



Chashu Ramen \$12.99

焼豚ラーメン

Pork Broth, Shoyu Base, Toro Chashu (13), Bamboo Shoot, Chopped Green Onion



Kitakata Ramen \$8.50

喜多方ラーメン

Pork Broth, Shoyu Base, Toro Chashu (5), Bamboo Shoot, Chopped Green Onion



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, Chopped Green Onion



Spicy Miso Ramen \$10.95

スパイシーみそラーメン

Pork Broth, Spicy Miso Base, Toro Chashu (5), Shredded Green Onion, Carrots, Spinach, Bean Sprouts, Cabbage, Spicy Garlic Oil



Green Chili Shio Ramen \$9.95

青唐うま塩ラーメン

Pork Broth, Shio Base, Shoyu Base, Toro Chashu (5), Green Chili, Nappa, Garlic, Aslan Chives, Red Onion, Shredded Green Onion, Sesami Oil

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



Vegetarian Ramen \$11.50

ベジタリアンラーメン

Vegetarian Broth, Miso Base, Seasoned Tofu (5), Cabbage, Nappa, Carrots, Spinach, Green Onion, Red Onion, Garlic, Sesami Oil



Mixed Boiled Vegetable Shio Ramen \$9.45

茹で野菜たっぷり塩ラーメン

Pork Broth, Shio Base, Shoyu Base, Toro Chashu (5), Mixed Boiled Vegetables (Cabbage, Bean Sprouts, Carrots, Spinach, Cabbage, Green Onion), Asian Chives

1 This is not a vegetarian ramen.



Tsukemen (Dipping Ramen)

- Cold Noodle - \$10.50

つけ麺

Pork Broth, Dashi Shoyu Base, Radish Shoot, Spinach, Bean Sprouts, Carrots, Chopped Green Onion, Toro Chashu (5), Lime, Grated Radish, Ginger, Grated Sesame Seeds



Tsukemen (Dipping Ramen)

- Hot Noodle - \$10.50

つけ麺

Pork Broth, Dashi Shoyu Base, Radish Shoot, Spinach, Bean Sprouts, Carrots, Chopped Green Onion, Toro Chashu (5), Lime, Grated Radish, Ginger, Grated Sesame Seeds

Toppings

Seasoned Egg	味玉	...	\$1.00
Spicy Green Onion	ネギド	...	\$1.00
Bamboo Shoot	メンマ	...	\$1.00
Corn	コーン	...	\$1.00
Dried Seaweed	乾燥海苔	...	\$1.00
Seaweed	わかめ	...	\$1.00
Boiled Bean Sprouts	むやし	...	\$1.00
Boiled Nappa Cabbage	白菜	...	\$1.00
Boiled Cabbage	キャベツ	...	\$1.00
Mixed Boiled Vegetable	茹で野菜ミックス	...	\$1.50
Toro Chashu 3pcs / 5pcs	トロ焼豚	\$2.00 / \$3.20	
Seasoned Tofu 5pcs	味つけ豆腐	...	\$2.00
Umami Chili	旨みチリ	...	\$1.25
Yuzu Chili Paste	柚子胡椒	...	\$0.80
Green Chili Paste	青唐辛子ペースト	...	\$0.80
Red Ginger	紅しょうが	...	\$0.80
Chopped Green Onion	刻みネギ	...	\$0.50
Extra Noodle	麺大盛り	...	\$1.00
Extra Soup *Original Soup Only	追加スープ	...	\$1.00



Aburi Chashu Bowl

\$12.00

炙り焼豚丼

*ミニサラダ、スープ、もやしのナムルつき
Seared Toro Chashu (10) with Aburi Sauce, Shredded Green Onion, Red Ginger, Small Salad, Soup, Marinated Bean Sprouts



Juicy Fried Chicken Bowl

\$11.00

から揚げ丼

*ミニサラダ、スープ、もやしのナムルつき
Juicy Fried Chicken (8), Boiled Cabbage, House Special Sauce, Small Salad, Soup, Marinated Bean Sprouts



Small Aburi Chashu Bowl \$3.20
ミニ炙り焼豚丼
Seared Toro Chashu (3) with Aburi Sauce, Green Onion



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 Umami Chili and Red Ginger



Steamed Rice \$1.50
白飯

Lunch Promotion

Free Half Rice or ¥50 Half Spicy Rice with purchase of any Ramen! (Except for Saturdays, Sundays and Holidays)
麺類をご注文の方には半ライス無料、もしくは半スパイシーライスを¥50にてご提供! ※土日・祝日を除く

Gyoza



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

1 Please notify your server about your preference of noodle texture. (our noodle is softer than other places.)

1 You can change the soup base (Shoyu, Miso, Shio) for \$0.50.

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



Spicy Shredded Green Onion \$3.00

ねぎ皿
Shredded Green Onion,
Diced Toro Chashu, Chili oil



Aburi Chashu Plate \$8.00

炙り焼豚皿
Seared Toro Chashu (10)
with Aburi 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) ... \$1.80

コーラ

Diet Coke (Can) ... \$1.80

ダイエットコーラ

Sprite (Can) ... \$1.80

スプライト

Calpico (Can) ... \$2.50

カルピス

Ramune (Bottle) ... \$2.50

ラムネ

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 (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 Shinjuku Tokyo.

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



Shingo and Hisa Ban Nai



The original Ban Nai Shokudo in Kitakata City

喜多方ラーメン
KITAKATA RAMEN BANNAI

