



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] \$8

Baby soy beans with flaky sea salt.

RENKON CHIPS [V][GFO] \$8

Crispy lotus root chips with chilli mayo.

PORK BELLY BAO \$10

3 way cooked pork belly, pickled daikon, coriander, miso sauce.

TOFU BAO \$9.5

Fried tofu, pickled daikon, coriander, miso sauce. Vegan.

KARAAGE CHICKEN \$17

Our famous Japanese fried chicken with garlic soy.

TANTAN RAMEN \$17

Spicy & sour sesame soup, spring onion and fried shallot with:

PORK mince with egg noodles

VEGETARIAN tofu with egg noodles

VEGAN tofu with tapioca noodles

1/2 egg +1  
pork charshu +5

VISIT OUR RESTAURANTS

Browns Bay

4 Anzac Road, Browns Bay  
09 476 6041

Ponsonby

272 Ponsonby Road, Ponsonby  
09 360 6111

 @ramentakara