lined with fresh fish, as well as a wide variety of other attractive seafood, such as king crab, sea urchin, scallops, and salmon roe. Hakodate ramen has such a long history that it is said to be the origin of Japanese ramen. Unlike Sapporo miso ramen and Hakata tonkotsu ramen, the aesthetic of Hakodate ramen is its simple, clear soup. The style retains the characteristics of ramen from when it was first made after being introduced from China. Hakodate ramen has been loved by locals ever since its ancient birth. This time, we have created a special Hakodate ramen. Please enjoy this shio ramen topped with a variety of seafood and a fragrant butter flavour.

25 May

WAKAYAMA RAMEN

和歌山ラーメン

Like Hakodate, Kurume, and Aomori, Wakayama ramen has a long history. After the war, many ramen stalls were set up at tram stations where many local workers passed by. Soon, they began to attract large crowds. Ramen quickly became very popular and spread throughout Wakayama. Even today, the characteristics of the ramen from that time remain. The key to the taste of Wakayama ramen is soy sauce. Soy sauce, an essential seasoning for Japanese cuisine, actually originated in Wakayama. Wakayama soy sauce, brewed using traditional methods that have been around for hundreds of years, adds depth to a variety of Japanese dishes. The combination of rich pork-based soup and fragrant Wakayama soy sauce is addictive, making it one of the most popular local ramen in Japan.