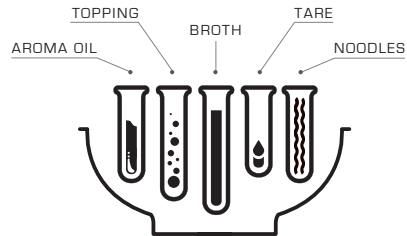




# RAMEN LAB

PRESENTS

## The 5 Elements



The 5 Elements of ramen appeal to taste, aroma, texture, and aesthetic.

By arranging these elements like notes in a chord, the Ramen harmonies are endless.



Ramen history is a bit over **100 years old in Japan**, dating back to the first credited shop in 1910.



### SOFT BOILED MARINATED EGGS

cooked to perfection takes between 1-2 days to prepare.



Dishes are prepared with the freshest ingredients.  
We do not use MSG in our cooking.

### WAFU SHOYU RAMEN - 15

- Clear (Assari) Chicken, Pork & Wafu Broth
- Shoyu Tare
- Chashu, Green Onion (Negi), Bamboo (Menma), & Nori

### EXTRA

Cha-shu - 3

### COLD BEVERAGES

- ItoEn Oolong Tea - 4
- ItoEn Green Tea - 4
- Orion Beer (Lager) - 6
- Kikusui Funaguchi Sake (Nama Genshu) - 10

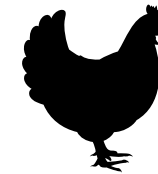


# WE ♥ RAMEN

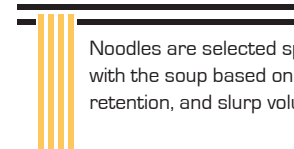
...and we want to share it with the world!



**Naruto**, the circular fish cake, is an homage to original ramen served in the early 1900s.



**Umami**, found in products like mushrooms, konbu, soybeans, chicken and prosciutto. Essentially turbo charging savory flavors.



Noodles are selected specifically to pair with the soup based on surface area, retention, and slurp volume.

New York / New Jersey Ramen Shops ►

#sunnoodles #ramenlab @ramenlab @ramenlab @ramenlabnyc

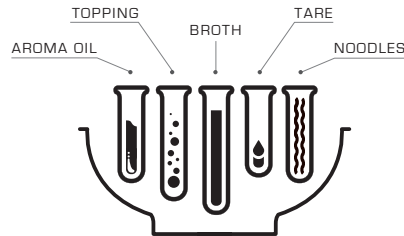
Hours: 12 PM to 3 PM Sat Only | 5 PM to 10 PM Tue - Sat | Tue - Sat 70 Kenmare St  
info@sunnoodle.com | 646.613.RLAB (7522) | ramen-lab.com



# RAMEN LAB

PRESENTS

## The 5 Elements



The 5 Elements of ramen appeal to taste, aroma, texture, and aesthetic.

By arranging these elements like notes in a chord, the Ramen harmonies are endless.



It not only helps cool but also enhances flavor and aroma.



Ramen history is a bit over **100 years old in Japan**, dating back to the first credited shop in 1910.



### SOFT BOILED MARINATED EGGS

cooked to perfection takes between 1-2 days to prepare.



Dishes are prepared with the freshest ingredients.  
We do not use MSG in our cooking.

### BOUILLON SHOYU RAMEN - 15

- Clear Chicken, Pork & Vegetable Broth
- Shoyu Tare
- Chashu, Green Onion (Negi), Bamboo (Menma), & Nori

### VEGAN MISO RAMEN - 15

- Vegetable, Mushroom, & Daizu (Dried Soybean) Broth
- Miso Tare
- Cilantro, Daizu, Bean Sprouts, Negi, Menma, Nori, Red Chili Oil

### EXTRA

Cha-shu - 3

### COLD BEVERAGES

- ItoEn Oolong Tea - 4
- ItoEn Green Tea - 4
- Orion Beer (Lager) - 6
- Kikusui Funaguchi Sake (Nama Genshu) - 10

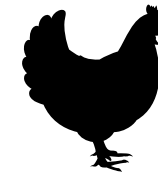


# WE ♥ RAMEN

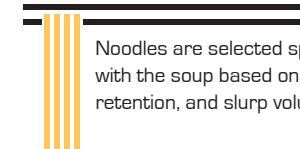
...and we want to share it with the world!



**Naruto**, the circular fish cake, is an homage to original ramen served in the early 1900s.



**Umami**, found in products like mushrooms, konbu, soybeans, chicken and prosciutto. Essentially turbo charging savory flavors.



Noodles are selected specifically to pair with the soup based on surface area, retention, and slurp volume.

New York / New Jersey Ramen Shops ►

#sunnoodles #ramenlab @ramenlab @ramenlab @ramenlabnyc

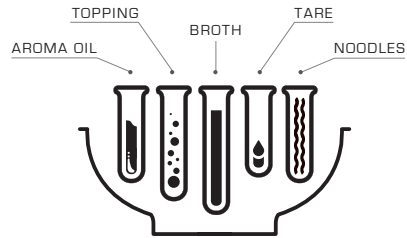
Hours: 12 PM to 3 PM Sat Only | 5 PM to 10 PM Tue - Sat | Tue - Sat 70 Kenmare St  
info@sunnoodle.com | 646.613.RLAB (7522) | ramen-lab.com



# RAMEN LAB

PRESENTS

## The 5 Elements



The 5 Elements of ramen appeal to taste, aroma, texture, and aesthetic.

By arranging these elements like notes in a chord, the Ramen harmonies are endless.



Ramen history is a bit over **100 years old in Japan**, dating back to the first credited shop in 1910.



### SOFT BOILED MARINATED EGGS

cooked to perfection takes between 1-2 days to prepare.



Dishes are prepared with the freshest ingredients.  
We do not use MSG in our cooking.

### WAFU SHOYU RAMEN - 15

- Clear (Assari) Chicken, Pork & Wafu Broth
- Shoyu Tare
- Chashu, Green Onion (Negi), Bamboo (Menma), & Nori

### VEGAN MISO RAMEN - 15

- Vegetable, Mushroom, & Daizu (Dried Soybean) Broth
- Miso Tare
- Cilantro, Daizu, Bean Sprouts, Negi, Menma, Nori, Red Chili Oil

### EXTRA

Cha-shu - 3

### COLD BEVERAGES

- ItoEn Oolong Tea - 4
- ItoEn Green Tea - 4
- Orion Beer (Lager) - 6
- Kikusui Funaguchi Sake (Nama Genshu) - 10

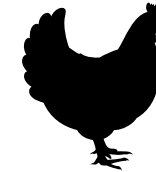


# WE ♥ RAMEN

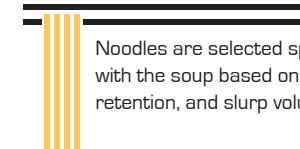
...and we want to share it with the world!



**Naruto**, the circular fish cake, is an homage to original ramen served in the early 1900s.



**Umami**, found in products like mushrooms, konbu, soybeans, chicken and prosciutto. Essentially turbo charging savory flavors.



Noodles are selected specifically to pair with the soup based on surface area, retention, and slurp volume.

New York / New Jersey Ramen Shops ►

#sunnoodles #ramenlab @ramenlab @ramenlab @ramenlabnyc

Hours: 12 PM to 3 PM Sat Only | 5 PM to 10 PM Tue - Sat | Tue - Sat 70 Kenmare St  
info@sunnoodle.com | 646.613.RLAB (7522) | ramen-lab.com

NEW YORK / NEW JERSEY

# RAMEN SHOPS

A list of our good friends in NY/NJ who have supported us  
from the very beginning with the same goal to showcase craft  
ramen.

## ANI RAMEN HOUSE

401 Bloomfield Ave, Montclair  
973-744-3960

## BASSANOVA

76 Mott St, New York  
212-334-2100

## BATTEN RAMEN

2024 Center Ave, Fort Lee  
201-461-5465

## BENKEI RAMEN

AT HILL & DALE  
115 Allen St, New York  
201-290-8682

## CHUKO

552 Vanderbilt Ave, Brooklyn  
718-576-6701

## DOJO WEST

14 W 4th St, New York  
212-505-8434

## GANSO

25 Bond St, Brooklyn  
718-403-0900

## HIDECHAN RAMEN

248 E 52nd St, New York  
212-813-1800

## HINATA RAMEN

159 E 55th St, New York  
212-355-2974

## HINOMARU

33-18 Ditmars Blvd, Astoria  
718-777-0228

## ISE 56

58 W 56th St., New York  
212-707-8702

## IVAN RAMEN

25 Clinton St, New York  
646-678-3859

## IVAN SLURP SHOP

600 11th Ave, New York  
212-582-7942

## KAMBI

351 E 14th St, New York  
212-228-1366

## KOA RESTAURANT

12 W 21st St, New York  
212-388-5736

## KUU RAMEN

20 John St, New York

## LUCKY CAT

232 E 53th St, New York  
646-287-3475

## MEIJIN RAMEN

1574 2nd Ave, New York  
212-327-2800

## MINCA

536 E 5th St, New York  
212-505-8001

## MOKBAR

410 West 16th St, New York  
917-842-4862

## MOMOFUKU NOODLE BAR

171 1st Ave, New York  
212-777-7773

## MU RAMEN

5106 Vernon Blvd, Long Island City  
917-868-8903

## OKIDOKI

34-05 30th Ave, Astoria  
718-806-1677

## RAI RAI KEN

218 E 10th St, New York  
212-477-7030

## RAMEN BURGER LLC

100 Maiden Lane, New York  
646-490-8456

## RAMEN YEBISU

126 N 6th St, Williamsburg  
718-782-1444

## RAMEN-YA 3RD

133 W. 3rd St, New York  
212-254-8828

## RAMEN-YA 4TH

181 W. 4th St, New York  
212-989-544

## RAMEN.CO

100 Maiden Lane, New York  
646-490-8456

## SAPPORO RAMEN

152 W 49th St, New York  
212-869-8972

## SETAGAYA NJ

243 Main St, Fort Lee  
201-585-0739

## SETAGAYA ST. (NYC)

34 St Marks Pl, New York  
212-387-7959

## SHINOBI RAMEN

53 Morgan Ave, Brooklyn

## SUZUME

545 Lorimer St, New York  
718-486-0200

## TABATA RAMEN

540 9th Ave, New York  
212-290-7691

## TABATA RAMEN 2

557 8th Ave, New York  
212-465-2418

## TAKASHI

456 Hudson St, New York  
212-414-2930

## TAKUMI 34

517 3rd Ave, New York  
212-679-2752

## TAKUMI UNION SQ

1 University Pl, New York  
212-229-2752

## TAMASHII RAMEN

29-05 Broadway, Queens  
718-278-5888

## TOTTO RAMEN ONE

366 W 52nd St, New York  
212-582-0052

## TOTTO RAMEN TWO

464 W 51st, New York  
917-687-1775

## TOTTO RAMEN THREE

248 E. 52nd St, New York  
212-421-0052

## TSUSHIMA

210 East 44th St, New York  
212-207-1938

## YASHA RAMEN

940 Amsterdam Ave, New York  
917-405-3845

## ZUZU RAMEN

173 4th Ave, Brooklyn  
718-398-9898

#sunnoodles #ramenlab  @ramenlab  @ramenlab  @ramenlabnyc

Hours: 12 PM to 3 PM Sat Only | 5 PM to 10 PM Tue - Sat | 70 Kenmare St  
info@sunnoodle.com | 646.613.RLAB (7522) | ramen-lab.com