



Ramen Yebisu

126 North 6th St. (bet. Bedford & Berry Sts.), Brooklyn, NY 11211
 TEL: 718-782-1444 | <http://ramenyebisu.com>
 Lunch: Mon-Sun 12 pm-4 pm, Dinner: Sun-Thu 5-11 pm, Fri-Sat 5pm-Midnight



Ramen seems to have taken over the city and may even be turning some New Yorkers Japanese.

But thanks to this boom, many styles of ramen are moving in like one of the more recent newcomers, Ramen Yebisu, in Williamsburg that specializes in Sapporo style ramen. Ramen in Japan differs greatly by region, of course, and Sapporo is special in that it is the birthplace of miso ramen. Head Chef, Akira Hiratsuka, who is from Sapporo, was determined to bring his hometown taste as-is to NYC. "The characteristic of Sapporo style ramen is the thick, chewy, yellow noodles and how it's prepared in a wok," he explains. Sapporo ramen's broth is also seafood based. With the majority of ramen in NY being pork-based, this joint is a great new addition in town. The restaurant keeps the menu simple with 5 styles of ramen, including their signature, and original seafood, Yebisu Ramen, and the Miso Ramen that features the sweet creamy miso flavor that can only be achieved in a wok. One of the two appetizers, the Pork Bun is a bite out of heaven, as there is nothing simple about what goes on in the kitchen. Everything but the noodles cooked from scratch and to perfection, the establishment sets new standards for ramen in the city.



The *Pork Buns* (right) with the perfect soft-boiled egg, the tenderest pork, and the fluffiest bun will melt your cheeks, while the deep, creamy, sweet, comforting taste of the miso ramen (left) is a true representative of a good ramen. The best way to appreciate the great chewy texture and the taste of the noodles is with Abura Soba (top), soup-less dish with seafood broth and lobster oil clinging to the noodles.



3 Best Sellers

- **Miso Ramen** \$12
- **Abura Soba** \$8
- **Pork Bun** \$6