



GET YOUR RAMEN ON!

Ramen is a staple in the San Diego diet. It's warm and comforting in the winter, and just what's needed after a night out. Ramen is great for lunch, and for dinner. It's probably also great for breakfast, but don't quote us on that. San Diego is chock full of unbelievable ramen places, and we've got our top picks right here. Go forth and slurp ramen, friends.

TAJIMA

TAJIMA RAMEN

📍 4681 CONVOY ST

This ramen and small plates bar with 5 locations was founded in 2001 on Convoy and has been a ramen staple of San Diego ever since. Sam Morikizono, the owner and entrepreneur, delivers an authentic taste of Japan and takes pride in the food, the atmosphere, and the affordable prices at all Tajima locations. The menu at each location varies slightly, as does the small plate selections (a seasonal marketplace tapas menu), with options to satisfy everyone from the meat lover to the vegetarian. The noodles are made fresh with several flours and with the perfect pH level water for exactly the right texture and flavor to match Tajima's well loved broths and fresh ingredients. If ramen isn't your thing, you can still enjoy Tajima's poke bowls, rice dishes, sushi and sashimi. Find Tajima at Convoy, East Village, North Park, Hillcrest, and Kearny Mesa Road (as well as Long Beach and Tijuana).

RAKIRAKI

RAKIRAKI RAMEN & TSUKEMEN

📍 4646 CONVOY STREET #102-A

RakiRaki Ramen & Tsukemen opened in 2012 in Kearny Mesa and has become a well loved outpost of Japanese cuisine. Their menu specializes in authentic Japanese cuisine including curry, tsukemen (dipping noodles), and sushi rolls. Obviously, RakiRaki is best known for their delicious ramen. The kitchen at RakiRaki is open like at sushi places, so you can watch the chefs artfully design and plate each bowl of ramen. The owner and executive chef Junya Watanabe was born in Tokyo, Japan, moved Stateside as a teenager, and after completing a master's degree in economics, realized that ramen could take our foodie palettes by storm. RakiRaki also has a location in Little Italy, and both locations serve food from ramen burgers, to classics like tonkotsu (pork) curry and sushi rolls and doburi rice bowls, to yakitori selections, and of course, multiple ramen options from vegetarian, to pork, to chicken, and everything in between, plus add ons. You can also order online for pick up from both locations if you're craving ramen, but don't have time for a sit down meal.

NISHIKI

NISHIKI RAMEN

📍 8055 ARMOUR ST

Nishiki Ramen is located in Kearny Mesa and opened in September 2015 by Tokyo-born chefs Jimmy Kitayama and Mike Furuichi. Nishiki's ramen is done "Tokyo style", and you are invited to watch your ramen noodles being made. They make the noodles and broths in house every day, so you know it's fresh. Nishiki has a fun atmosphere -- you can have "russian roulette takoyaki", which is an appetizer of 8 octopus dumplings but one of the 8 is super spicy. They serve vegetarian ramen, too, so don't be afraid to bring your veggie lovin' friends, as well as a kid's meal for those smaller ramen lovers. Nishiki's sense of fun isn't limited to the surprise spice in their appetizers: currently they are having a gift card contest - simply eat ramen and if your bowl has the Nishiki logo, you win a \$20 Nishiki gift card! It's that easy (though, they might require you to shout a celebratory Japanese phrase).

MENYU

MENYU RAMEN TAPHOUSE

📍 825 GARNET AVE.

MenYu, a combination of the word for 'noodle' (men) and 'friend' (yu), is a ramen place and bar in Pacific Beach. The bar has a selection of over 20 craft beers, including many from local breweries, and they also have classic Japanese sodas like Ramune. A big draw for Menyu is that they have vegan ramen. That's right, they've made a vegan broth to ensure that every diet can enjoy their ramen. Menyu also has several rice dishes and of course, their ramen includes favorites like tonkotsu (pork broth) with toppings from more pork and/or chicken and toripaitan (chicken broth) with chicken or veggies. And once you've ordered, go ahead and add some extra toppings like garlic, seaweed, eggs, or even more pork or chicken to your ramen. You won't be disappointed.

MENYA ULTRA

MENYA ULTRA

📍 8199 CLAIREMONT MESA BLVD

Big news: If you didn't know, Menya Ultra's San Diego location is the first US location of this famous, award-winning ramen chain. Menya Ultra has been open across Japan and Taiwan since 1994 and finally, ramen master Takashi Endo has brought this famous ramen to San Diego. Endo has been cooking ramen for 22 years, and has 11 shops, not including the newly opened San Diego location. The noodles are made with wheat from Hokkaido and the only other ingredients used for them are salt and lye water, and the broth is made with extremely high heat to bring out the umami naturally, so no additives are necessary. On top of that, Mr. Endo has a food allergy, so he and his staff prepare each meal as if they are "cooking for their own children", so you can be sure that every ingredient is fresh, quality, and good for you. Start your meal with classic gyoza or edamame and pick one of three ramens - tonkotsu, miso or tantan (all different, all delicious), and then add any extra toppings you want, though you can't go wrong with the full bowl of tonkatsu with pork chasu, bean sprouts, green onions, Chinese wood ear mushrooms and sesame seeds (but you can add extra noodles or change the style of pork).

HACHI RAMEN

HACHI RAMEN

📍 2505 5TH AVE

Hachi Ramen is a fast casual concept restaurant that blends California cooking philosophies with Japan's techniques and ingredients. Hachi Ramen is run by executive chef Misako Ohba, with collaboration from Azuki Sushi's co-owner Nao Ichimura, create ramen with West coast flair. You can order their food to go or take your time in the restaurant, so it's perfect if you're busy working downtown, or if you need a place to relax after. Each bowl and plate is made with the idea that food should be eaten with the eyes first, so everything you eat will look good as well as tasting great. They don't just stop at ramen classics and favorites, like duck, miso, seafood and tonkotsu, but they also have poke, pork buns, sushi rolls, and fresh oysters daily. Located in Banker's Hill, Hachi Ramen is a great place to stop for lunch or any meal.

UNDERBELLY

UNDERBELLY

📍 30TH & UPAS

This funky ramen place is located in North Park and Little Italy, which is good, because they are often busy - since they operate on a first-come-first-serve basis at both locations...and they do not take reservations. Both locations have almost the same menu, and both are fab. Start your meal with tuna tataki or pork belly buns or Japanese fried chicken...but you have to save room for their ramen (the ramen selections differ at each location). In North Park, order ramen faves like oxtail or farmer's market vegetables..and if you go after 5 PM you can order thai curry or chicken confit ramen. The Little Italy location features several of the same ramens, but has two different veggie ramen options...plus you can get mochi ice cream afterward.

HOKKAIDO RAMEN SANTOUKA

HOKKAIDO RAMEN SANTOUKA

📍 4240 KEARNY MESA ROAD

Santouka was founded in 1988 in Hokkaido...a restaurant with 9 seats and 1 menu item. Now, the family run ramen place has locations across Japan, Hong Kong, Singapore, Thailand, Malaysia, Taiwan, the Philippines, Canada, and the US. To get your hands on this delicious ramen, you don't have to go far -- it's San Diego location is in Mitsuwa Market, the Japanese supermarket in Kearny Mesa. Since Santouka is in a Japanese supermarket, you can get lunch before stocking up on your favorite Japanese groceries. Santouka has 5 classic ramen flavors to choose from: shio (mild salt), shoyu (soy sauce), miso, spicy miso, char siu (extra pork) and the original dish, tokusen tononiku, which is a bowl of noodles and broth with succulent pork and other toppings on the side. A trip to Hokkaido Ramen Santouka is definitely worth it.

Know of another place to get your noodle on? [Let us know!](#)

WRITTEN BY:

DoSD

FEATURED EVENTS



A promotional graphic for the Del Mar Reggae Fest. On the left, a photograph shows three men in reggae attire (sunnies, hats, and casual clothing) standing in front of a green van. In the center is a circular logo with a horse silhouette at the top, the text "DEL MAR REGGAE FEST" in bold, and a colorful gradient background. To the right of the logo, the text "featuring" is written in a cursive font, followed by "PEPPER" in large, bold, black capital letters, and "SAT NOV 10" in bold, black capital letters below it. At the bottom right, the Coors Light logo is displayed, featuring the word "Coors" in red script and "LIGHT" in blue block letters on a white background.



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PHOTO GALLERY: FIDLAR

SPOOKTOBER WITH PINBACK

WILD WILD WETS - SONIC SAN DIEGO

HAUNT IT UP: THE MOST HAUNTED PLACES IN SAN DIEGO

➔ [VIEW ALL](#)

FEATURED EVENTS

Uncorked DERBY DAYS WINE FEST

SAT NOV 17



OCTOBER 31



GRAND ARCADE

DOORS 8PM - MUSIC BOX
1337 INDIA ST SAN DIEGO, CA - MUSICBOXSD.COM

DESIGN: CLAYE THURD

FEATURED VENUES

THE OBSERVATORY NORTH PARK



29 AN EVENING WITH DAWES: PASSWORDS TOUR
OCT 8:00PM

30 BØRNS WITH NIKI
OCT 8:00PM

1 WOLFMOTHER WITH CROWN LANDS
NOV 8:00PM

2 GORGON CITY (LIVE)
NOV 8:00PM

3 THE INTERNET
NOV 8:00PM

4 LOS ANGELES AZULES
NOV 8:00PM

5 PETIT BISCUIT
NOV 8:00PM

7 LUCERO WITH STRAND OF OAKS

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 [Wild Wild Wets - Sonic San Diego](#)

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 WIN FREE TICKETS

01. The Adicts
02. Not So Silent Night
03. Soda Bar Presents Hellogoodbye
04. Tom Segura: Take It Down Tour
05. Pepper

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 FEATURED STUFF

01. Win Stuff
02. Top Shows
03. Free Events
04. Just Announced
05. San Diego Venues
06. Artists in San Diego

 DOSD TASTEMAKERS

01. YEW!
02. The Whistle Stop
03. Xavier Hernandez
04. DoSD Intern
05. Get Active This Thanksgiving!

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