

拉麵さん (RAMEN-SAN®)

EXPERIENCE

Ramen-san is a bold and energetic neighborhood joint that slings hot noodles, ice-cold beer and rare expressions of Japanese whisky all to the tune of the best '90s hip-hop in town. It respects the traditions but keep things uniquely untraditional in its *Yuzu Sake Bombs*, *Crispy Dumplings*, *Kimchi & Fried Chicken Ramen* and more. The space is raw and gritty, with exposed brick and reclaimed wood. Between the four locations, Ramen-san is open for lunch, dinner, late-night dining and drinking seven days a week.

CUISINE

Ramen-san offers a half-dozen different bowls of ramen with broths that are made in-house daily, including the more traditional 10 hour tonkotsu and 8 hour chicken shio. All ramen is served with Tokyo wavy noodles from Sun Noodle; guests can further customize their dishes with add-ons like *Chashu Pork*, *Crispy Panko-Fried Chicken* and more. The menu also incorporates dishes like *Pork Belly Mantou Buns* and *Spicy Szechuan Chicken Wings*. During the weekday, Ramen-San serves an Express Lunch; after 9 PM daily, there are Late Night Fried Rice specials (LNFR) available at the River North, Lincoln Park, and Fulton Market locations.

BEVERAGE

The beverage program at Ramen-san includes one of Chicago's best collections of Japanese whisky – including rare and impossible-to-find bottles – served neat or in any number of its unique cocktails. A variety of sake, beers and sake bombs are available, including blast-chilled Asahi poured from a Hoshizaki Blast Chiller imported from Japan.

59 W. Hubbard St. Chicago, IL 60654
312-377-9950

219 N. Green St. Chicago, IL 60607
773-645-0085

165 E. Huron St. Chicago, IL 60611
312-767-4075

1962 N Halsted St, Chicago, IL 60614
773-248-3000

ramensan.com

