

Sunday Ramen Lunch

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 (sushi and ramen of the day)
- ✓ The price is \$50 per person
- ✓ Reservations can only be made online
- ✓ Pre-payment required
- ✓ No refunds will be given for cancellations
- ✓ Please note that we are unable to accommodate dietary restrictions due to this being a special event

Ramen/ Event date (Bookings open)

Yamagata SAKATA Ramen/ 3 and 10 May (19 April at noon)

Rishiri KONBU Ramen/ 7 and 14 June (24 May at noon)

Tottori GYUKOTSU Ramen/ 5 and 12 July (21 June at noon)

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

Please come and enjoy this special Sunday lunch event!

3 and 10 May

Yamagata SAKATA Ramen

山形 酒田ラーメン

Yamagata Prefecture is the number one ramen-loving prefecture in Japan. The amount of ramen consumed per capita here is the highest in Japan.

Like Aomori, Niigata, and Fukushima, the ramen here has a distinctly Japanese flavour, such as niboshi(dried sardines), and its timeless ramen is loved by people of all ages and genders.

Sakata is currently a popular ramen area in Yamagata. The ramen created by skilled chefs is attracting attention not only from locals but from many ramen fans outside of Prefecture as well.

The ramen is characterized by a clear shoyu style ramen with plump wontons floating on top. The soft texture of the wontons, blended with the soup, is an essential element of this ramen.

This time, we'll be making a flavourful shoyu ramen topped with plump prawn wontons.

No ramen, no life. This is Yamagata ramen.

7 and 14 June

Rishiri KONBU Ramen

利尻 昆布ラーメン

Konbu(dried kelp) is one of the essential ingredients in Japanese cuisine. The glutamic acid (umami) produced by konbu forms the basis of dashi(broth), along with katsuobushi.

Rishiri Island is a small island located in northern Hokkaido. The konbu harvested there is of the highest quality, ideal for making soup. Used in high-end Japanese restaurants in Kyoto, this konbu particularly enhances delicate flavors. With a ramen shop on Rishiri Island being featured in the Michelin Guide, konbu has become an important keyword in ramen in recent years.

This time, we will be making a simple shio style ramen using Rishiri konbu, highlighting the flavors of both konbu and seafood.

welcome to Japan's northernmost ramen destination. Enjoy!

5 and 12 July

Tottori GYUKOTSU Ramen

鳥取 牛骨ラーメン

Tottori Prefecture, the least populous prefecture in Japan, faces the Sea of Japan and is blessed with abundant nature. Even here, unique ramen with deep roots is found. While most ramen in Japan uses chicken or pork as its soup base, Tottori uses beef(bone) "gyukotsu". Surprisingly, beef-based ramen is almost unheard of outside of Tottori. Tottori Prefecture is an essential part of any discussion of wagyu beef, from its ancient history to its outstanding breeding bulls. Due to its limited distribution, Tottori wagyu beef is less well-known than other producing regions, but it is a hidden gem known only to those in the know.

Riding on the recent ramen boom, beef-based ramen has begun to appear in Tokyo. "Gyukotsu" is now opening up new possibilities in ramen making.

This time, we have carefully and slowly prepared a refined and flavourful soup using various cuts of beef and vegetables.

Please enjoy this special Tottori ramen, a beloved dish in the home of Wagyu beef.