



Shingo and Hisa Ban Nai

# 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 61 locations of Kitakata Ramen Ban Nai throughout Japan.

## BAN NAI'S KITAKATA RAMEN



### SOUP

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

Our soup is light in color yet very flavorful with depth, and since it's not only 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!

	 <b>1</b> <b>Kitakata Ramen</b> 喜多方ラーメン - \$7.99 Pork Broth, Shoyu Base, Toro Chashu(5), Bamboo Shoot, Green Onion	 <b>2</b> <b>Chashu Ramen</b> 焼豚ラーメン - \$11.50 Pork Broth, Shoyu Base, Toro Chashu(13), bamboo Shoot, Green Onion	 <b>3</b> <b>Aburi Miso Ramen</b> 炙りみそラーメン - \$9.45 Pork Broth, Miso Base, Toro Chashu(3), Bean Sprouts, Seaweed, Corn, Snow Peas, Bamboo Shoot, Green Onion
 <b>4</b> <b>Mixed Boiled Vegetable Shio Ramen</b> 茹で野菜たっぷり塩ラーメン - \$8.95 Pork Broth, Shio Base, Toro Chashu(5), Mixed Boiled Vegetables (Cabbage, Bean Sprouts, Carrots, Spinach, Green Onion), Asian Chives	 <b>5</b> <b>Green Chili Shio Ramen</b> 青唐うま塩ラーメン - \$9.45 Pork Broth, Shio Base, Toro Chashu(5), Green Chili, Nappa, Asian Chives, Red Onions, Green Onion	 <b>6</b> <b>Tsukemen (Dipping Ramen) -Cold Noodle-</b> つけ麺 - \$9.45 Pork Broth, Dashi Shoyu Base, Radish Shoot, Spinach, Bean Sprouts, Carrots, Green Onion, Toro Chashu(5), Lime, Grated Radish, Ginger, Sesame Seeds	 <b>7</b> <b>Tsukemen (Dipping Ramen) -Hot Noodle-</b> 釜揚げつけ麺 - \$9.45 Pork Broth, Dashi Shoyu Base, Radish Shoot, Spinach, Bean Sprouts, Carrots, Green Onion, Toro Chashu(5), Lime, Grated Radish, Ginger, Sesame Seeds
 <b>8</b> <b>Aburi Chashu Bowl</b> 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	 <b>9</b> <b>Small Aburi Chashu Bowl</b> ミニ炙り焼豚丼 Seared Toro Chashu(3) with Aburi sauce, Green Onion	 <b>10</b> <b>Juicy Fried Chicken Bowl</b> から揚げ丼 ※ミニサラダ、スープ付き Juicy Fried Chicken(8), Boiled Cabbage, House Special Sauce, Small Salad and Soup	 <b>11</b> <b>Small Juicy Fried Chicken Bowl</b> ミニから揚げ丼 Juicy Fried Chicken(2), Boiled Cabbage, House Special Sauce
 <b>12</b> <b>Juicy Fried Chicken</b> 5pcsから揚げ - \$4.25 Marinated with special sauce, Crispy outside and Juicy inside, House Special Sauce	 <b>13</b> <b>Pan Fried Gyoza</b> 焼き餃子 - \$4.25 Pan Fried Gyoza(5) with Yuzu Chili Paste	 <b>14</b> <b>Aburi Chashu Plate</b> 炙りチャーシュー皿 Seared Toro Chashu with Aburi sauce over Shredded Green Onion	 <b>15</b> <b>Steamed Rice</b> - \$1.20

## TOPPINGS

 <b>51</b> <b>Seasoned Egg</b> \$1.00	 <b>52</b> <b>Extra Noodle</b> \$1.00	 <b>53</b> <b>Chashu</b> 3pcs - \$1.80 5pcs - \$3.00	 <b>54</b> <b>Mixed Boiled Vegetable</b> - \$1.50	 <b>55</b> <b>Spicy Green Onion</b> \$1.20	 <b>56</b> <b>Corn</b> - \$1.00
 <b>57</b> <b>Dried Seaweed</b> \$1.00	 <b>58</b> <b>Seaweed</b> \$1.00	 <b>59</b> <b>Boiled Cabbage</b> \$1.00	 <b>60</b> <b>Boiled Nappa</b> \$1.00	 <b>61</b> <b>Boiled Bean Sprouts</b> \$1.00	 <b>62</b> <b>Bamboo Shoot</b> \$1.00
 <b>63</b> <b>Red Ginger</b> \$0.75	 <b>64</b> <b>Yuzu Chili Paste</b> \$0.75	 <b>65</b> <b>Green Chili Paste</b> \$0.75			