



AJISEN

RAMEN

九州の味  
熊本生まれ。

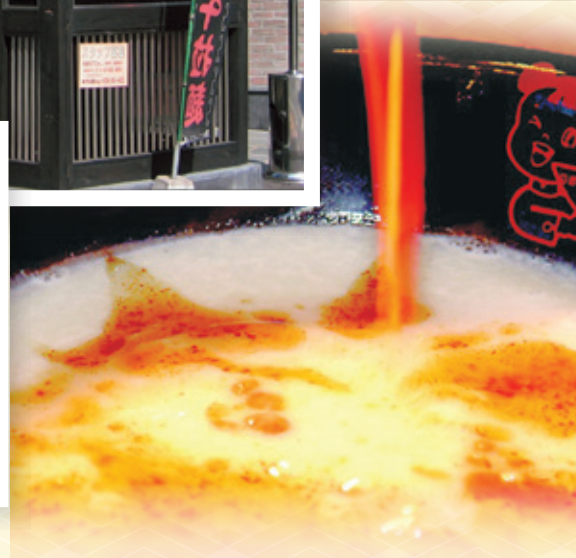


世田の  
味干子

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.



# Beverages

## 飲料

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

# Flavored Iced Tea

## 水果綠茶



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

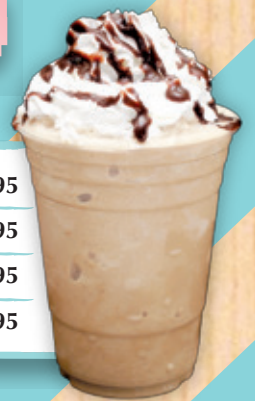
## Iced Milk Tea 冰奶茶

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)**

Category	Marbling (%)
Japanese normal pork	~1.5
Japanese other branded pork	~3.5
Silky Pork	~4.5

**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



辛くないエビの赤エキスで赤色

35

Beef Ramen

牛肉ラーメン

牛肉拉麵

\$16.25



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



38

Beef Curry Ramen

牛肉カレーラーメン

咖哩牛肉拉麵

\$16.95



39

Miso Ramen w/ B.B.Q. Pork

味噌ラーメン

味噌拉麵

\$15.25



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



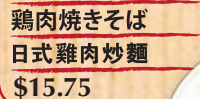
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Volcano Ramen  
火山ラーメン  
火山拉麵  
\$15.75



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



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	Extra 額外增加
\$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  
(味千ハウスドレッシング)  
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

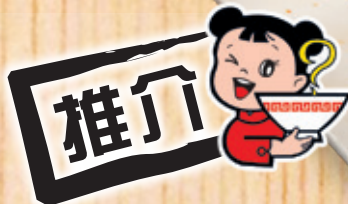
113

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.