Multi-Language Menu



Cash Only

One bowl of ramen per person, please!

Please inform the staff when you are ready to order, and when you are ready to pay.

Allergy Icon Information
アレルギー表示について


魚/Fish


豚/
Pork


鶏肉/
Chicken


大豆/
Soybeans


小麦/
Wheat


ゴマ/
Sesame


甲殻類/
Crustacean


貝類/
Shellfish


卵/
Egg


ピリ辛/
Spicy

Small amounts of pork and/or *dashi* (seafood-based soup stock) are included in all of the standard ramen soups served at Ramen Sen no Kaze.

***A la carte* ramen and ramen included in sets are the same size.**











Selected by user reviews! "We're glad we went."

Japanese Restaurants Popular with Foreign Tourists − 2016

Japan, Nationwide **Top 20**

Ramen Sen no Kaze Shijo Kawaramachi Store

Based on submissions, Trip Advisor, the largest user-review travel site in the world, confirms the above. Trip Advisor

[Ramen Sen no Kaze is ranked 15th among foreign tourists out of all restaurants in Japan, and 1st among ramen restaurants in Japan.]

This shop has received consistently high evaluations from travelers.

Ramen Sen no Kaze Concept

Your satisfaction is our shop's goal! With every "Ahh - this is delicious!" visitors to Ramen Sen no Kaze find a little bit of happiness in every bowl that we serve.

From the Ramen Sen no Kaze Staff

The elegant ramen of Sen no Kaze. Light and refreshing, but with a full-bodied flavor. No overpowering scent, but irresistibly habit-forming.

- The pork bone-based soup (pork broth stock) of Sen no Kaze originates from pork bones direct from Kyushu, and has a white, creamy appearance. (This soup contains no chicken products.)
- The soup of Sen no Kaze contains no animal-head material, thereby avoiding the overpowering odor that characterizes other ramen, and ensuring the safety of our products.
- The soup of Sen no Kaze contains no chemical seasoning (MSG). Post-meal heartburn is avoided with our easily digestible, health-conscious ramen.

- The regions of Japanese we source our ingredients from -

1. Pork Bones for Soup ・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・ Kyushu
2. Dried Bonito Flakes for Soup ・・・・・・・・・・・・・・・・・・ Kagoshima Prefecture (Kyushu)
3. *Kombu* (Kelp) for Soup ・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・ Hokkaido
4. Onions for Soup ・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・ Hyogo Prefecture
5. Green Onions for Soup ・・・・・・・・・・・・・・・・・・・・・・ Hokkaido (grown in Hakodate)
6. Garlic for Soup ・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・ Aomori Prefecture
7. Pork for *Chashu* ・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・ Kyoto
8. Rice ・・・・・・・・・・・・ "*Koshihikari*"-Variety Rice, from Niigata Prefecture (Single Source)
9. Bean Sprouts for Topping ・・・・・・・・・・・・・・・・ Gifu Prefecture (Green Bean Sprouts)
10. Green Onions for Topping ・・・・・・・・・・ Fukuoka Prefecture and Hiroshima Prefecture
11. White Onions for Topping ・・・・・・ Tottori Prefecture and Hokkaido (Grown in Hakodate)
12. Potherb Mustard for Topping ・・・・・・・・・・・・・・・・・・・・・・・・・・・・・ Kyoto
13. Edible Chrysanthemum for Topping ・・・・・・・・・・・・・・・・・・・・・・・・・・ Kyoto
14. Raw *Yuzu* (Citrus Fruit) for Topping ・・・・・・・・・・・・・・・・・・・・・・・・・ Japan
15. Cabbage for Topping ・・・・・・・・・・・・・・・・・・・・・・・・ Kyoto and Nagano Prefecture
16. *Nori* (Dried, Edible Seaweed) ・・・・・・・・・・ Hyogo Prefecture (*Nori* Baked in Setouchi)
17. *Wakame* (Edible Brown Seaweed) ・・・・ Tokushima Prefecture (String *Wakame* from Naruto)
18. Garlic Oil for Topping ・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・ Aomori Prefecture
19. Cabbage for Gyoza ・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・ Nagano Prefecture
20. Onions for Gyoza ・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・ Hyogo Prefecture
21. Minced Pork for Gyoza ・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・ Kyoto
22. Eggs for *Ni Tamago* (Soy Sauce-Boiled Egg) ・・・・・・・ Kyoto (Kyoto Poultry Association)

***A la carte* ramen and ramen included in sets are the same size.**



1. Kyo no Shio Ramen

Get 2 extra chashu slices for only ¥ 200!

京都盐, 돼지뼈라멘, Kyo no Shio Ramen

Our most popular ramen with locals!

Delicious ramen noodles in our salt flavor, creamy, pork-based soup stock, topped with three well-seasoned chashu pork slices. **- ¥ 930**



2. Shio Rice

京都盐+米饭, 돼지뼈라멘+쌀, Kyo no Shio Ramen+Arroz

Shio Ramen and Rice. **- ¥ 1,070**



3. Shio Gyoza

京都盐+饺子, 돼지뼈라멘+교자, Kyo no Shio Ramen+Gyoza

Shio Ramen and Gyoza. **- ¥ 1,240**

***A la carte* ramen and ramen included in sets are the same size.**



4.Shio Gyoza Rice

京都盐+米饭+饺子，돼지뼈라멘+쌀+교자,
Kyo no Shio Ramen+Gyoza+Arroz

Shio Ramen, Rice, and Gyoza.
- ￥1,430



5. Shio Tama

京都盐+鸡蛋，돼지뼈라멘+삶은달걀,
Kyo no Shio Ramen+Huevo

Shio Ramen with a Hard-Boiled Egg.**- ￥990**



6.Shio Issui

京都盐+凉拌卷心菜+饺子+酒,
돼지뼈라멘+양배추샐러드+교자+술,
Kyo no Shio Ramen+Gyoza+Ensalada de Col+ Alcohol

Shio Ramen, Gyoza, Coleslaw, and Alcohol (Beer, Sake, or Red/White Wine).
- ￥1,860
Customers can upgrade to draft beer **for free!**

Kaedama (extra noodles, 外加面条，국수, extra de fideos) **- ￥150**

Half-Serving of Noodles (半份面条，작은국수, media porción de fideos)
Subtract ￥50 from the price of each ramen bowl/ramen set.

Rice (米饭, 쌀, arroz) **- ￥220**

Big Rice (米饭（大份），큰쌀, jumbo arroz) **- ￥300**

Extra Leeks (外加韭菜, 리크, puerro) **- ￥100**

Extra Bean Sprouts (外加豆芽, 콩나물 , moyashi) **- ￥100**

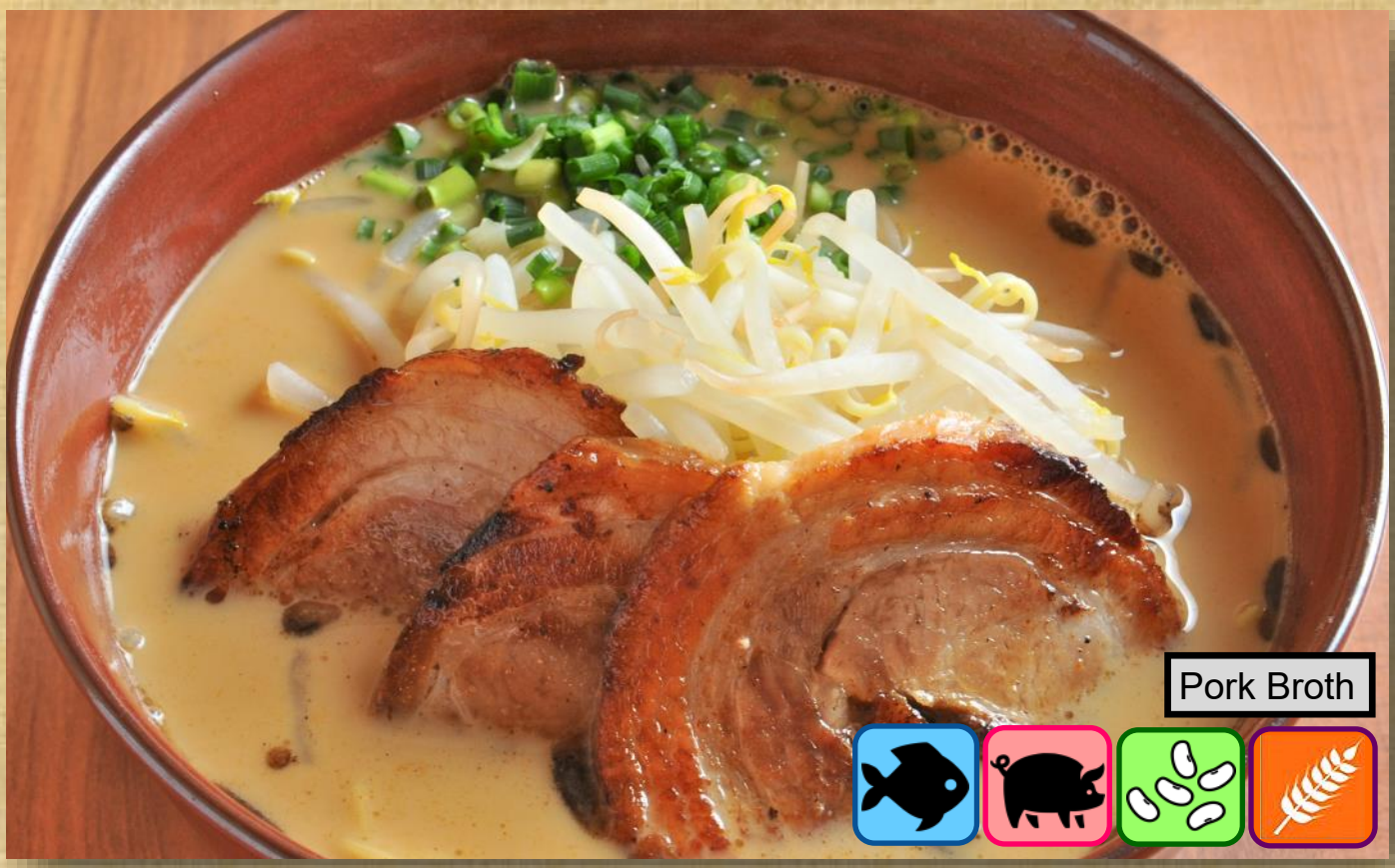
Ni Tamago (soy sauce-boiled egg) (酱油鸡蛋, 삶은달걀, huevo cocido en salsa de soja) **- ￥130**

Chashu (two extra slices) (猪肉片, 차슈, char siu) **- ￥200**

The Su (meat-topping-free) Ramen (无肉馅拉面, 일반라면, ramen sin char siu) **Subtract ￥150** from the price of any ramen bowl and ramen set.

Gyoza (with 3 dipping sauces) (饺子,교자, jiaozi) **- 5 for ￥390**

***A la carte* ramen and ramen included in sets are the same size.**



7. Kyo no Shoyu Ramen

京都醤油, 돼지뼈간장라멘,
Kyo no Shoyu Ramen

Get 2 extra chashu slices for only ¥200!

Ramen noodles in our rich, pork-based, soy sauce-flavored soup stock, topped with three well-seasoned chashu pork slices.- ¥930



8. Shoyu Rice

京都醤油+米饭, 돼지뼈간장라멘+쌀,
Kyo no Shoyu Ramen+Rice

Shoyu Ramen and Rice.- ¥1,070



9. Shoyu Gyoza

京都醤油+饺子, 간장라멘+교자,
Kyo no Shoyu Ramen+Gyoza

Shoyu Ramen and Gyoza. - ¥1,240

***A la carte* ramen and ramen included in sets are the same size.**



10. Shoyu Gyoza Rice

京都酱油+米饭+饺子，돼지뼈간장라멘+쌀+교자，Kyo no Shoyu Ramen+Gyoza+Arroz

Shoyu Ramen, Rice, and Gyoza.

- ￥1,430



11. Shoyu Tama

京都酱油+鸡蛋，돼지뼈간장라멘+삶은달걀，Kyo no Shoyu Ramen+Huevo

Shoyu Ramen with a Hard-Boiled Egg.

- ￥990



12. Shoyu Issui

京都酱油+凉拌卷心菜+饺子+酒，돼지뼈간장라멘+양배추샐러드+교자+술，Kyo no Shoyu Ramen+Gyoza+Ensalada de Col +Alcohol

Shoyu Ramen, Gyoza, Coleslaw, and Alcohol (Beer, Sake, or Red/White Wine).

- ￥1,860

Customers can upgrade to draft beer **for free!**

Kaedama (extra noodles, 外加面条, 국수, extra de fideos) **- ￥150**

Half-Serving of Noodles (半份面条, 작은국수, media porción de fideos)
Subtract ￥50 from the price of each ramen bowl/ramen set.

Rice (白米饭, 쌀, arroz) **- ￥220**

Big Rice (大白米饭, 큰쌀, jumbo arroz) **- ￥300**

Extra Leeks (大葱, 리크, puerro) **- ￥100**

Extra Bean Sprouts (豆芽, 콩나물, moyashi) **- ￥100**

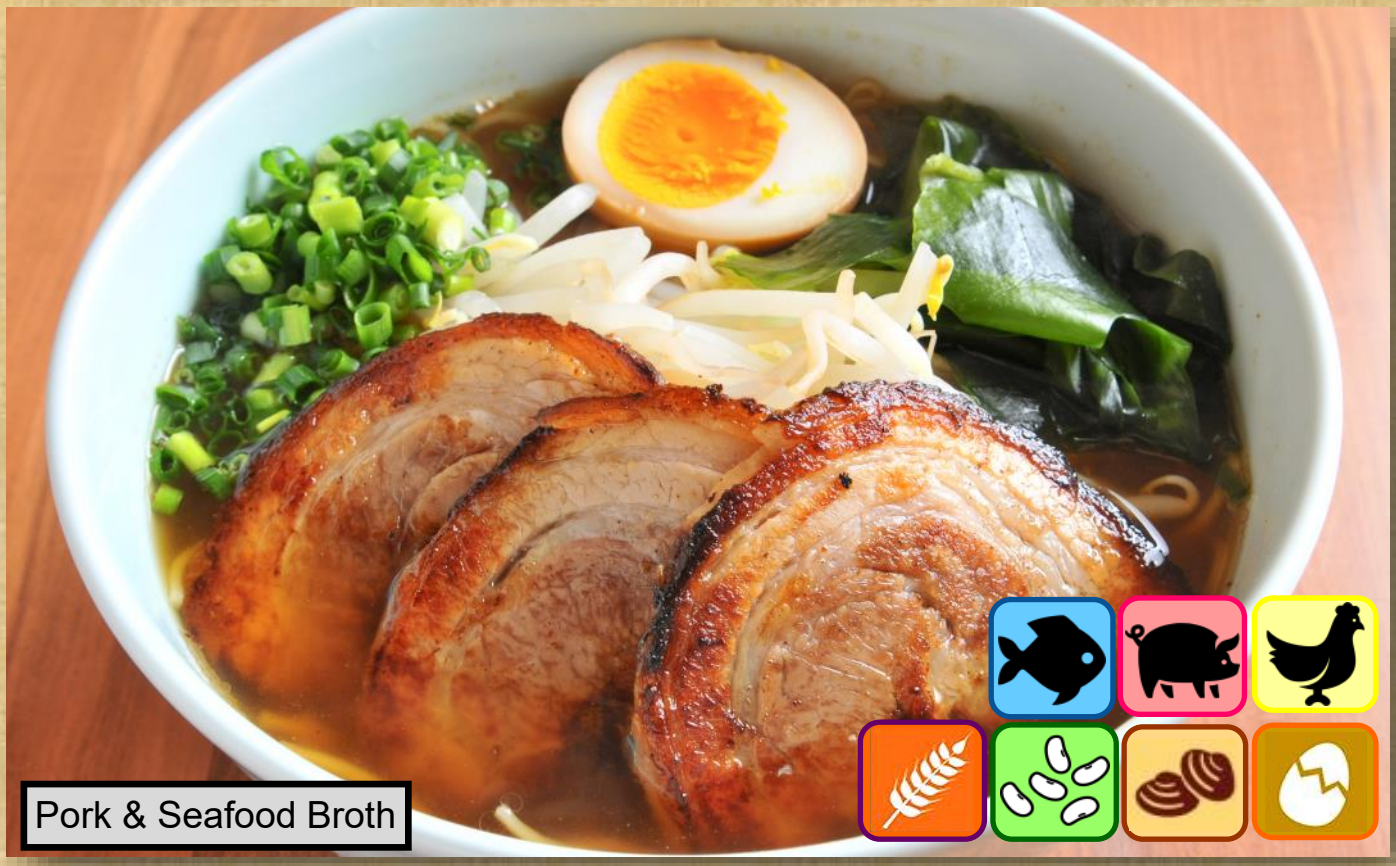
Ni Tamago (soy sauce-boiled egg) (酱油鸡蛋, 삶은달걀, huevo cocido en salsa de soja) **- ￥130**

Chashu (two extra slices) (叉烧, 차슈, char siu) **- ￥200**

The Su (meat-topping-free) Ramen (普通拉面, 일반라면, ramen sin char siu) **Subtract ￥150** from the price of any ramen bowl and ramen set.

Gyoza (with 3 dipping sauces) (饺子, 교자, jiaozi) **- 5 for ￥390**

***A la carte* ramen and ramen included in sets are the same size.**



13. Kii Soba

黄荞麦, 일본식라멘,
Kii Soba

Get 2 extra chashu slices for only **¥ 200!**

Ramen noodles in a light, seafood- and soy sauce-based soup stock, topped with veggies and three chashu pork slices. **- ¥ 930**



14. Kii Soba Rice

黄荞麦+米饭, 일본식라멘+쌀,
Kii Soba+Arroz

Kii Soba Ramen and Rice.**- ¥ 1,070**



15. Kii Soba Gyoza

黄荞麦+饺子, 일본식라멘+교자,
Kii Soba+Gyoza

Kii Soba Ramen and Gyoza.**- ¥ 1,240**

***A la carte* ramen and ramen included in sets are the same size.**



16. Kii Soba Gyoza Rice

黄荞麦+米饭+饺子, 일본식라멘+쌀+교자, Kii Soba+Gyoza+Arroz

Kii Soba Ramen, Rice, and Gyoza.
- ¥ 1,430



17. Kii Soba Issui

黄荞麦+凉拌卷心菜+饺子+酒,
일본식라멘+양배추샐러드+교자+술,
Kii Soba+Gyoza+Ensalada de Col+Alcohol

Kii Soba, Gyoza, Coleslaw, and Alcohol (Beer, Sake, or Red/White Wine).
- ¥ 1,860

Customers can upgrade to draft beer **for free!**

Kaedama (extra noodles, 外加面条, 국수, extra de fideos) **- ¥ 150**

Half-Serving of Noodles (半份面条, 작은국수, media porción de fideos)
Subtract ¥ 50 from the price of each ramen bowl/ramen set.

Rice (白米饭, 쌀, arroz) **- ¥ 220**

Big Rice (大白米饭, 큰쌀, jumbo arroz) **- ¥ 300**

Extra Leeks (大葱, 리크, puerro) **- ¥ 100**

Extra Bean Sprouts (豆芽, 콩나물 , moyashi) **- ¥ 100**

Ni Tamago (soy sauce-boiled egg) (酱油鸡蛋, 삶은달걀, huevo cocido en salsa de soja) **- ¥ 130**

Chashu (two extra slices) (叉烧, 차슈, char siu) **- ¥ 200**

The Su (meat-topping-free) Ramen (普通拉面, 일반라면, ramen sin char siu) **Subtract ¥ 150** from the price of any ramen bowl and ramen set.

Gyoza (with 3 dipping sauces) (饺子, 교자, jiaozi) **- 5 for ¥ 390**

***A la carte* ramen and ramen included in sets are the same size.**



18. Yamato no Miso

Get 2 extra chashu slices for only ¥ 200!

大和味噌, 돼지뼈된장라면,
Yamato no Miso Ramen

Our most popular ramen with tourists!
Enjoy a special, *miso*-based version of our ramen noodle soup, loaded with veggies, minced pork and an array of spices, and topped off with three delicious chashu pork slices.**- ¥ 1,030**
There is minced pork in the soup broth.



19. Miso Rice

大和味噌+米饭, 돼지뼈된장라면+쌀,
Yamato no Miso Ramen+Arroz

Miso Ramen and Rice. **- ¥ 1,170**



20. Miso Gyoza

大和味噌+饺子, 돼지뼈된장라면+교자,
Yamato no Miso Ramen+Gyoza

Miso Ramen and Gyoza. **- ¥ 1,340**

***A la carte* ramen and ramen included in sets are the same size.**



21. Miso Gyoza Rice

大和味噌+米饭+饺子, 돼지뼈된장라면+쌀+교자, Yamato no Miso Ramen+Gyoza+Arroz

Miso Ramen, Gyoza, and Rice.
- ￥1,530



22. Miso Tama

大和味噌+鸡蛋, 된장라면+삶은달걀, Yamato no Miso Ramen+Huevo

Miso Ramen with a Hard-Boiled Egg.
- ￥1,090



23. Miso Issui

大和味噌+凉拌卷心菜+饺子+酒, 돼지뼈된장라면+양배추샐러드+교자+술, Yamato no Miso Ramen+Gyoza+Ensalada de Col+Alcohol

Miso Ramen, Gyoza, Coleslaw, and Alcohol (Beer, Sake, or Red/White Wine).**- ￥1,960**

Customers can upgrade to draft beer **for free!**

Kaedama (extra noodles, 外加面条, 국수, extra de fideos) **- ￥150**

Half-Serving of Noodles (半份面条, 작은국수, media porción de fideos)
Subtract ￥50 from the price of each ramen bowl/ramen set.

Rice (白米饭, 쌀, arroz) **- ￥220**

Big Rice (大白米饭, 큰쌀, jumbo arroz) **- ￥300**

Extra Leeks (大葱, 리크, puerro) **- ￥100**

Extra Bean Sprouts (豆芽, 콩나물 , moyashi) **- ￥100**

Ni Tamago (soy sauce-boiled egg) (酱油鸡蛋, 삶은달걀, huevo cocido en salsa de soja) **- ￥130**

Chashu (two extra slices) (叉烧, 차슈, char siu) **- ￥200**

The Su (meat-topping-free) Ramen (普通拉面, 일반라면, ramen sin char siu) **Subtract ￥150** from the price of any ramen bowl and ramen set.

Gyoza (with 3 dipping sauces) (饺子, 교자, jiaozi) **- 5 for ￥390**

***A la carte* ramen and ramen included in sets are the same size.**



24. Yamato no Pirikara Miso

大和香辣味噌,
돼지뼈짜릿한된장라면,
Yamato no Pirikara Miso Ramen

Get 2 extra chashu slices for only ¥ 200!

Enjoy an extra-spicy version of our popular Yamato Miso Ramen! A flavorful blend of spices enhances the miso-based soup that has become a local favorite. **- ¥ 1,030**

There is minced pork in the soup broth.



25. Pirikara Rice

大和香辣味噌+米饭, 돼지뼈짜릿한된장라면+쌀,
Yamato no Pirikara Miso Ramen+Arroz

Pirikara Miso Ramen and Rice.**- ¥ 1,170**



26. Pirikara Miso Gyoza

大和香辣味噌+饺子, 돼지뼈짜릿한된장라면+교자,
Yamato no Pirikara Miso Ramen+Gyoza

Pirikara Ramen and Gyoza.**- ¥ 1,340**

***A la carte* ramen and ramen included in sets are the same size.**



27. Pirikara Gyoza Rice

大和香辣味噌+米饭+饺子, 돼지뼈짜릿한된장라면+쌀+교자, Yamato no Pirikara Miso Ramen+Gyoza+Arroz

Pirikara Miso Ramen, Rice, and Gyoza.**- ¥ 1,530**



28. Piri Tama

大和香辣味噌+鸡蛋, 짜릿한된장라면+삶은달걀, Yamato no Pirikara Miso Ramen+Huevo

Pirikara Miso Ramen with a Hard-Boiled Egg.**- ¥ 1,090**



29. Pirikara Issui

大和香辣味噌+凉拌卷心菜+饺子+酒, 돼지뼈짜릿한된장라면+양배추샐러드+교자+술, Yamato no Pirikara Miso Ramen+Gyoza+Ensalada de Col+Alcohol

Pirikara Miso Ramen, Gyoza, Coleslaw, and Alcohol (Beer, Sake, or Red/White Wine).

- ¥ 1,960

Customers can upgrade to draft beer **for free!**

Kaedama (extra noodles, 外加面条, 국수, extra de fideos) **- ¥ 150**

Half-Serving of Noodles (半份面条, 작은국수, media porción de fideos)
Subtract ¥ 50 from the price of each ramen bowl/ramen set.

Rice (白米饭, 쌀, arroz) **- ¥ 220**

Big Rice (大白米饭, 큰쌀, jumbo arroz) **- ¥ 300**

Extra Leeks (大葱, 리크, puerro) **- ¥ 100**

Extra Bean Sprouts (豆芽, 콩나물 , moyashi) **- ¥ 100**

Ni Tamago (soy sauce-boiled egg) (酱油鸡蛋, 삶은달걀, huevo cocido en salsa de soja) **- ¥ 130**

Chashu (two extra slices) (叉烧, 차슈, char siu) **- ¥ 200**

The Su (meat-topping-free) Ramen (普通拉面, 일반라면, ramen sin char siu) **Subtract ¥ 150** from the price of any ramen bowl and ramen set.

Gyoza (with 3 dipping sauces) (饺子,교자, jiaozi) **- 5 for ¥ 390**

***A la carte* ramen and ramen included in sets are the same size.**



30. Kyo-Fuu Sen no Shio

京风千盐，교토맛해산물라멘,
Kyo-Fuu Sen no Shio Ramen

Get 2 extra chashu slices for only ¥ 200!

Chef's recommendation!

Delicious ramen noodles in our succulent, seafood-based soup stock, topped with veggies and three chashu pork slices. - ¥ 1,080



31. Sen no Shio Rice

京风千盐+米饭, 교토맛해산물라멘+쌀,
Kyo-Fuu Sen no Shio Ramen+Arroz

Sen no Shio Ramen and Rice.- ¥ 1,220



32. Sen no Shio Gyoza

京风千盐+饺子, 교토맛해산물라멘+교자,
Kyo-Fuu Sen no Shio Ramen+Gyoza

Sen no Shio Ramen and Gyoza. - ¥ 1,390

***A la carte* ramen and ramen included in sets are the same size.**



33. Sen no Shio Gyoza Rice

京风千盐+米饭+饺子, 교토맛해산물라멘+쌀+교자, Kyo-Fuu Sen no Shio Ramen+Gyoza+Arroz

Sen no Shio Ramen, Rice, and Gyoza. **- ¥ 1,580**



34. Sen no Shio Tama

京风千盐+鸡蛋, 교토맛해산물라멘+삶은달걀, Kyo-Fuu Sen no Shio Ramen+Huevo

Sen no Shio Ramen with a Hard-Boiled Egg.**- ¥ 1,150**



35. Sen no Shio Issui

京风千盐+凉拌卷心菜+饺子+酒,
교토맛해산물라멘+양배추샐러드+교자+술,
Kyo-Fuu Sen no Shio Ramen+Gyoza+Ensalada de Col+Alcohol

Sen no Shio Ramen, Gyoza, Coleslaw, and Alcohol (Beer, Sake, and Red and White Wine). **- ¥ 2,000**

Customers can upgrade to draft beer **for free!**

Kaedama (extra noodles, 外加面条, 국수, extra de fideos) **- ¥ 150**

Half-Serving of Noodles (半份面条, 작은국수, media porción de fideos)
Subtract ¥ 50 from the price of each ramen bowl/ramen set.

Rice (白米饭, 쌀, arroz) **- ¥ 220**

Big Rice (大白米饭, 큰쌀, jumbo arroz) **- ¥ 300**

Extra Leeks (大葱, 리크, puerro) **- ¥ 100**

Extra Bean Sprouts (豆芽 , 콩나물 , moyashi) **- ¥ 100**

Ni Tamago (soy sauce-boiled egg) (酱油鸡蛋, 삶은달걀, huevo cocido en salsa de soja) **- ¥ 130**

Chashu (two extra slices) (叉烧, 차슈, char siu) **- ¥ 200**

The Su (meat-topping-free) Ramen (普通拉面, 일반라면, ramen sin char siu) **Subtract ¥ 150** from the price of any ramen bowl and ramen set.

Gyoza (with 3 dipping sauces) (饺子,교자, jiaozi) **- 5 for ¥ 390**

***A la carte* ramen and ramen included in sets are the same size.**



36. Kyo no Tsukemen

京都蘸酱面(春夏冷面、秋冬常温),
츠케멘, Kyo no Tsukemen

Get 2 extra chashu slices for only **￥200**!

Enjoy our ramen noodles with fresh cabbage, bean sprouts, three chashu pork slices, half a boiled egg and a spicy dipping sauce. Mix the sauce well, then pour it over your ramen. **- ￥1,030**

The taste of Kyo no Tsukemen is very light and very simple; some guests may prefer our Yamato no Miso Ramen (#18), instead!



37. Tsukemen Rice

京都蘸酱面+米饭, 츠케멘+쌀,
Kyo no Tsukemen+Arroz

Tsukemen and Rice. **- ￥1,170**



38. Tsukemen Gyoza

京都蘸酱面+饺子, 츠케멘+교자,
Kyo no Tsukemen+Gyoza

Tsukemen and Gyoza. **- ￥1,340**

***A la carte* ramen and ramen included in sets are the same size.**



39. Tsukemen Gyoza Rice

京都蘸酱面+米饭+饺子, 츠케멘+쌀+교자,

Kyo no Tsukemen+Gyoza+Arroz

Tsukemen, Gyoza, and Rice. **- ￥1,530**



40. Tsukemen Issui

京都蘸酱面+凉拌卷心菜+饺子+酒,

츠케멘+양배추샐러드+교자+술,

Kyo no Tsukemen+Gyoza+Ensalada de Col+Alcohol

Tsukemen, Gyoza, Coleslaw, and Alcohol (Beer, Sake, or Red/White Wine). **- ￥1,960**

Customers can upgrade to draft beer **for free!**

Kaedama (extra noodles (chilled), 外加面条（冷）, 국수 추가 (냉), extra de fideos (fríos) **- ￥180**

Half-Serving of Noodles (半份面条, 작은국수, media porción de fideos)
Subtract ￥50 from the price of each ramen bowl/ramen set.

Rice (白米饭, 쌀, arroz) **- ￥220**

Big Rice (大白米饭, 큰쌀, jumbo arroz) **- ￥300**

Extra Leeks (大葱, 리크, puerro) **- ￥100**

Extra Bean Sprouts (豆芽 , 콩나물 , moyashi) **- ￥100**

Ni Tamago (soy sauce-boiled egg) (酱油鸡蛋, 삶은달걀, huevo cocido en salsa de soja) **- ￥130**

Chashu (two extra slices) (叉烧 , 차슈, char siu) **- ￥200**

The Su (meat-topping-free) Ramen (普通拉面, 일반라면, ramen sin char siu) **Subtract ￥150** from the price of any ramen bowl and ramen set.

Gyoza (with 3 dipping sauces) (饺子,교자, jiaozi) **- 5 for ￥390**

***A la carte* ramen and ramen included in sets are the same size.**



The Su Ramen

素拉面, 일반라면, El Su Ramen

Any ramen from our menu **(#1 Kyo no Shio, #7 Kyo no Shoyu, #13 Kii Soba, #18 Yamato no Miso. #24 Yamato no Pirikara Miso, #30 Kyo-Fuu Sen no Shio, #36 Kyo no Tsukemen**), but without chashu pork slices. **Subtract ￥150** from the price of each ramen and ramen set. Please specify which ramen you would like!

Please note: Any regular soup you select will still contain some pork or seafood products.

Kaedama (extra noodles, 外加面条, 국수, extra de fideos) **- ￥150**

Half-Serving of Noodles (半份面条, 작은국수, media porción de fideos)
Subtract ￥50 from the price of each ramen bowl/ramen set.

Rice (白米饭, 쌀, arroz) **- ￥220**

Big Rice (大白米饭, 큰쌀, jumbo arroz) **- ￥300**

Extra Leeks (大葱, 리크, puerro) **- ￥100**

Extra Bean Sprouts (豆芽 , 콩나물 , moyashi) **- ￥100**

Ni Tamago (soy sauce-boiled egg) (酱油鸡蛋, 삶은달걀, huevo cocido en salsa de soja) **- ￥130**

Chashu (two extra slices) (叉烧, 차슈, char siu) **- ￥200**

The Su (meat-topping-free) Ramen (普通拉面, 일반라면, ramen sin char siu) **Subtract ￥150** from the price of any ramen bowl and ramen set.

Gyoza (with 3 dipping sauces) (contains minced pork) (饺子,교자, jiaozi) **- 5 for ￥390**



Gyoza

饺子, 교자, Gyoza

Dumplings stuffed with minced pork and assorted vegetables.

- 5 for ¥ 390

Each gyoza set comes with three sauces for dipping: (pictured, from left) salt and sesame oil, vinegar and soy sauce, and sweet chili sauce.

***A la carte* gyoza orders and gyoza included with ramen sets both include the above three sauces.**

All ingredients (cabbage, ginger, garlic, leeks, spring onions, minced pork, flour, soy, oyster essence, sesame oil) are sourced from Japan.

Still Hungry?

Say "*Kaedama* (*KAI*-dah-mah), *Please!*"

(Extra Noodles)



Order another serving of our fresh, delicious ramen noodles to enjoy with your remaining soup.

Your noodles will take exactly 60 seconds to prepare, so please let the staff know when you're almost ready to order.

Still only ¥130!

To avoid splashing, please leave your bowl where it is. We will add your noodles directly.

"Kaidama, Please!"

らーめん千の風

Ramen Sen no Kaze ("1,000 Winds Ramen")

580 Nakano-cho Shinkyogokudori
Shijo-agaru, Nakagyo-ku, Kyoto, 604-8042

tel: 075-255-0181

Visit our website for more information!

ramensennokazekyoto.com



Draft Beer

(鮮啤酒, 생맥주,
Cerveza de Barril) **- ¥ 500**



Bottle Beer

(瓶啤酒, 병맥주,
Cerveza de Botella)
500 ml - ¥ 500



Small Beer

(小鮮啤酒, 작은맥주,
Cerveza Pequeña)
- ¥ 400



Sake

(日本酒, 일본주, Sake)
180 ml - ¥ 500
(order hot or cold)



Sake, red and white wine, and other drinks are available for take-out.

Red Wine

(葡萄酒红, 포도주하양,
Vino Tinto)
187 ml - ¥ 500



White Wine

(葡萄酒白, 포도주빨강,
Vino Blanco)
187 ml - ¥ 500



Ginger Ale

(红薑啤, 진저 에일,
Ginger Ale)
500 ml - ¥ 280



Green Tea

(茶, 차, Té Verde)
bottle - ¥ 280



Yogurt Drink

(酸奶饮料, 요구르트 음료 ,
Bebida de Yogur)
(concentrate)- ¥ 280



Orange Drink

(橙汁, 오렌지 음료 ,
Bebida de Naranja)
200 ml - ¥ 280



Coca-Cola

(瓶装可口可乐, 코카콜라,
Coca-Cola)
190 ml - ¥ 280



Coca-Cola Zero

(零系可口可樂, 코카콜라
제로, Coca Cola Zero)
500 ml - ¥ 280







Direct from Kyoto, enjoy the dry, crisp taste of "*Shochikubai*" sake.

Pairs nicely with every ramen. A versatile sake. Perfect warmed on cold winter days, or gently chilled during summertime!

Bottled sake available for take-out. Makes a great souvenir. Only available at Ramen Sen no Kaze!

sho (pine)

chiku (bamboo)

bai (plum blossom)

松竹梅

