



### 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  
Vegetarian Broth, Miso Base, Seasoned Tofu(S), Cabbage, Nappa, Carrots, Spinach, Green Onion, Red Onion, Garlic, Sesame Oil



### Spicy Miso Ramen \$11.95

スパイシーみそラーメン  
Pork Broth, Spicy Miso Base, Toro Chashu(S), Green Onion, Carrots, Spinach, Bean Sprouts, Cabbage, Spicy Garlic Oil



### Green Chili Shio Ramen \$11.25

青唐辛と味噌ラーメン  
Pork Broth, Shio Base, Shoyu Base, Toro Chashu(S), 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

茹で野菜たっぷり味噌ラーメン  
Pork Broth, Shio Base, Shoyu Base, Toro Chashu(S), Mixed Boiled Vegetables(Cabbage, Bean Sprouts, Carrots, Spinach, Green Onion), Asian Chives



### Tsukemen (Dipping Ramen) \$11.75

つけ麺  
Pork Broth Dashi Shoyu Base, Redish Shoot, Spinach, Bean Sprouts, Carrots, Green Onion, Toro Chashu(S), Lime, Grated Reddish, Ginger, Grated Sesame Seeds



### Tsukemen (Dipping Ramen) \$11.75

炙り焼豚つけ麺  
Pork Broth Dashi Shoyu Base, Redish Shoot, Spinach, Bean Sprouts, Carrots, Green Onion, Toro Chashu(S), Lime, Grated Reddish, Ginger, Grated Sesame Seeds

## Toppings

- Seasoned Egg ...\$1.00
- Spicy Shredded Green Onion ...\$1.25
- Bamboo Shoot ...\$1.00
- メンマ ...\$1.00
- コーン ...\$1.00
- Dried Seaweed ...\$1.00
- 焼き海苔 ...\$1.00
- わかめ ...\$1.00
- Boiled Bean Sprouts ...\$1.00
- もやし ...\$1.00
- Boiled Nappa Cabbage ...\$1.00
- 白菜 ...\$1.00
- Boiled Cabbage ...\$1.00
- Mixed Boiled Vegetable ...\$1.50
- 茹で野菜トッピング \$2.50/\$3.90
- Toro Chashu 3pcs/5pcs ...\$2.00
- トロ焼豚 3枚/5枚
- Seasoned Tofu 5pcs ...\$2.00
- 味噌付豆腐 5枚
- Umasai Chili ...\$1.25
- 旨辛チリ
- Yuzu Chili Paste ...\$1.00
- 柚子胡椒
- Green Chili Paste ...\$0.80
- 青唐辛ペースト
- Red Ginger ...\$0.80
- 紅しょうが
- Chopped Green Onion ...\$0.50
- ネギ
- Extra Noodle ...\$1.00
- 麺大盛り
- Extra Soup ...\$1.00
- 湯増スープ
- Base Change (Shoyu, Miso, Shio) ...\$0.50
- ベース変更(醤油, 味噌, 塩)
- Base Change ...\$1.00
- (Spicy Miso, Green Chili Shio) ...\$1.00
- ベース変更(スパイシー味噌, グリーンチリ味噌)

## Ban Nai Specialties



**Pan Fried Gyoza \$5.15**  
炙り餃子  
Pan Fried Gyoza(S) with Yuzu Chili Paste



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



**Ban Nai Bun \$3.50**  
チャーシューパン  
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  
※ニカラダ、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  
※ニカラダ、スープ付き



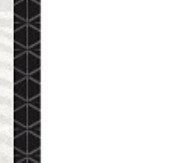
**Aburi Chashu Bowl - Small \$3.75**  
炙り焼豚丼(小)  
Seared Toro Chashu(S) with Aburi Sauce, Green Onion



**Juicy Fried Chicken Bowl - Small \$3.75**  
から揚げ丼(小)  
Juicy Fried Chicken(S), Boiled Cabbage, House special sauce



**Ban Nai Bowl - Small \$3.75**  
チャーシュー丼(小)  
Thick Cut Toro Chashu, Ban Nai Bun Sauce, Mayo, Cabbage



**Steamed Rice \$2.00**  
白飯

## Appetizer



**Pan Fried Gyoza \$5.15**  
炙り餃子  
Pan Fried Gyoza(S) with Yuzu Chili Paste



**Aburi Chashu Plate \$9.50**  
炙りチャーシュー皿  
Seared Toro Chashu(10) with Aburi Sauce and Grated Green Onion



**Ban Nai Bun \$3.50**  
チャーシューパン  
Thick Cut Toro Chashu, Ban Nai Bun Sauce, Mayo, Cabbage, Green Onion



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



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



**Spicy Shredded Green Onion \$3.80**  
スパイシー  
Shredded Green Onion, Dried Toro Chashu, Chili Oil



**Boiled Gyoza \$5.15**  
茹で餃子  
Boiled Gyoza(S) with Green Onion and House Chili Sauce



**Fried Shishito Pepper \$5.50**  
ししとう揚げ



**Edamame \$3.25**  
枝豆

## Alcohol



**Beer - ビール**  
Asahi Super Dry (Imported from Japan)  
Small (12 oz) ... \$5.50  
生ビール 小ジョッキ  
Medium (14.7 oz) ... \$6.50  
生ビール 中ジョッキ



**Sake - From Kitakata Japan - 喜多方の地酒**  
Naraman (Naraman) ... \$6.95  
純米グラス  
Junmai Ginjo (10 oz Bottle) ... \$18.00  
純米吟醸  
Junmai Daiginjo (10 oz Bottle) ... \$24.00  
純米大吟醸



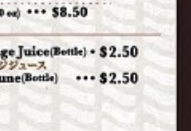
**Aizu Homare (Aizu Homare) - 会津はまはれ**  
Junmai (10 oz Bottle) ... \$15.00  
純米  
Nigori (10 oz Bottle) ... \$16.00  
にごり  
Yuzu (10 oz Bottle) ... \$16.00  
ゆず



**Soft drink**  
Coke(Can) ... \$1.80  
コーラ  
Diet Coke(Can) ... \$1.80  
ダイエットコーラ  
Green Tea(Can) ... \$2.50  
緑茶

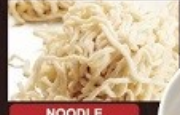


**Sprite(Can) ... \$1.80**  
スプライト  
Calpico(Can) ... \$2.50  
カルピコ



**Orange Juice(Bottle) ... \$2.50**  
オレンジジュース  
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 melt in your mouth!



## 喜多方 焼豚 ラーメン KITAKATA RAMEN BANNAI

## 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 Sobu 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 66 locations of Kitakata Ramen Ban Nai throughout Japan.

