

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, spicy kimchi fried ramen and more. The space is raw and gritty, with exposed brick and reclaimed wood. Ramen-San is open for lunch, dinner, late-night dining and drinking seven days a week, plus hosts regular omakase dinners.

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 pork 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, smoked brisket, crispy panko-fried chicken and more. The menu also incorporates dishes like *Smoked Salmon Nigiri*, *Pork Belly Mantou Buns* and *Spicy Szechuan Chicken Wings*. During the weekday, Ramen-San serves an Express Lunch; after 10 PM daily there is a rotating Late Night Fried Rice, and on weekends, traditional okonomiyaki is available.

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 special draft tower imported from Japan.

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