



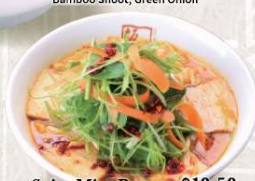
Chashu Ramen \$13.50
焼豚ラーメン
Pork Broth, Shoyu Base, Toro Chashu(13), Bamboo Shoot, Green Onion



Kitakata Ramen \$8.99
喜多方ラーメン
Pork Broth, Shoyu Base, Toro Chashu(5), Bamboo Shoot, Green Onion



Aburi Miso Ramen \$10.50
炙りみそラーメン
Pork Broth, Miso Base, Toro Chashu(5), Bean Sprout, Seaweed, Corn, Soop Peas, Bamboo Shoot, Green Onion, Chiu Oil



Spicy Miso Ramen \$10.50
スパイシーみそラーメン
Pork Broth, Spicy Miso Base, Toro Chashu(5), Green Onion, Carrot, Spinach, Bean Sprouts, Cabbage, Spicy Garlic Oil
●Spicy



Green Chili Shio Ramen \$10.50
青唐うま塩ラーメン
Pork Broth, Shio Base, Shoyu Base, Toro Chashu(5), Green Chili, Carrot, Spinach, Bean Sprouts, Red Onion, Green Onion, Sesame Oil
●Spicy
●Since we use fresh green chili, the spiciness may vary.



Vegetarian Ramen \$11.99
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, Sesame Oil



Mixed Boiled Vegetable Shio Ramen \$10.50 *This is not a vegetarian ramen.*
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, Green Onion), Asian Chives



Tsukemen (Dipping Ramen)
●Cold Noodle - \$11.00
つけ麺
Dashi Shoyu Base, Radish Shoot, Spinach, Bean Sprouts, Carrots, Green Onion, Toro Chashu(5), Lime, Grated Radish, Ginger, Grated Sesame Seeds



Tsukemen (Dipping Ramen)
●Hot Noodle - \$11.00
釜揚げつけ麺
Dashi Shoyu Base, Radish Shoot, Spinach, Bean Sprouts, Carrots, Green Onion, Toro Chashu(5), Lime, Grated Radish, Ginger, Grated Sesame Seeds

Toppings

- Seasoned Egg\$1.00
- Spicy Shredded Green Onion (ねぎ)\$1.00
- Bamboo Shoot\$1.00
- Corn\$1.00
- Dried Seaweed (わかめ)\$1.00
- Seaweed (わかめ)\$1.00
- Boiled Bean Sprouts (もやし)\$1.00
- Boiled Nappa Cabbage (白菜)\$1.00
- Boiled Cabbage\$1.00
- Mixed Boiled Vegetable (野菜ミックス)\$1.50
- Toro Chashu Specs/Specs (トロ焼豚 5枚/5枚) \$2.20/\$3.50
- Seasoned Tofu Specs (味付け豆腐 5枚)\$2.00
- Umami Chili (旨みチリ)\$1.25
- Yuzu Chili Paste (柚子チリペースト)\$1.00
- Green Chili Paste (青唐チリペースト)\$0.80
- Red Ginger (紅しょうが)\$0.80
- Chopped Green Onion (千切)\$0.50
- Extra Noodle (特大盛り)\$1.00
- Extra Soup (追加スープ)\$1.00
- Base Change (Shoyu, Miso, Shio)\$0.50
- Base Change (Spicy Miso, Green Chili Shio)\$1.00
- ベース変更(スパイシー味噌, グリーンチリ塩)

Ban Nai Specialties



Pan Fried Gyoza \$4.80
焼き餃子
Pan Fried Gyoza(5) with Yuzu Chili Paste



Juicy Fried Chicken \$5.50
から揚げ
Marinated with house special sauce. Crispy outside and juicy inside! Specs



Ban Nai Bun \$3.20
チキンシューパン
Thick Cut Toro Chashu, Ban Nai Bun Sauce, Mayo, Cabbage, Green Onion

Rice Bowl



Aburi Chashu Bowl \$12.50
炙り焼豚丼
※ミニサラダ、スープ、もやしのナムル付き
Seared Toro Chashu(10) with Aburi Sauce, Shredded Green Onion, Red Ginger, Small Salad, Soup and Seasoned Bean Sprouts



Juicy Fried Chicken Bowl \$11.50
Juicy Fried chicken (8), Boiled Cabbage, House Special Sauce, Small Salad, Soup and Seasoned Bean Sprouts
から揚げ丼
※ミニサラダ、スープ、もやしのナムル付き



Small Aburi Chashu Bowl \$3.50
ミニ炙り焼豚丼
Seared Toro Chashu(3) with Aburi Sauce, Green Onion



Small Juicy Fried Chicken Bowl \$3.50
ミニから揚げ丼
Juicy Fried Chicken(3), Boiled Cabbage, House special sauce



Spicy Rice \$2.80
スパイシーライス
Steamed Rice mixed with House made Spicy Oil and Red Ginger



Steamed Rice \$1.80
白飯

Lunch Promotion Free half Rice or 450 Half Spicy Rice with purchase of any bowl of Ramen (Except for Saturdays, Sundays and Holidays)
ランチ 喜多方ラーメンの半ライスをお楽しみください。または、スパイシーライスをお楽しみください。(土日・祝日除く)

Appetizer



Pan Fried Gyoza \$4.80
焼き餃子
Pan Fried Gyoza(5) with Yuzu Chili Paste



Aburi Chashu Plate \$3.50
炙りチャーシュープレート
Seared Toro Chashu(10) with Aburi Sauce, Green Onion



Spicy Shredded Green Onion \$3.30
スパイシーねぎ
Shredded Green Onion, House Toro Chashu(10)



Fried Gyoza \$4.60
揚げ餃子
Deep Fried Gyoza(5) with House Special Sauce



Juicy Fried Chicken \$5.50
から揚げ
Marinated with house special sauce. Crispy outside and juicy inside!



Spicy Bamboo Shoot \$3.30
スパイシーたけのこ
Spicy Fried Bamboo Shoot, House Soy Sauce, Sesame Oil



Boiled Gyoza \$4.60
茹で餃子
Boiled Gyoza(5) with Green Onion and House Special Sauce



Fried Shiitake Pepper \$4.25
揚げしめじと唐辛子
Shiitake Mushroom, House Special Sauce



Edamame \$3.00
枝豆
Edamame

Alcohol

Beer - ビール

Drafts
Asahi Super Dry (Imported from Japan)
- Small (12oz) *** \$4.99
生ビール - カジョッキ
- Medium (14.7oz) *** \$5.99
生ビール - 中ジョッキ

Bottle
- Sapporo Light 12oz サッポロライト *** \$4.99
- Sapporo Premium 20.3oz サッポロプレミアム \$6.99

Sake - from Kitakata Japan - 喜多方の地酒

[Naramae] - ならまゑ - Junmai (4 oz Glass) *** \$6.99
純米グラス
[Yaemae] - やゑまゑ - Junmai Gijyo (10 oz Bottle) ** \$18.00
純米吟醸
[Imazumi Daiginjo] (10 oz Bottle) \$24.00
純米大吟醸

[Aizu Homare] - あいずほまれ - Junmai (10 oz Bottle) *** \$13.99
純米
[Nigori] (10 oz Bottle) *** \$16.99
にごり
[Yuzu] (10 oz Bottle) *** \$16.99
ゆず

Other - その他 House Sake-Cold/Hot (10oz) *** \$7.99
ハウス酒 (冷酒/熱酒)

Soft drink

Coke(Can) *** \$1.80
ソーダ
Diet Coke(Can) *** \$1.80
ダイエットコーラ

Sprite(Can) --- \$1.80
オレンジジュース
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 characters 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 handcrumpled 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, billy and summer 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 (cafeteria)" was opened in Kitakata city of Shingo and Hisa Ban Nai, a married Kitakata local, and was operating as local favorite.

1987 Akira Nukubara, whose originally a craftsman of sobo noodle, visited Kitakata city and was fascinated by Ban Nai's Kitakata Ramen for its taste and quality. After several trips to work at Ban Nai, and during his passion for learning at Ban Nai Shokudo, he was accepted by Ban Nai family. After long training and gaining trust from Ban Nai family, Akira was allowed to bring Ban Nai's Ramen to Tokyo, and opened the first Kitakata Ramen Bar Nai in Shibubashi Tokyo.

Currently, there are 66 locations of Kitakata Ramen Ban Nai throughout Japan.

喜多方ラーメン
KITAKATA RAMEN BAN NAI