



AJISEN

RAMEN

九州の味
熊本生まれ。

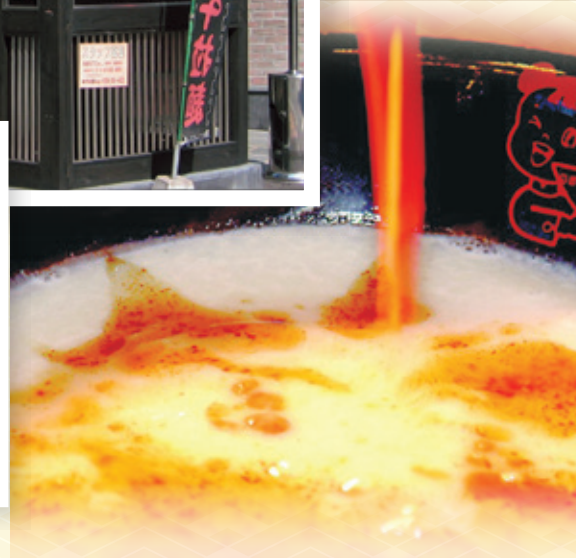


世田の
味干子

Original Store In Kumamoto Japan



Shigemitsu Katsuaki, C.E.O.



Ajisen Ramen was founded in Kumamoto, Japan in 1968, and has now expanded to more than 700 stores worldwide. Famous for its rich Tonkotsu soup (pork broth) that is boiled for hours, Ajisen offers a wide variety of ramen which is loved by patrons of all ages.

Like all Kyushu prefectures, Kumamoto serves straight noodles of medium thickness, not the wavy type that is more predominant in most ramen restaurants that serve the Tokyo or Hokkaido style of ramen.

Most bowls of Kumamoto ramen feature sliced kikurage (black fungus), negi (scallion), ajitsuke tamago (seasoned egg), and chashu (BBQ pork). What makes Kumamoto ramen so fragrant and delicious is the essential ingredient of cooked garlic as a flavoring, which is also used to produce garlic oil to blend in with the soup.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Ajisen Ramen's 20th Anniversary Special Discounted Menu

Mon - Fri

Dine In Only



*Volcano
Ramen*

~~\$15.75~~-\$12.75



*Roast Black
Garlic Oil
Ramen*

~~\$15.25~~-\$12.25



*Ajisen Spicy
Pork Ramen*

~~\$15.45~~-\$12.45



*Tender Pork
Ribs Ramen*

~~\$16.95~~-\$13.95



*Spicy Miso
Ramen*

~~\$15.25~~-\$12.25



*Shoyu
Ramen*

~~\$15.25~~-\$12.25



Ajisen Ramen

~~\$13.95~~-\$10.95



Beef Udon

~~\$15.75~~-\$12.75



*Seafood
Ramen*

~~\$17.45~~-\$14.45



*Assorted
Vegetable
Ramen*

~~\$14.95~~-\$11.95

Imported Japanese Premium Matcha Series



Matcha Latte \$4.95



Matcha Coffee \$4.95



Matcha Red Bean
Smoothie \$5.75



Matcha Yuzu \$4.95



Matcha Lychee \$4.95



Rainbow Mango Matcha \$4.95



Beverages

飲料

Flavored Iced Tea

水果綠茶

芒果 Mango	\$5.95
水蜜桃 Peach	\$5.95
荔枝 Lychee	\$5.95
奇異果 Kiwi	\$5.95
草莓 Strawberry	\$5.95
紅葡萄柚 Grapefruit	\$5.95
百香果 Passion Fruit	\$5.95
青蘋果 Green Apple	\$5.95
優酪綠茶 Yogurt Green Tea	\$5.95
茉香綠茶 Jasmine Green Tea	\$5.25
蜂蜜檸檬綠茶 Honey Lemon Green Tea	\$5.50
蜂蜜蘆薈綠茶 Honey Aloe Green Tea	\$5.95
柚子蜜 Citron Honey	\$5.95



Upgrade to large size or additional items only \$0.50 (Boba/Aloe)
 僅需\$0.50 就可升級到大杯或加選一種(珍珠/蘆薈)

Special Drinks

特飲

水蜜桃百香果汽水 Peach Passion Fruit Soda	\$5.95
芒果荔枝紅莓汁 Mango Lychee Cranberry Juice	\$5.95
荔枝優酪紅莓汁 Lychee Yogurt Cranberry Juice	\$5.95
香蕉草莓奶昔 Banana Strawberry Milkshake	\$6.70



牛奶 Milk	\$4.70
紅梅汁 Cranberry Juice	\$4.95
礦泉水 Bottled Water	\$3.95

Soft Drinks

各式汽水

\$4.50



Unsweetened Tea

Raspberry Tea

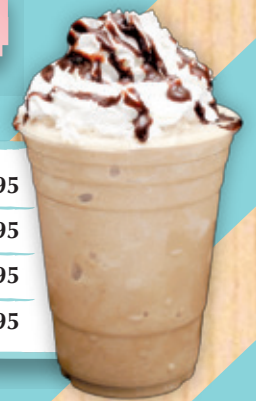
Iced Milk Tea 冰奶茶

奶茶 Milk Tea	\$5.50
奶綠茶 Milk Green Tea	\$5.50
泰式奶茶 Thai Iced Tea	\$5.50
珍珠奶茶 Boba Milk Tea	\$5.95
黑糖奶茶 Brown Sugar Milk Tea	\$5.95
焦糖奶茶 Caramel Milk Tea	\$5.95



Iced Coffee 冰咖啡

卡布奇諾 Cappuccino	\$5.95
焦糖咖啡 Caramel Coffee	\$5.95
拿鐵 Latte	\$5.95
摩卡 Mocha	\$5.95



Slush 水果沙冰



奇異果 Kiwi	\$6.70
芒果 Mango	\$6.70
荔枝 Lychee	\$6.70
水蜜桃 Peach	\$6.70
草莓 Strawberry	\$6.70
百香果 Passion Fruit	\$6.70
青蘋果 Green Apple	\$6.70
紅葡萄柚 Grapefruit	\$6.70

Japanese Imports 日本進口



可而必思
Calpico
\$6.50

波子汽水
Ramune Drink
(Marble Soft Drink)
\$6.50



Hot Tea Flavored Coffee 熱茶和咖啡



熱蜂蜜檸檬 Hot Honey Lemon	\$5.25
熱柚子蜜 Hot Citron Honey	\$5.50
熱奶茶 Hot Milk Tea	\$5.50
熱黑糖奶茶 Hot Brown Sugar Milk Tea	\$5.95
熱焦糖奶茶 Hot Caramel Milk Tea	\$5.95
熱卡布奇諾 Hot Cappuccino	\$5.95
熱拿鐵 Hot Latte	\$5.95
熱摩卡 Hot Mocha	\$5.95
熱焦糖咖啡 Hot Caramel Coffee	\$5.95



凍頂烏龍(罐裝)
Oolong Tea
(no sugar)
\$5.50

凍綠茶(罐裝)
Green Tea
(no sugar)
\$5.50





Appetizers

一品料理

小吃類

1

手作りギョーザ

Gyoza (Dumplings)

餃子(8pcs)

\$8.45

超人氣



2

Spam Musubi

スパムむすび

夏威夷飯團

\$5.95



3

Crunchy California Roll

クランチーカリフォルニアロール

脆皮加州卷

\$10.45



5

California Roll

カリフォルニアロール

加州卷

\$10.45



7

Fried Squid Rings

揚げイカリング

炸魷魚圈

\$10.75



8

Dragon Roll

ドラゴンロール

一條龍

\$12.45



9

Fried Tofu

豆腐の土佐揚げ

日式炸豆腐

\$8.20



推介



推介



11

Seaweed Salad
海藻サラダ
海帶沙拉
\$8.20



12

Baby Octopus
和風いだこ
和風八爪魚
\$10.45



13

Fried Chicken
鶏唐揚げ
日式炸雞
\$8.45



16



Spicy Tuna Mix
鮭辛あえ
辣凉拌吞拿鱼
\$10.20



14

Kurobuta Juicy Sausage
ジューシーソーセージ
黑豚肉多汁香腸 黑豚
\$7.20



20

Fried Squid Legs
いかげそ唐揚げ
日式炸花枝
\$10.45



22

Grilled Hokkaido Scallop
北海道焼き帆立
北海道帶子
\$8.95



21

Fried Oyster
カキフライ
炸生蠔
\$7.95



23

Octopus Balls
たこ焼き
章魚燒
\$9.45



新登場



新登場

Lady A Pork Katsu Don (Certified Silky Pork)
 Lady A ミルクカツ丼 (認定シルキーポーク)
 Lady A 千層吉列豬排飯 (認證的絲滑豬肉)

\$16.95



超人氣

Lady A Pork Katsu Ramen (Certified Silky Pork)
 Lady A ミルクツラーメン (認定シルキーポーク)
 Lady A 千層吉列豬排拉麵 (認證的絲滑豬肉)

\$17.95

Silky Pork®

◆ Sumitomo Corporation of Americas

Silky Pork® is a brand exclusive to Sumitomo Corporation of Americas. The special breed of pork was produced to fulfill a market in Japan with a much different palate than the typical American style pork. With the help of experienced hog farmers Bob and Ted Ivey of Maxwell Foods, Inc., SOQA patented an exclusive breed of hog that embodies the desired flavor characteristics for Japanese consumers.

Patented Silky Pork Genetic Lines:
 4-Breed cross hogs bred by the Ivey brothers at their hog farm in Goldsboro, NC.

Silky Pork Unique Characteristics

- Appearance of marble pattern
- Tender, soft texture
- Tasty fat throughout

Good flavor essence = Sashi (Marbling)

Shipping the Pork

Of all U.S. pork produced, here is where the cuts end up based on rough estimates:

- 48% to Canada, Mexico and South America
- 25% to Japan and South Korea
- 45% to Japan, South Korea and Mexico
- 7% to Japan and South Korea
- 85% to Japan, South Korea, Canada, Mexico and South America

Farm to Fork:
 Silky Pork's main distribution is throughout Japan, served widely in restaurants and found in all major supermarkets. In the U.S., you can find Silky Pork in select Japanese grocery stores and served exclusively at Ootoya Restaurants in New York City. It is extremely important to Japanese consumers to know where their meat comes from. This is why every package of Silky Pork is traceable back to the farm and farmer it came from, ensuring a quality product.

Summer Delight

季節限定

Spicy Garlic Mazemen (Dry Style Ramen)
 スパイシー ガーリックマゼメン
 蒜香辣拌麵
\$13.95



新登場



Ajisen Cold Ramen
 味千冷麵 (味千ハウスドレッシング)
 味千冷麵 (配味千秘製冷麵汁)
\$15.25

Ajisen Deluxe Cold Ramen (Ajisen House Dressing)
 Tender Pork ribs / Premium Pork / B.B.Q Pork
 味千デラックス冷麵(味千ハウスドレッシング)
 味千冷麵升級版 (配味千秘製冷麵汁)
\$16.75



新登場



Ajisen spicy series

辣味系列



Volcano Ramen
火山ラーメン
火山拉麵
\$15.75



Spicy Tender Pork Ribs Ramen
ピリ辛豚なんこつラーメン
辛辣豬軟骨拉麵
\$16.95



Ajisen Spicy Pork Ramen
ピリ辛味千ラーメン
辛辣味千拉麵
\$15.45



Spicy Miso Ramen
ピリ辛味噌ラーメン
辛辣味噌拉麵
\$15.25



Spicy Beef Ramen
激辛牛肉ラーメン
香辣牛肉拉麵
\$17.25



Tan-Tan Men
担担麵
担担麵
\$15.25



Scallion B.B.Q.
Pork Ramen
ネギチャーシューラーメン
香蔥叉燒拉麵
\$15.75



Ramen
ラーメン
拉麵



超人氣

31

Ajisen Best Combo Ramen

ABCラーメン

ABC 拉麵 \$17.45

Tender Pork Ribs / Premium Pork / B.B.Q Pork



\$3.95

*Additional semi-boiled egg

半熟玉子 半熟蛋

32

Corn w/
B.B.Q. Pork Ramen

コーンラーメン

粟米叉燒拉麵

\$15.25



33

B.B.Q. Pork Ramen

チャーシューラーメン

叉燒拉麵

\$15.25



34

Seafood Ramen

海鮮ラーメン

海鮮拉麵

\$17.45

Shrimp-flavored
Pork Soup Base

推介

35

Beef Ramen

牛肉ラーメン

牛肉拉麵

\$16.25



辛くないエビの赤エキスで赤色



36

Pork Cutlet Curry Ramen

カツカレーラーメン

炸豬排咖哩拉麵

\$17.25



37



Ajisen Spicy Pork Ramen

激辛ラーメン

味千辣拉麵

\$15.45



40

Lady A Pork Katsu Ramen (Certified Silky Pork)

Lady A ミルクツラーメン (認定シルキーポーク)

Lady A 千層吉列豬排拉麵 (認證的絲滑豬肉)

\$17.95



39

Miso Ramen w/ B.B.Q. Pork

味噌ラーメン

味噌拉麵

\$15.25



38

Beef Curry Ramen

牛肉カレーラーメン

咖哩牛肉拉麵

\$16.95



42

Tontoro Ramen

豚トロラーメン

托羅豚肉拉麵

\$18.25



超人氣

41



Tom Yum Seafood Ramen

トムヤム海鮮ラーメン

冬蔭功海鮮拉麵

\$17.45



新登場

43



Spicy Miso Ramen

ピリ辛味噌ラーメン

辣味噌拉麵

\$15.25



\$3.95

*Additional semi-boiled egg

半熟玉子 半熟蛋

44

Roast Black

Garlic Oil Ramen

ニンニク黒ラーメン

黑蒜油拉麵

\$15.25



45

Kurobuta Juicy Sausage Ramen

黑豚ジューシーソーセージラーメン

黑豚肉多汁香腸拉麵

\$13.95



46



Spicy Beef Ramen

激辛牛肉ラーメン

香辣牛肉拉麵

\$17.25



47

Ajisen Ramen

味千ラーメン

味千拉麵

\$13.95



48

Pork Cutlet Ramen

トンカツラーメン

炸豬排拉麵

\$16.75



51

Tan-Tan Men

担担麵

担担麵

\$15.25



50

Tender Pork Ribs Ramen

豚なんこつラーメン

豬軟骨拉麵

\$16.95



超人氣

推介



(Contain Peanuts)

52

Fried Chicken Ramen
 鶏唐揚げラーメン
 炸雞拉麵
 \$15.25



*Additional semi-boiled egg
 半熟玉子 半熟蛋
 \$3.95

53

Premium Pork Ramen
 特選豚肉ラーメン
 豚肉拉麵
 \$16.95



辛くない玉子の赤エキスで赤色

54

Grilled Hokkaido Scallop Ramen
 北海道焼き帆立ラーメン
 北海道帶子拉麵
 \$16.75



超人氣

55

Shoyu Ramen
 しょうゆラーメン
 醬油拉麵
 \$15.25



57

Scallion B.B.Q. Pork Ramen
 ネギチャーシューラーメン
 香蔥叉燒拉麵
 \$15.75



59

New York Steak Cutlet Ramen
 ニューヨークステーキカツラーメン
 炸紐約牛排拉麵
 \$18.25



63

Assorted Vegetable Yakisoba
 野菜焼きそば
 日式雜菜炒麵
 \$15.25



58

Volcano Ramen
 火山ラーメン
 火山拉麵
 \$15.75



62

Chicken Yakisoba
 鶏肉焼きそば
 日式雞肉炒麵
 \$15.75

新登場

65

Black Truffle Ramen
 黒トリュブラーメン
 黑松露拉麵
 \$19.95



64

Palm-Size Pork Ramen
 パーム豚肉ラーメン
 大手板猪肉拉麵
 \$17.95



Extra
 額外增加

Corn コーン	Half Noodle 麵 (1/2玉)	Semi Boiled Egg 半熟玉子	Miso Soup 味噌スープ	Spicy Pork スパイシーポーク	
\$3.25	\$3.50	\$3.95	\$3.00	\$3.50	
Rice 御飯	B.B.Q Pork (3 pcs) チャーシュー	Curry Soup Base (Substitute)	Miso Soup Base (Substitute)	Shoyu Soup Base (Substitute)	Spicy Beef Soup Base (Substitute)
\$3.00	\$3.50	\$1.50	\$1.50	\$1.50	\$1.50



Udon & Soba

うどんとそば

烏冬麵和蕎麥麵

75

Beef Curry Udon
牛肉カレーうどん
咖喱牛肉烏冬麵
\$16.25



76

Chicken Curry Udon
鶏肉カレーうどん
咖喱雞肉烏冬麵
\$15.25

79

Chicken w/Egg Drop Udon
鶏肉玉子とじうどん
雞肉蛋花烏冬麵
\$14.75



超人氣

80

Beef Udon
牛肉うどん
牛肉烏冬麵
\$15.75



Vegetarian Choice

ベジタリアンチョイス

素食者選擇



83

Assorted Vegetable Ramen
野菜ラーメン
雜菜拉麵
\$14.95



Pork Soup Base or Shoyu Soup Base (Vegetarian)

85

Tofu Soba Salad
豆腐そばサラダ
豆腐蕎麥麵沙拉
\$13.95



新登場

84

Organic Tofu Ramen
オーガニック豆腐ラーメン
有機豆腐拉麵
\$14.75



86

Black Truffle Assorted Vegetable Ramen
黒トリュフ野菜ラーメン
黑松露雜菜拉麵
\$19.95





Salads

サラダ

沙拉

92

Grilled Salmon Salad
鮭焼きサラダ
烤三文魚沙拉
\$15.95

超人氣



91

Heavenly Salad
天のサラダ
(味千ハウズドレッシング)
天上沙拉 (味千本店沙拉汁)
\$12.95



93

Grilled Chicken Salad
鶏照り焼きサラダ
日式烤雞沙拉
\$15.25



94

Seared Tuna Salad
鮪たたきサラダ
吞拿魚沙拉
\$16.95



Kids' Meal Set

(Under 12 only)

お子様セット

兒童套餐



A

Ramen
Gyoza
Dessert
\$11.45



B

Ramen
California Roll
Dessert
\$11.45



C

Ramen
Fried Chicken
Dessert
\$11.45



D

Udon
Gyoza
Dessert
\$11.45



E

Udon
California Roll
Dessert
\$11.45



Rice

御飯
飯類

102

Curry Rice w/ Pork Cutlet
とんかつカレーライス
炸豬排咖哩飯
\$16.75

超人氣



103

Curry Rice w/ Fried Chicken
鶏唐揚げカレーライス
炸雞咖哩飯
\$15.25



104

Curry Rice w/ Beef
牛肉カレーライス
牛肉咖哩飯
\$16.95



105

Pork Cutlet Rice Set
とんかつ定食
炸豬排定食
\$16.75



106

Japanese Style
B.B.Q. Pork Fried Rice
チャーハン
日式叉燒炒飯
\$15.45

109

Curry Rice w/ New York Steak Cutlet
ニューヨークステーキカツカレーライス
炸紐約牛排咖哩飯
\$18.25





110

Lady A Pork Katsu Don (Certified Silky Pork)
Lady A ミルクカツ丼 (認定シルキーポーク)
Lady A 千層吉列豬排飯 (認證的絲滑豬肉)
\$16.95



111

Grilled Eel Rice Set
うな重
鰻魚飯
\$18.95

112

Beef Bowl
牛丼
牛肉飯
\$15.75



超人氣

113

Teriyaki Chicken Rice Set
鶏照り焼き定食
照燒雞定食
\$15.25



114

Teriyaki Salmon Rice Set
鮭照り焼き定食
照燒三文魚定食
\$16.95





Dessert

デザート

甜品

Cheesecake



Cheesecake	芝士蛋糕	
Original	原味	\$5.50
Green Tea	綠茶	\$5.50



Ice Cream Boat 雪糕船
 Please choose two of following:
 Green Tea, Vanilla, and Chocolate
 \$5.70



新登場

Green Tea Tiramisu
 綠茶ティラミス
 綠茶提拉米蘇
 \$5.50



Lunch Special

特價午餐

Monday thru Friday
(Except public holidays)
11:00am -2:30pm

A

Tender Pork Ribs Ramen
豚なんこつラーメン
豬軟骨拉麵
\$15.95



B

Assorted
Vegetable Ramen
野菜ラーメン
雜菜拉麵
\$13.95

C



Spicy Beef Ramen
激辛牛肉ラーメン
香辣牛肉拉麵
\$16.25



E

(Contain Peanuts)

Tan-Tan Men
担担麵
担担麵
\$14.25



F

Chicken
Curry Udon
鶏肉カレーうどん
咖哩雞肉烏冬麵
\$14.25



D

Corn w/ B.B.Q
Pork Ramen
コーンラーメン
粟米叉燒拉麵
\$14.25



H

Teriyaki Salmon Rice Set
鮭照り焼き定食
照焼三文魚定食
\$15.95



I

Teriyaki Chicken Rice Set
鶏照り焼き定食
照焼雞定食
\$14.25



J

Curry Rice w/ Fried Chicken
鶏唐揚げカレーライス
炸雞咖哩飯
\$14.25



K

Curry Rice w/ Pork Cutlet
とんかつカレーライス
炸豬排咖哩飯
\$15.75



L

Grilled Chicken Salad
鶏照り焼きサラダ
日式烤雞沙拉
\$14.25



加 2 元可選擇其中
一款小食或飲品
Choose any ONE
of these items or
drinks for \$2.00



Fried Tofu (2pcs)
豆腐の土佐揚げ



Gyoza Dumplings (4pcs)
手作りギョーザ



House Salad
ハウスサラダ



Soft Drinks
ソフトドリンク



How to Eat Ramen

The Japanese often pride themselves as culinary connoisseurs. Consequently, as simple as eating ramen, they have derived a distinctive “method” to maximize this palatal experience. When your bowl of ramen is served, you should stir the ramen in the broth in order for the ramen to absorb all the flavors. Then, you should take in a spoonful of broth to awaken your taste buds, preparing them for the ramen and other toppings. Many people think that the noisy slurping of noodles shows a lack of propriety and manners. However, the Japanese consider this noisy and effortful slurping essential to capturing both the broth and ramen in order to accentuate this dining experience. Finally, a bowl of ramen should be finished within ten minutes in order to preserve its best flavors.