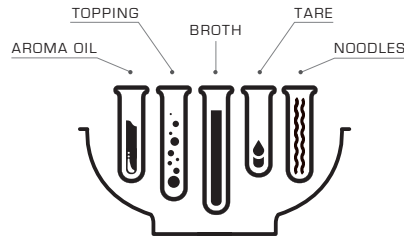




# RAMEN LAB

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.



## LUNCH MENU

### TSUKEMEN - 15

Shoyu or tonkotsu base, buta kakuni (1 pc), menma and green onion garnish

### MUSASHI TSUKEMEN - 17

Shoyu or tonkotsu base, buta kakuni (2 pc), ajitama, menma and green onion garnish

### SUPER MUSASHI TSUKEMEN - 20

Shoyu or tonkotsu base, buta kakuni (3 pc), ajitama, menma and green onion garnish

#### CHOOSE YOUR BROTH

**Shoyu:** Traditional savory, light soup stock made with shoyu, konbu (seaweed) and dried fish

**Tonkotsu:** Rich, creamy soup stock made by simmering pork bones and vegetables for many hours



Mild



Medium



Spicy

#### EXTRAS

Noodles (half portion) - 1

Buta kakuni (braised pork belly) - 2

Ajitama (seasoned boiled egg) - 2

Menma (braised bamboo shoot) - 2

Green onion - 2

Cilantro - 2

Spinach - 2

#### BEVERAGES

ItoEn Oolong Tea - 4

ItoEn Green Tea - 4

Orion Beer (Lager) - 6

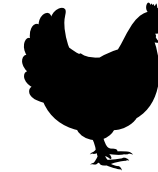


# WE ♥ RAMEN

...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

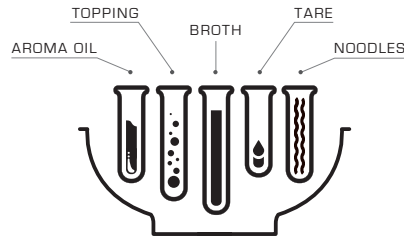
Hours: 11:30 AM to 2:30 PM | Tue - Sat | 70 Kenmare St  
info@sunoodle.com | 646.613.RLAB (7522) | ramen-lab.com



# 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.



## DINNER MENU

### RAMEN - 15

Shoyu or tonkotsu base, buta kakuni (1 pc), menma and green onion garnish

### MUSASHI RAMEN - 17

Shoyu or tonkotsu base, buta kakuni (2 pc), ajitama, menma and green onion garnish

### CHASHU-MEN - 17

Shoyu or tonkotsu base, chashu (7 pc)

### SUPER MUSASHI RAMEN - 20

Shoyu or tonkotsu base, buta kakuni (3 pc), ajitama, menma and green onion garnish

#### CHOOSE YOUR BROTH

**Shoyu:** Traditional savory, light soup stock made with shoyu, konbu (seaweed) and dried fish

**Tonkotsu:** Rich, creamy soup stock made by simmering pork bones and vegetables for many hours



Mild



Medium



Spicy

#### EXTRAS

- Noodles (half portion) - 1
- Buta kakuni (braised pork belly) - 2
- Ajitama (seasoned boiled egg) - 2
- Menma (braised bamboo shoot) - 2
- Green onion - 2
- Cilantro - 2
- Spinach - 2

#### BEVERAGES

- ItoEn Oolong Tea - 4
- ItoEn Green Tea - 4
- Orion Beer (Lager) - 6

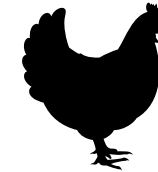


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New York / New Jersey Ramen Shops ►

#sunnoodles #ramenlab ramenlab ramenlab ramenlabnyc

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

# 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

## HINATA RAMEN

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

## LUCKY CAT

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

## RAMEN BURGER LLC

100 Maiden Lane, New York  
646-490-8456

## SHINOBI RAMEN

53 Morgan Ave, Brooklyn

## TOTTO RAMEN ONE

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

## BASSANOVA

76 Mott St, New York  
212-334-2100

## HINOMARU

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

## MEIJIN RAMEN

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

## RAMEN YEBISU

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

## SUZUME

545 Lorimer St, New York  
718-486-0200

## TOTTO RAMEN TWO

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

## BATTEN RAMEN

2024 Center Ave, Fort Lee  
201-461-5465

## ISE 56

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

## MINCA

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

## RAMEN-YA 3RD

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

## TABATA RAMEN

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

## TOTTO RAMEN THREE

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

## BENKEI RAMEN AT HILL & DALE

115 Allen St, New York  
201-290-8682

## IVAN RAMEN

25 Clinton St, New York  
646-678-3859

## MOKBAR

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

## RAMEN-YA 4TH

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

## TABATA RAMEN 2

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

## TSUSHIMA

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

## CHUKO

552 Vanderbilt Ave, Brooklyn  
718-576-6701

## IVAN SLURP SHOP

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

## MOMOFUKU NOODLE BAR

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

## RAMEN.CO

100 Maiden Lane, New York  
646-490-8456

## TAKASHI

456 Hudson St, New York  
212-414-2930

## YASHA RAMEN

940 Amsterdam Ave, New York  
917-405-3845

## DOJO WEST

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

## KAMBI

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

## MU RAMEN

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

## SAPPORO RAMEN

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

## TAKUMI 34

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

## ZUZU RAMEN

173 4th Ave, Brooklyn  
718-398-9898

## GANSO

25 Bond St, Brooklyn  
718-403-0900

## KOA RESTAURANT

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

## OKIDOKI

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

## SETAGAYA NJ

243 Main St, Fort Lee  
201-585-0739

## TAKUMI UNION SQ

1 University Pl, New York  
212-229-2752

## TAMASHII RAMEN

29-05 Broadway, Queens  
718-278-5888

## HIDECHAN RAMEN

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

## KUU RAMEN

20 John St, New York

## RAI RAI KEN

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

## SETAGAYA ST. (NYC)

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