

Kyoto Kitashirakawa Ramen

KAIRIKIYA

ENGLISH MENU

More Ramen

Miso ramen

- Strong taste & thick umami



Miso ramen (Basic)

Regular 730 yen / Large 830 yen

With seasoned boiled egg

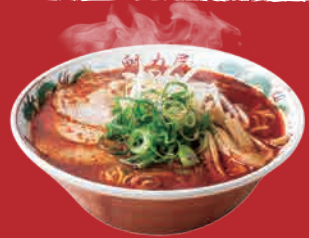
Regular 830 yen / Large 930 yen

With extra veggies

Regular 830 yen / Large 930 yen

With extra chashu pork

Regular 930 yen / Large 1030 yen



Super hot miso ramen

(Addictively hot! Fiery umami!)

Regular 750 yen / Large 850 yen

Shio ramen

- Gentle, mellow, light taste



Shio ramen (Basic)

Regular 730 yen / Large 830 yen

With seasoned boiled egg

Regular 830 yen / Large 930 yen

With extra veggies

Regular 830 yen / Large 930 yen

With extra chashu pork

Regular 930 yen / Large 1030 yen

Rich umami ramen

- Appetite-increasing rich flavor with extra fatback

* Normally contains garlic, tell the staff if you want yours without.



Rich umami ramen (Basic)

Regular 750 yen / Large 850 yen

With seasoned boiled egg

Regular 850 yen / Large 950 yen

With extra veggies

Regular 850 yen / Large 950 yen

With extra chashu pork

Regular 950 yen / Large 1050 yen

Prices don't include taxes.

Toppings and Drinks

Ramen toppings

- Personalize your ramen! Add as many toppings as you want!

Toppings are served on top of your ramen.

* Please order them at the same time as your ramen.

* If you want them on a separate plate, please tell the staff when ordering.



Ajitama
(seasoned boiled egg)
100 yen



Nori
(seaweed)
100 yen



Chashu pork
200 yen



Menma
(bamboo shoots)
100 yen



Corn
100 yen



Extra veggies
(carrot, cabbage, moyashi, corn)
100 yen



Moyashi
(bean sprouts)
100 yen

Drinks

Alcoholic drinks

Asahi Super Dry draft beer 480 yen

Large bottle of beer 500 yen

Whisky highball 380 yen

Chu-hai sour cocktail
(lemon or lime) All 380 yen

Oolong tea shochu 380 yen

Non-alcoholic beer 360 yen

Soft drinks

Coca-Cola (bottle) 180 yen

Orange juice (bottle) 180 yen

Oolong tea 200 yen

* Alcoholic drinks can only be served to those over the age of 20.

* We do not serve alcohol to customers who are driving.

Prices don't include taxes.



Special shoyu ramen with seasoned boiled egg

KAIRIKIYA's classic shoyu ramen. This soy sauce based ramen was born from countless hours spent on refining the recipe. This ramen is known for the depth of flavor in its light soup.

Regular 750 yen / Large 850 yen



Special shoyu ramen with extra toppings

Extra toppings are seasoned boiled egg, nori and even more chashu.

Regular 880 yen / Large 980 yen



The soul of KAIRIKIYA's ramen can be said to be their soy sauce based ramen seasoning known as tare. By combining different aged soy sauces, each more traditional than the last, KAIRIKIYA has managed to condense the umami of soy sauce into this ultimate ramen spice – tare.

Special shoyu ramen with different toppings



Special shoyu ramen (Basic)

Regular 650 yen
Large 750 yen



With extra veggies

Regular 750 yen
Large 850 yen



With extra chashu pork

Regular 850 yen
Large 950 yen



With extra green onion

Regular 830 yen
Large 930 yen

Prices don't include taxes.

How to Order Ramen

Customize your KAIRIKIYA ramen! Choose and tell the staff the following:

1 Choose your ramen.

2 Choose your noodle firmness and amount of pork fatback.

Noodle firmness

Soft:
"MEN-YAWAME"

Best!!
Normal:
"MEN-FUTSU"

Hard:
"MEN-KATAME"

Pork fatback

No fatback:
"SEABURA-NUKI"

A little:
"SEABURA-SUKUNAME"

Best!!
Normal:
"SEABURA-FUTSU"

Extra:
"SEABURA-OME"

By adding fatback to the ramen, you make the taste richer in umami. If you like thick and rich ramen, we recommend ordering it with extra fatback. If you like your ramen lighter, you can order it with only a little fatback or none at all.

3 Choose extra toppings, side dishes and drinks.

*Extra toppings can be found behind this page.

Put as much complimentary green onion on your ramen as you like. Note that if you put too much green onion into your ramen, the soup will get cold and it may negatively affect the taste. We recommend adding a sprinkle or two of green onion to your ramen.

Combo Meal Upgrade your ramen to a combo meal. More to eat, more value for money.

Yakimeshi combo

Any ramen
+ small yakimeshi
+ 230 yen

*Upgrade your yakimeshi to regular or large size for 100 yen more

Karaage combo

Any ramen
+ karaage (4psc)
+ rice (small)
+ 250 yen

*Upgrade your rice to big portion for free

Gyoza combo

Any ramen
+ gyoza (5psc)
+ rice (small)
+ 230 yen

*Upgrade your rice to big portion for free

Side Dishes



Yakimeshi (fried rice)

Regular 500 yen
Large 600 yen



Karaage (fried chicken)

5 pieces 450 yen



Gyoza (seared pork dumplings)

6 pieces 280 yen



Deep-fried chicken tenders
2 pieces
400 yen



Deep-fried ham cutlet
2 pieces
380 yen



Deep-fried Japanese horse mackerel
2 pieces
380 yen



Variety assortment
(kimuchi, menma and chashu pork)
3 side dishes
400 yen



Fried chicken wings
4 pieces
450 yen



Edamame
(boiled and lightly salted soybeans)
180 yen



Kimuchi
(Japanese kimchi)
180 yen



Rice
(We only use Japanese rice)
Small 150 yen
Regular 200 yen
Large 250 yen



French fries
180 yen



Ice cream
(vanilla, chocolate or matcha)
All 100 yen

The complimentary yellow pickles on the table are takuan radish, please try some!

Prices don't include taxes.