



Ramen Takara has its roots in a small restaurant called Hōchinrō at the foot of Mount Fuji in Shizuoka, Japan.

Hōchinrō opened its doors in 1978, once Nobuyuki Yamaguchi had accumulated over 15 years of experience training under a respected chef in Yokohama.

Hōchinrō's humble beginnings grew to be a great success, leaving a lasting legacy in the region as a ramen shop beloved by locals.

This is where our owner chef Yuki grew up, inspiring her to follow her dad in his footsteps.

Ramen Takara, launched in 2007, carries on the traditions of Hōchinrō while incorporating local flavours and Kiwi hospitality.

We take great care in crafting tasty, authentic dishes using locally sourced fresh, raw ingredients. We aim to provide an unique experience that all Kiwis can enjoy.

EDAMAME BEANS [V][GF] \$7
Steamed baby soy beans with flaky sea salt.

RENKON CHIPS [V][GF*] \$8
Crispy lotus root slices. Chilli mayo.

SHUMAI DUMPLINGS \$13
Steamed pork and prawn dumplings.

KARAAGE CHICKEN \$18
Our famous OG fried chicken.

TANTAN RAMEN \$16
Spicy & sour sesame soup, pork mince, spring onion and fried shallot with homemade egg noodles.

VEGE TON RAMEN [VG] \$16
Our plant-based take on tonkotsu with homemade tapioca noodles, silky sesame and soy based soup, topped with fried tofu.

VISIT OUR RESTAURANTS

Browns Bay
4 Anzac Road, Browns Bay
09 476 6041

Ponsonby
272 Ponsonby Road, Ponsonby
09 360 6111

 @ramentakara