



Chashu Ramen \$12.99
 焼豚ラーメン
 Pork Broth, Shoyu Base, Toro Chashu (13),
 Bamboo Shoot, Green Onion



Kitakata Ramen \$8.50
 喜多方ラーメン
 Pork Broth, Shoyu Base, Toro Chashu (5),
 Bamboo Shoot, Green Onion



Green Chili Shio Ramen \$9.95
 青唐うま塩ラーメン
 Pork Broth, Shio Base, Toro Chashu (5), Green Chili,
 Nappa, Garlic, 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.



Aburi Miso Ramen \$9.95
 炙りみそラーメン
 Pork Broth, Miso Base, Toro Chashu (3), Bean Sprouts,
 Seaweed, Corn, Snow Peas, Bamboo Shoot, Green Onion



Mixed Boiled Vegetable Shio Ramen \$9.45
 茹で野菜たっぷり塩ラーメン
 Pork Broth, Shio Base, Toro Chashu (5), Mixed Boiled Vegetables
 (Cabbage, Bean Sprouts, Carrots, Spinach, Green Onion), Asian Chives
 ① This is not a vegetarian ramen.

Rice Bowl



Aburi Chashu Bowl \$12.00
 炙り焼豚丼 ※ミニサラダ、スープ、もやしのみれんげし
 Seared Toro Chashu (10) with Eel Sauce, Green Onion,
 Red Ginger, Soup, Small Salad, Marinated Bean Sprouts



Small Aburi Chashu Bowl \$3.20
 ミニ炙り焼豚丼
 Seared Toro Chashu (2) with Eel Sauce,
 Green Onion



Juicy Fried Chicken Bowl \$11.00
 から揚げ丼 ※ミニサラダ、スープ、もやしのみれんげし
 Juicy Fried Chicken (8), Boiled Cabbage, House Special Sauce,
 Soup, Small Salad, Marinated Bean Sprouts



Small Juicy Fried Chicken Bowl \$3.20
 ミニから揚げ丼
 Juicy Fried Chicken (2), Boiled Cabbage,
 House Special Sauce



Spicy Rice \$2.50
 スパイシーライス
 Steamed Rice mixed with
 Homemade Unsami Chili
 and Red Ginger



Steamed Rice \$1.50
 白飯

Toppings

Season Egg 味玉	... \$1.00	Boiled Cabbage キムチ	... \$1.00
Spicy Green Onion 青葱	... \$1.00	Mixed Boiled Vegetable 茹で野菜ミックス	... \$1.50
Chopped Green Onion ちぎりの青葱	... \$0.50	Toro Chashu 3pcs / 5pcs 焼豚	... \$2.00 / \$3.20
Bamboo Shoot 笋	... \$1.00	Unsami Chili 旨み	... \$1.25
Corn コーン	... \$1.00	Yuzu Chili Paste 柚子唐辛子	... \$0.80
Dried Seaweed 海苔	... \$1.00	Green Chili Paste 唐辛子ペースト	... \$0.80
Seaweed 海苔	... \$1.00	Red Ginger 紅生姜	... \$0.80
Boiled Bean Sprouts 豆苗	... \$1.00	Extra Noodle 特大盛り	... \$1.00
Boiled Nappa Cabbage 白菜	... \$1.00		



Tsukemen (Dipping Ramen) - Cold Noodle - \$10.50
 つげ麺
 Pork Broth, Dashi Shoyu Base, Radish, Spinach,
 Bean Sprouts, Carrots, Green Onion, Toro Chashu (5),
 Lime, Grated Napa, Ginger, Sesame Seeds



Tsukemen (Dipping Ramen) - Hot Noodle - \$10.50
 釜揚げつげ麺
 Pork Broth, Dashi Shoyu Base, Radish, Spinach,
 Bean Sprouts, Carrots, Green Onion, Toro Chashu (5),
 Lime, Grated Napa, Ginger, Sesame Seeds

① Please notify your server about your preference of noodle texture. (our noodle is softer than other places.)
 ② You can change the soup base (Shoyu, Miso, Shio) for \$0.50.

Lunch Promotion

Free Half Rice or ¥50 Half Spicy Rice with purchase of any Ramen!
 (Except for Saturdays, Sundays and Holidays)
 無料のご注文の方に半ライス無料。もしくはスパイシーライスを¥50にてご提供! ※土日、祝日は除く

Appetizer



Pan Fried Gyoza \$4.50
 焼き餃子
 Pan Fried Gyoza (5) with Yuzu Chili Paste

Fried Gyoza \$4.50
 揚げ餃子
 Deep Fried Gyoza (5) with Mustard and Lemon

Boiled Gyoza \$4.50
 茹で餃子
 Boiled Gyoza (5) with Green Onion, Yuzu Chili Sauce

Juicy Fried Chicken \$4.80
 から揚げ
 Marinated with House Special Sauce
 Crispy outside and Juicy inside

Aburi Chashu Plate \$8.00
 炙り焼豚皿
 Seared Toro Chashu (10) with Eel Sauce
 over Shredded Green Onion

Spicy Bamboo Shoot \$3.00
 メンマ皿
 Bamboo Shoot, Chili Oil,
 Chopped Green Onion

Fried Shishito Pepper \$4.50
 しし唐揚げ

Edamame \$2.50
 枝豆

Soft drink

Coke (Can) コーク	... \$1.80	Calpico (Can) カルピコ	... \$2.50
Diet Coke (Can) ダイエットコーラ	... \$1.80	Ramune (Bottle) ラムネ	... \$2.50
Sprite (Can) スプライト	... \$1.80		

Ban Nai's Kitakata Ramen



NOODLE
 The distinct characteristics of Kitakata Ramen is its flat, wide and curly noodle. It contains the highest amount of water among other Ramen noodles, making it chewy, wobbly and soft. Our noodle is hand-crumpled to have distinctive curliness and texture. Please enjoy our one of a kind noodle!!

BROTH
 We only use selected pork bones and spend long hours just to extract the pure umami of pork bones. Our Broth is light in color yet very flavorful, not oily and heavy, so that you won't be tired of eating our Ramen everyday!!

TORO CHASHU
 Our signature "Toro Chashu" (Chashu pork) is hand-prepared every day at the restaurant. We use special cuts of pork belly and simmer them for several hours with our special soy sauce that is imported from Japan. Please enjoy our freshly-made Toro Chashu that are very soft and melts in your mouth!



History of Kitakata Ramen Ban Nai

1958 The original "Ban Nai Shokudo (caterer)" 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 Shinjuku, Tokyo.

Currently, there are 61 locations of Kitakata Ramen Ban Nai throughout Japan.

