



Chashu Ramen \$13.99
焼豚ラーメン
Pork Broth, Shoyu Base, Toro Chashu(13), Bamboo Shoot, Green Onion



Kitakata Ramen \$9.49
喜多方ラーメン
Pork Broth, Shoyu Base, Toro Chashu(S), Bamboo Shoot, Green Onion



Aburi Miso Ramen \$10.99
炙りみそラーメン
Pork Broth, Miso Base, Toro Chashu(S), Bean Sprouts, Seaweed, Corn, Snow Peas, Bamboo Shoot, Green Onion, Chili Oil



Spicy Miso Ramen \$10.99
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 \$10.99
青唐うま塩ラーメン
Pork Broth, Shio Base, Shoyu Base, Toro Chashu(S), Green Chili, Nappa, Asian Chives, Red Onion, Green Onion, Sesame Oil



Vegetarian Ramen \$12.49
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 \$10.99
茹で野菜たっぷり塩ラーメン
Pork Broth, Shio Base, Shoyu Base, Toro Chashu(S), Mixed Boiled Vegetable(Cabbage, Bean Sprouts, Carrots, Spinach, Green Onion), Asian Chives



Tsukemen (Dipping Ramen) \$11.49
つけ麺
Dashi Shoyu Base, Radish Shoot, Spinach, Bean Sprouts, Carrots, Green Onion, Toro Chashu(S), Lime, Grated Radish, Ginger, Grated Sesame Seeds



Tsukemen (Dipping Ramen) \$11.49
炙揚げつけ麺
Dashi Shoyu Base, Radish Shoot, Spinach, Bean Sprouts, Carrots, Green Onion, Toro Chashu(S), Lime, Grated Radish, Ginger, Grated Sesame Seeds

Toppings

- Seasoned Egg ...\$1.00
- Spicy Shredded Green Onion ...\$1.00
- Bamboo Shoot ...\$1.00
- メンマ ...\$1.00
- コーン ...\$1.00
- Dried 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
- 茹で野菜ミックス \$2.20/\$3.50
- Seasoned Tofu Spcs ...\$2.00
- 揚げ豆腐 5枚 ...\$1.25
- Umami Chili ...\$1.00
- Yuzu Chili Paste ...\$1.00
- 柚子胡椒 ...\$1.00
- Green Chili Paste ...\$0.80
- 青唐辛子ペースト ...\$0.80
- Red Ginger ...\$0.80
- 紅しょうが ...\$0.50
- Chopped Green Onion ...\$0.50
- ねぎ
- Extra Noodle ...\$1.00
- 麺大盛り ...\$1.00
- Extra Soup ...\$1.00
- スープ大盛り
- 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)
- 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 \$4.95
焼き餃子
Pan Fried Gyoza(S) 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 \$3.50
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
Seared Toro Chashu(10) with Aburi Sauce, Shredded Green Onion, Red Ginger, Small Salad, Soup and Seasoned Bean Sprouts
炙り焼豚丼
※ミニサラダ、スープ、もやしのみ盛り付け

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、もやしのみ盛り付け

Small Aburi Chashu Bowl \$3.80
ミニ炙り焼豚丼
Seared Toro Chashu(S) with Aburi Sauce, Green Onion

Small Juicy Fried Chicken Bowl \$3.80
ミニから揚げ丼
Juicy Fried Chicken(S), Boiled Cabbage, House Special Sauce

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

Steamed Rice \$1.80
白飯

Lunch Promotion
Free half Rice or e50 half Spicy Rice with purchase of any bowl of Ramen (Except for Saturdays, Sundays and Holidays)
麺類もご注文の方に半ライスをお付けサービス。または、お肉入りスパイシーライスをe50にて提供！(土日・祝祭日も除く)

Appetizer

Pan Fried Gyoza \$4.95
焼き餃子
Pan Fried Gyoza(S) with Yuzu Chili Paste

Aburi Chashu Plate \$8.50
炙りチャーシュー皿
Seared Toro Chashu(10) with Aburi Sauce, Shredded Green Onion

Fried Gyoza \$4.95
揚げ餃子
Deep Fried Gyoza(S) with Mustard and Lemon

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

Boiled Gyoza \$4.95
茹で餃子
Boiled Gyoza(S) with Green Onion and Yuzu Chili Sauce

Fried Shishito Pepper \$4.95
ししとう揚げ

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

Spicy Shredded Green Onion \$3.50
スパイシー
Shredded Green Onion, Diced Toro Chashu, Chili Oil

Bamboo Shoot \$3.50
メンマ
Soft Fried Bamboo Shoot, House spicy Sauce, Sesame Oil

Edamame \$3.00
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

Sapporo Light (12 oz) \$5.50
サッポロライト

Sapporo Premium (20.3 oz) \$7.50
サッポロプレミアム

Sake - From Kitakata Japan - 喜多方の地酒

Naraman - 奈良真 純米グラス ...\$6.95

Junmai (4 oz Glass) ...\$6.95

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

Yaemon - やえもん 純米時醸 ...\$18.00

Junmai Ginjo (10 oz Bottle) ...\$18.00

Junmai Daiginjo (10 oz Bottle) \$24.00
純米大吟醸

Other - その他 House Sake-Cold/Hot (10 oz) ...\$8.50
ハウス酒 (冷酒/熱酒)

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-crumbled 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!



喜多方 麺 喜多方 BANNAI 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 Soha 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 Shinjishi Tokyo.

Currently, there are 65 locations of Kitakata Ramen Ban Nai throughout Japan.

Shingo and Hisa Ban Nai

The original Ban Nai Shokudo in Kitakata City

