



Chashu Ramen \$14.50
 焼豚ラーメン
 Pork Broth, Shoyu Base, Toro Chashu(13), Bamboo Shoot, Green Onion



Kitakata Ramen \$9.70
 喜多方ラーメン
 Pork Broth, Shoyu Base, Toro Chashu(5), Bamboo Shoot, Green Onion



Aburi Miso Ramen \$11.25
 炙りみそラーメン
 Pork Broth, Miso Base, Toro Chashu(10), Bean Sprouts, Seaweed, Corn, Snow Peas, Bamboo Shoot, Green Onion, Chili Oil



Spicy Miso Ramen \$11.95
 スパイシーみそラーメン
 Pork Broth, Spicy Miso Base, Toro Chashu(10), Green Onion, Carrot, Spinach, Bean Sprouts, Cabbage, Spicy Garlic Oil



Green Chili Shio Ramen \$11.25
 青唐とうま塩ラーメン
 Pork Broth, Shio Base, Shoyu Base, Toro Chashu(10), Green Chili, Nappa, Asian Chives, Red Onion, Green Onion, Sesame Oil



Vegetarian Ramen \$12.80
 ベジタリアンラーメン
 Vegetarian Broth, Miso Base, Seasoned Tofu(S), Cabbage, Nappa, Carrots, Spinach, Green Onion, Red Onion, Garlic, Sesame Oil



Mixed Boiled Vegetable Shio Ramen \$11.25
 茹で野菜たっぷり塩ラーメン
 Pork Broth, Shio Base, Shoyu Base, Toro Chashu(10), Mixed Boiled Vegetable(Cabbage, Bean Sprouts, Carrots, Spinach, Green Onion), Asian Chives



Tsukemen (Dipping Ramen) - Cold Noodle - \$11.75
 つけ麺
 Pork Broth Dashi, Shoyu Base, Radish Shoot, Spinach, Bean Sprouts, Carrots, Green Onion, Toro Chashu(10), Lime, Grated Radish, Ginger, Grated Sesame Seeds



Tsukemen (Dipping Ramen) - Hot Noodle - \$11.75
 湯揚げつけ麺
 Pork Broth Dashi, Shoyu Base, Radish Shoot, Spinach, Bean Sprouts, Carrots, Green Onion, Toro Chashu(10), Lime, Grated Radish, Ginger, Grated Sesame Seeds

Toppings

- Seasoned Egg ...\$1.00
- Mixed Shredded Green Onion ...\$1.25
- Bamboo Shoot ...\$1.00
- Corn ...\$1.00
- Delaid Seaweed ...\$1.00
- Seaweed ...\$1.00
- Boiled Bean Sprouts ...\$1.00
- Boiled Nappa Cabbage ...\$1.00
- Boiled Cabbage ...\$1.00
- Mixed Boiled Vegetable ...\$1.50
- Toro Chashu 3pcs/1pc ...\$2.50/\$3.90
- Seasoned Tofu Specs ...\$2.00
- Uzumi Chili ...\$1.25
- Yuzu Chili Paste ...\$1.00
- Green Chili Paste ...\$0.80
- Red Ginger ...\$0.80
- Chopped Green Onion ...\$0.50
- Extra Noodle ...\$1.00
- Extra Soup ...\$1.00
- Base Change (Shoyu, Miso, Shio) ...\$0.50
- Base Change (Spicy Miso, Green Chili Shio) ...\$0.50

Ban Nai Specialties

Pan Fried Gyoza \$5.15
 焼き餃子
 Pan Fried Gyoza(10) with Yuzu Chili Paste

Juicy Fried Chicken \$5.95
 から揚げ
 Marinated with house special sauce. Crispy outside and Juicy inside(Spc)

Ban Nai Bun \$3.50
 チョージュンパン
 Thick Cut Toro Chashu, Ban Nai Bun Sauce, Mayo, Cabbage, Green Onion

Rice Bowl

Aburi Chashu Bowl \$12.75
 Seared Toro Chashu(10) with Aburi Sauce, Shredded Green Onion, Red Ginger, Small Salad, Soup
 炙り焼豚丼
 ※ミニサラダ、スープ付き

Juicy Fried Chicken Bowl \$11.95
 Juicy Fried chicken (8), Boiled Cabbage, House Special Sauce, Small Salad, Soup
 から揚げ丼
 ※ミニサラダ、スープ付き

Aburi Chashu Bowl - Small \$3.75
 炙り焼豚丼(小)
 Seared Toro Chashu(10) with Aburi Sauce, Green Onion

Juicy Fried Chicken Bowl - Small \$3.75
 から揚げ丼(小)
 Juicy Fried Chicken(8), Boiled Cabbage, House Special Sauce

Ban Nai Bowl - Small \$3.75
 チョージュンマヨ丼(小)
 Cold Cut Toro Chashu, Ban Nai Bun Sauce, Mayo, Green Onion

Steamed Rice \$2.00
 白飯

Appetizer

Pan Fried Gyoza \$5.15
 焼き餃子
 Pan Fried Gyoza(10) with Yuzu Chili Paste

Aburi Chashu Plate \$9.50
 炙りチョージュンプレート
 Seared Toro Chashu(10) with Aburi Sauce and Shredded Green Onion

Fried Gyoza \$5.15
 揚げ餃子
 Deep Fried Gyoza(10) with Mustard and Lemon

Juicy Fried Chicken \$5.95
 から揚げ
 Marinated with house special sauce. Crispy outside and Juicy inside(Spc)

Spicy Shredded Green Onion \$3.80
 おろし葱
 Shredded Green Onion, Cold Toro Chashu, Chili Oil

Spicy Bamboo Shoot \$3.80
 スイメン葱
 50g Fried Bamboo Shoot, House Spicy Sauce, Sesame Oil

Boiled Gyoza \$5.15
 茹で餃子
 Boiled Gyoza(10) with Green Onion and Yuzu Chili Paste

Fried Shishito Pepper \$3.50
 ししとう揚げ

Edamame \$3.25
 枝豆

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 noodle, 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, 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 melt in your mouth!



Alcohol

Beer - ビール

Asahi Super Dry (Imported from Japan)

- Small (12 oz) ... \$4.99
- Medium (14.7 oz) ... \$5.99
- Large (16.9 oz) ... \$6.99

Sake - From Kitakata Japan - 喜多方の地酒

[Naraman] - 奈良真

- Junmai (4 oz Glass) ... \$6.95
- 純米大吟醸

[Aizu Homare] - 会津はまれ

- Junmai (10 oz Bottle) ... \$15.00
- 純米

Other - その他

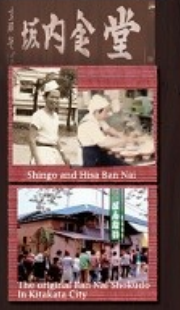
- Coke(Can) ... \$1.80
- Diet Coke(Can) ... \$1.80
- Green Tea(Can) ... \$2.50
- Sprite(Can) ... \$1.80
- Calpico(Can) ... \$2.50
- Orange Juice(Bottle) ... \$2.50
- Ramune(Bottle) ... \$2.50

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 66 locations of Kitakata Ramen Ban Nai throughout Japan.



喜多方 焼豚 ラーメン KITAKATA RAMEN BANNAI

