

RAMEN KITAKATA BAN NAI

The Original Ban Nai Shokudo
In Kitakata City

History of Kitakata Ramen Ban Nai

- 1958** The original "Ban Nai Shokudo (eatery)" was opened in Kitakata city by Shingo and Hisa Ban Nai, a married Kitakata local, and was operating as local favorites.
- 1987** Akira Nakahara, whom originally a craftsman of Soba noodle, visited Kitakata city and was fascinated by Ban Nai's Kitakata Ramen for its taste and quality.
- After several tries to work at Ban Nai, and showing his passion for learning at Ban Nai Shokudo, he was accepted by Ban Nai family. After long training and gaining trusts from Ban Nai family, Akira was allowed to bring Ban Nai's Ramen to Tokyo, and opened the first Kitakata Ramen Ban Nai in Shinbashi Tokyo.

Currently, there are 62 locations of Kitakata Ramen Ban Nai throughout Japan.



Shingo and Hisa Ban Nai



BAN NAI'S KITAKATA RAMEN



SOUP

We only use selected pork bones and spend long hours just to extract the pure umami of pork bones.

Our soup is light in color yet very flavorful with depth, and since it's not oily you won't be tired of eating it everyday!!



NOODLE

The distinct characteristics of Kitakata Ramen is its flat, wide and curly noodle.

Noodle contains the highest amount of water among ramen noodles, and is aged perfectly for chewiness.

Noodle is also hand-crumpled to have distinctive curliness and texture.

You will enjoy its chewiness and very distinct feel when slurping.



CHASHU PORK

Our signature "Toro-Chashu" (Chashu pork) is hand-prepared every day at each restaurant.

We simmer specially selected cuts of pork belly for several hours with our secret recipe.

Please enjoy our freshly-made Toro-Chashu that are very soft and melt in your mouth!

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1

Kitakata Ramen
喜多方ラーメン - \$8.99
Pork Broth, Shoyu Base, Toro Chashu(5), Bamboo Shoot, Green Onion



2

Chashu Ramen
焼豚ラーメン - \$12.50
Pork Broth, Shoyu Base, Toro Chashu(13), bamboo Shoot, Green Onion



3

Aburi Miso Ramen
炙りみそラーメン - \$10.45
Pork Broth, Miso Base, Toro Chashu(3), Bean Sprouts, Seaweed, Corn, Snow Peas, Bamboo Shoot, Green Onion



4

Spicy Miso Ramen
スパイシー味噌ラーメン - \$10.95
Pork Broth, Spicy Miso Base, Toro Chashu(5), Green Onion, Carrots, Spinach, Bean Sprouts, Cabbage, Spicy Garlic Oil



5

Mixed Boiled Vegetable Shio Ramen
茹で野菜たっぷり塩ラーメン - \$9.95
Pork Broth, Shio Base, Shoyu Base, Toro Chashu(5), Mixed Boiled Vegetables (Cabbage, Bean Sprouts, Carrots, Spinach, Green Onion), Asian Chives



6

Green Chili Shio Ramen
青唐うま塩ラーメン - \$10.45
Pork Broth, Shio Base, Shoyu Base, Toro Chashu(5), Green Chili, Nappa, Asian Chives, Red Onion, Green Onion

1 If you don't eat spicy food, please do not order this. Since we use fresh green chili, the spiciness may vary.



7

Tsukemen (Dipping Ramen) -Cold Noodle-
つけ麺 - \$10.45
Pork Broth, Dashi Shoyu Base, Radish Shoot, Spinach, Bean Sprouts, Carrots, Green Onion, Toro Chashu(5), Lime, Grated Radish, Ginger, Sesame Seeds



8

Tsukemen (Dipping Ramen) -Hot Noodle-
釜揚げつけ麺 - \$10.45
Pork Broth, Dashi Shoyu Base, Radish Shoot, Spinach, Bean Sprouts, Carrots, Green Onion, Toro Chashu(5), Lime, Grated Radish, Ginger, Sesame Seeds



9

Vegetarian Ramen
ベジタリアンラーメン - \$11.50
Vegetarian Broth, Miso Base, Seasoned Tofu(5), Cabbage, Nappa, Carrots, Spinach, Green Onion, Red Onion, Garlic, Sesame Oil



10

Aburi Chashu Bowl - \$12.25
炙り焼豚丼 ※ミニサラダ、スープ付き
Seared Toro Chashu(10) with Aburi sauce, Green Onion, Red Ginger, Small Salad and Soup



11

Small Aburi Chashu Bowl - \$3.75
ミニ炙り焼豚丼
Seared Toro Chashu(3) with Aburi sauce, Green Onion



12

Juicy Fried Chicken Bowl
から揚げ丼 ※ミニサラダ、スープ付き - \$11.50
Juicy Fried Chicken(8), Boiled Cabbage, House Special Sauce, Small Salad and Soup



13

Small Juicy Fried Chicken Bowl - \$3.75
ミニから揚げ丼
Juicy Fried Chicken(2), Boiled Cabbage, House Special Sauce



14

Juicy Fried Chicken (5pcs) から揚げ - \$4.75
Marinated with special sauce
Crispy outside and Juicy inside
House Special Sauce



15

Pan Fried Gyoza
焼き餃子 - \$4.75
Pan Fried Gyoza(5) with Yuzu Chili Paste



16

Aburi Chashu Plate - \$8.50
炙りチャーシュー皿
Seared Toro Chashu with Aburi sauce over Shredded Green Onion



17

Steamed Rice - \$1.50

TOPPINGS

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|---|--|--|
|  51 Seasoned Egg - \$1.25 |  57 Dried Seaweed - \$1.25 |  63 Red Ginger - \$1.00 |
|  52 Extra Noodle - \$1.25 |  58 Seaweed - \$1.25 |  64 Yuzu Chili Paste - \$1.00 |
|  53 Chashu 3pcs - \$2.25
5pcs - \$3.25 |  59 Boiled Cabbage - \$1.25 |  65 Green Chili Paste - \$1.00 |
|  54 Mixed Boiled Vegetable - \$1.75 |  60 Boiled Nappa - \$1.25 |  66 Chopped Green Onion - \$1.00 |
|  55 Spicy Green Onion - \$1.45 |  61 Boiled Bean Sprouts - \$1.25 |  67 Seasoned Tofu 5pcs - \$2.25 |
|  56 Corn - \$1.25 |  62 Bamboo Shoot - \$1.25 |  68 Extra Soup - \$1.00 |