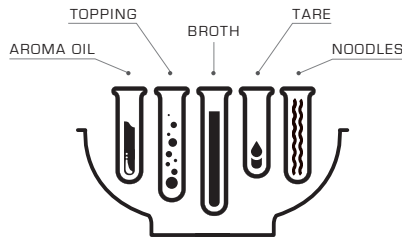




RAMEN LAB

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.

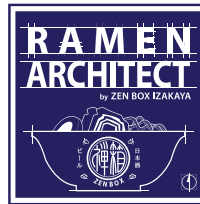


Ramen history is a bit over **100 years old in Japan**, dating back to the first credited shop in 1910.



SOFT BOILED MARINATED EGGS

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



April 5-9

TONKOTSU KIMCHI RAMEN - 14

Kotteri Berkshire pork broth, pork belly chashu, menma, kikurage, ajitama, kimchi cabbage, scallion, mayu

ASARI TORI SHIO RAMEN - 15

Chicken & clam clear broth, middle neck clams, chicken chashu, mizuna, enoki, negi, special blended shio tare, onion garlic oil

VEGGIE TRIO ABURA RAMEN [VEGETARIAN] - 13

Portabella, asparagus, tempura cauliflower, yuzu, shiitake crumbs, miso mushroom tare

COLD BEVERAGES

ItoEn Oolong Tea - 4

ItoEn Green Tea - 4

Orion Beer (Lager) - 6

Ramen Lab Mission

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 ►

#sunoodles #ramenlab ramenlab ramenlab ramenlabnyc

Hours: 5 PM to 10 PM | Tue - Sat | 70 Kenmare St

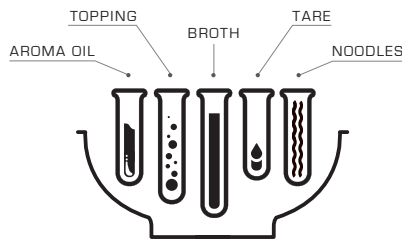
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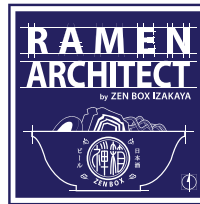


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April 12-16

CHUKA KAMO SHOYU RAMEN - 14

Chicken, pork & niboshi triple clear broth, duck breast, menma, maitake mushroom, ajitama, chive blossom, gobo, duck oil

ASARI TORISHIO RAMEN - 15

Chicken & clam clear broth, middle neck clams, chicken chashu, mizuna, enoki, negi, special blended shio tare, onion garlic oil

VEGGIE TRIO ABURA RAMEN [VEGETARIAN] - 13

Portabella, asparagus, tempura cauliflower, yuzu, shiitake crumbs, miso mushroom tare

COLD BEVERAGES

ItoEn Oolong Tea - 4

ItoEn Green Tea - 4

Orion Beer (Lager) - 6

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New York / New Jersey Ramen Shops ►

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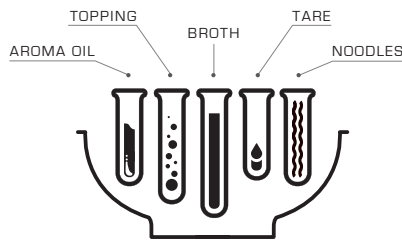
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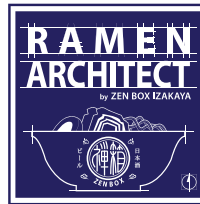


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SOFT BOILED MARINATED EGGS

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April 19-23

TONKOTSU KIMCHI RAMEN - 14

Kotteri Berkshire pork broth, pork belly chashu, menma, kikurage, ajitama, kimchi cabbage, scallion, mayu

CHUKA KAMO SHOYU RAMEN - 14

Chicken, pork & niboshi triple clear broth, duck breast, menma, maitake mushroom, ajitama, chive blossom, gobo, duck oil

VEGGIE TRIO ABURA RAMEN [VEGETARIAN] - 13

Portabella, asparagus, tempura cauliflower, yuzu, shiitake crumbs, miso mushroom tare

COLD BEVERAGES

ItoEn Oolong Tea - 4

ItoEn Green Tea - 4

Orion Beer (Lager) - 6

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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

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

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