



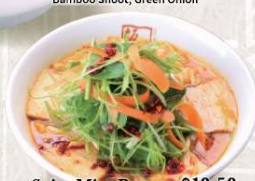
Chashu Ramen \$13.50
焼豚ラーメン
Pork Broth, Shoyu Base, Toro Chashu(13), Bamboo Shoot, Green Onion



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(13), Bean Sprout, Seaweed, Corn, Soan 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, Asian Chives, 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 ...\$1.00
- Bamboo Shoot ...\$1.00
- Corn ...\$1.00
- Dried Seaweed ...\$1.00
- Boiled Bean Sprouts ...\$1.00
- Boiled Nappa Cabbage ...\$1.00
- Boiled Cabbage ...\$1.00
- Mixed Boiled Vegetable ...\$1.50
- Toro Chashu Specs/Specs \$2.20/\$3.50
- 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
- ベース変更(醤油, 味噌, 塩) ...\$1.00
- 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(Spicy)



Ban Nai Bun \$3.20
チャーシューバン
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



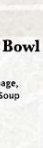
Small Aburi Chashu Bowl \$3.50
ミニ炙り焼豚丼
Seared Toro Chashu(2) with Aburi Sauce, Green Onion



Small Juicy Fried Chicken Bowl \$3.50
ミニから揚げ丼
Juicy Fried Chicken(1), Sautéed Cabbage, House special sauce



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



Steamed Rice \$1.80
白飯

Lunch Promotion Free half Rice or \$50 half Spicy Rice with purchase of any bowl of Ramen (Except for Saturdays, Sundays and Holidays)

Appetizer



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



Aburi Chashu Plate \$8.50
炙りチャーシュープレート
Seared Toro Chashu(10) with Aburi Sauce and Shredded Green Onion



Spicy Shredded Green Onion \$3.50
おろし葱
Shredded Green Onion, Dried Toro Chashu, Chiu Oil



Fried Gyoza \$4.80
揚げ餃子
Deep Fried Gyoza(5) with Mustard and Lemon



Juicy Fried Chicken \$5.50
から揚げ
Marinated with house special sauce
Crispy outside and Juicy inside(Spicy)



Spicy Bamboo Shoot \$3.50
メンマ炒め
Stir Fried Bamboo Shoot, House Spicy Sauce, Sesame Oil



Boiled Gyoza \$4.80
茹で餃子
Boiled Gyoza(5) with Green Onion and Yuzu Chili Sauce



Fried Shishito Pepper \$4.95
ししとう揚げ



Edamame \$3.00
枝豆

Alcohol

- Beer - ビール**
- Asahi Super Dry (Imported from Japan)**
- Small (12 oz) ...\$5.50
 - Medium (14.7 oz) ...\$6.50
- Sapporo Light (12 oz) サッポロライト ...\$5.50**
- Sapporo Premium (20.3 oz) サッポロプレミアム ...\$7.50**
- Sake - From Kitakata Japan - 喜多方の地酒**
- [Naraman] -奈良萬 ...\$6.95
 - [Aizu Homare] -会津はまれ ...\$15.00
 - [Yamomi] -湯有備門 ...\$18.00
 - [Junmai Daiginjo] ...\$24.00
 - [Nigori] ...\$16.00
 - [Yuzu] ...\$16.00
- House Sake-Cold/Hot (10 oz) ...\$8.50**
- Soft drink**
- Coke(Can) ...\$1.80
 - Sprite(Can) ...\$1.80
 - Diet Coke(Can) ...\$1.80
 - Orange Juice(Bottle) ...\$2.50
 - Ramune(Bottle) ...\$2.50

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

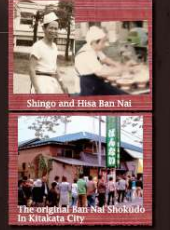
Our signature "Toro Chashu" (Chashu pork) is hand-prepared every day at the restaurant. We use special cuts of pork belly and simmer them for several hours with our special soy sauce that is imported from Japan. Please enjoy our freshly-made Toro Chashu that are very soft and melts in your mouth!

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 trips to work at Ban Nai, and showing his passion for learning at Ban Nai Shokudo, he was accepted by 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 65 locations of Kitakata Ramen Ban Nai throughout Japan.



喜多方 餃子 ラーメン KITAKATA RAMEN BANNAI

