

風雲見

Rich Seafood×Pork Bone Soup

Carefully selected Ingredients such as Whole Chicken Carcasses, Kombu Keip, Dried Bonito, Round Herring are simmered for 8 hours, and they're strained for 6 hours. Then they're matured for a day. Finally Rich Seafood Pork Bone Soup are finished.

Recommend



Deluxe Dipping Noodle

Portions of Noodles (before boiling)

Regular Size (200g) 1300円

Large Size (300g) 1400円

Extra Large Size (400g) 1500円

Dipping Noodle

Portions of Noodles (before boiling)

Regular Size (200g) 1050円

Large Size (300g) 1150円

Extra Large Size (400g) 1250円



Deluxe Ramen

Portions of Noodles (before boiling)

Regular Size (170g) 1250円

Large Size (255g) 1350円



Ramen

Portions of Noodles (before boiling)

Regular Size (170g) 1000円

Large Size (255g) 1100円

Add your favorite toppings

Seasoned Egg 150円

Seaweed 150円

Extra Pork Chashu 250円

Seasoned Bamboo Shoots 150円

Green Onions 150円

Alcohol

Bottled Beer (334ml) 500円

Non-Alcoholic

Oolong Tea (200ml Bottle) 300円

Coca-Cola (190ml Bottle) 300円