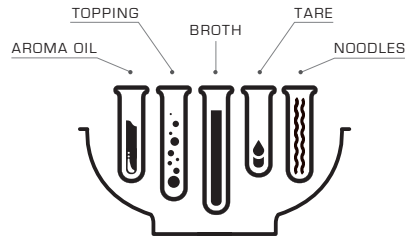




RAMEN LAB

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.

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

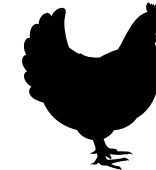


WE ♥ RAMEN

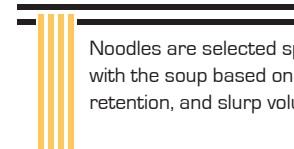
...and we want to share it with the world!



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

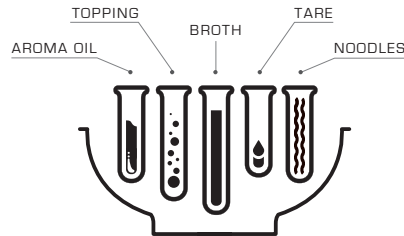
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BOUILLON SHOYU RAMEN - 15

- 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

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- ItoEn Green Tea - 4
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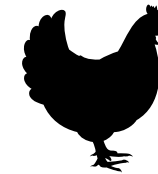


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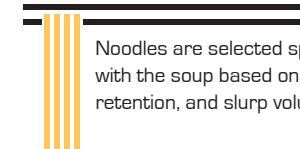
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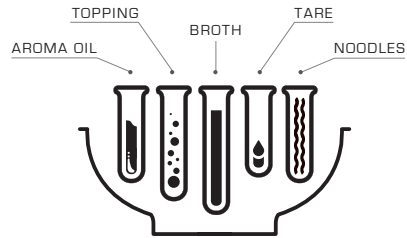
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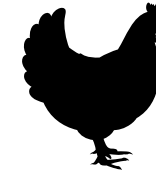


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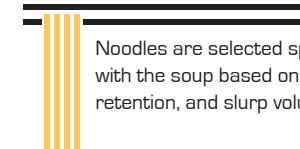
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NEW YORK / NEW JERSEY

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

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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

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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

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SETAGAYA ST. (NYC)

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SUZUME

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718-486-0200

TABATA RAMEN

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

TABATA RAMEN 2

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

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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

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