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 Japanese Ramen culture.

✓ It is a two-course meal (sushi and ramen of the day)

✓ The price is $50 per person

✓ Bookings can only be made online via booking page on our website

✓ Please note that the booking opens vary depending on each ramen

✓ Advanced booking and pre-payment basis

✓ No refunds will be given for cancellations

✓ Please note that we are unable to accommodate dietary requests due to this being a special event

Schedul;

~~Sendai KARA-MISO Ramen~~ BOOKED OUT

Event Date: 1 and 8 November—Booking Open: 18 October at noon

Nagasaki AGO-DASHI Ramen

Event Date: 29 November and 6 December—Booking Open: 15 November at noon

Tokushima CHA-KEI Ramen

Event Date: 17 and 24 January 2027—Booking Open 3 January at noon

How to make a booking;

The maximum group size is six people.

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.

1, Go to our website

2, Go to the “BOOK NOW” page

3, Choose “Booking for 1 – 4 persons”

4, Please select the date of the event and proceed with your booking

5, Once your booking has been successfully completed, you will receive a confirmation email. Please contact us if you have not received the email.

1 and 8 November (Booking open 18 October)

Sendai KARA-MISO Ramen

仙台辛味噌ラーメン

Sendai, Miyagi Prefecture, is the largest city in the Tohoku region, where beautiful nature, history, and urban functions are in harmony.
One of Sendai's traditional cultural practices is miso making. Sendai miso, due to its long maturation period, develops a beautiful reddish-brown colour, and the inherent umami, richness, and aroma of soybeans are fully brought out. In contrast to the delicate and sweet white miso, the rich flavour of Sendai's red miso pairs very well with spicy Asian and western cuisine.
Sendai "kara-miso" (Spicy Miso) Ramen is characterized by its use of a special spicy miso paste based on this Sendai red miso, with the addition of chili peppers, garlic, and other spices. The rich, deep flavour of the miso and the moderate spiciness that unfolds afterwards create a perfectly balanced taste, making it a popular ramen dish enjoyed in the cold Tohoku region.
This is a masterpiece that beautifully blends local tradition with modern food culture, and it is one of Japan's leading miso ramen dishes that is sure to captivate you.

29 November and 6 December (Booking open 15 November)

Nagasaki AGO-DASHI Ramen

長崎あご出汁ラーメン

Nagasaki Prefecture, located at the westernmost tip of Kyushu, is a maritime prefecture comprised of approximately 600 islands of varying sizes. It is a unique area in Japan, where Chinese and Western cultures have blended. It boasts abundant marine resources, with a diverse array of seafood landed seasonally.
"Ago" is the Kyushu regional name for flying fish. Nagasaki Prefecture, particularly the area around the Goto Islands, is one of Japan's leading flying fish fishing grounds. Large quantities are caught from spring to early summer, and flying fish have long been used as a valuable, preserved food.
"Ago dashi" is a broth made from "yaki-ago," which is made by grilling flying fish over charcoal after preparation and then drying them. It possesses a flavour that combines strength and delicacy, distinct from ‘konbu’ or ‘katsuobushi’, and enhances the natural flavours of the ingredients.
Ramen made with this "ago dashi" is refined, with a light aftertaste that makes you want to drink it to the last drop. It's a rare type of ramen in Kyushu, where cloudy tonkotsu broth ramen is the norm. This time, we made a simple shoyu style ramen that allows you to enjoy the "Ago" flavour even more. You should definitely try it.

17 and 24 January 2027 (Booking open 3 January)

Tokushima CHA-KEI Ramen

徳島茶系ラーメン

Shikoku is the smallest of Japan's four main islands and it consists of four prefectures.
To the north lies the Seto Inland Sea, and to the south the Pacific Ocean, this region of western Japan retains a rich natural environment, history, and unique culture. It's a wonderful area where traditions and customs passed down through generations are carefully preserved.
Tokushima Prefecture is located in the eastern part of Shikoku, and its Awa Odori Festival, with a history of over 400 years, attracts many people from all over Japan every year. And in recent years, Tokushima Prefecture has also become a popular ramen destination.
"Cha-kei" Ramen, which looks like sukiyaki on top, features a rich tonkotsu-shoyu style "brown" (cha-kei) soup topped with thinly sliced pork seasoned with a sweet soy sauce, and an egg yolk. The egg yolk coats the noodles like a rich sauce, creating an exquisite harmony with the sweet and savoury pork.
Now, this is a rare opportunity to experience Tokushima ramen in Wellington.
We hope this will be your first step in exploring the Shikoku region!