

# YAMACHAN RAMEN

## PRODUCT CATALOG



631 Giguere Ct. B-1  
San Jose, CA

[www.yamachanramen.com](http://www.yamachanramen.com)  
408-489-0558





## ABOUT US

Yamachan Ramen is a family-owned company, eradicated by Hideyuki Yamashita in 2000. Located in the heart of Silicon Valley in San Jose, California, Yamachan Ramen manufactures Japanese ramen noodles, udon, and Japanese-style gyoza for 20 years.

Introducing our digital product catalog , for our clients to select products to use for their business. Also, free marketing materials is available on our catalog.







***YAMACHAN RAMEN  
NOODLES & GYOZA***



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### **Universal Ramen Noodle**

Cutter Size #22 ; Wavy  
Best with all Ramen Dishes  
Contains Wheat & Soy



### **Whole Wheat Noodle**

Cutter Size #18 ; Straight  
Best with all ramen dishes  
Contain Wheat & Soy



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### **Spinach Vegan Noodle**

Cutter Size #22; Straight  
Best with vegetarian dishes  
Contains Soy



### **Gluten Free Noodle**

Noodles are straight and thick.  
Best with any vegetarian dishes.  
Noodles are gluten free but  
contains Soy.



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### **Straight Thin Noodle**

Cutter Size #26; Straight  
Best with Hakata Tonkotsu Ramen  
Contains Wheat & Soy



### **Thick Straight Noodle**

Cutter Size #16; Straight  
Best with a thick broth

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### **Vegan Kale Noodle**

Cutter Size #18; Straight  
Best with any vegetarian dishes.  
Contains Soy

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### **Cripsy Thin Noodle (Saraudon)**

Cutter Size #36; Very Thin. Fried  
Best with stry-fry dishes  
Contains Wheat & Soy

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### **Udon Noodle**

Cutter Size #8; Straight  
Best with hot or cold Udon dishes  
Contains Wheat & Soy



### **Buckwheat Soba Noodlers**

Cutter Size #18; Straight  
Contains Wheat & Soy

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**Wontan Skin 85mmX1.0mm  
(32 pcs)**

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**Gyoza Skin 85mmX0.75mm  
(53 pcs)**

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# ***YAMACHAN SOUP BASES & FATS***





### **Miso Soup Base 1KG**

Fermented Soybean Flavor Soup Base.



### **Shoyu Soup Base 1KG**

Viverra maecenas accumsan lacus



### **Shio Seafood Soup Base 1KG**

Seafood, mainly Bonito Flavor Soup Base



### **Tonkotsu Soup Base 1KG**

Pork and Chicken Flavor Soup Base



### **Chicken Fat 1.98 LB**

Addition aroma in your ramen.  
Best with Shoyu Ramen and Tori Paitan



### **Seasoned Pork Fat 1.98LB**

Adds aroma and juiciness to your ramen.  
Best with Tonkotsu Ramen and Gyoza





Shoyu Ramen  
2 Servings



Miso Ramen  
2 Servings



Shio Seafood Ramen  
2 Servings



Tonkotsu Pork Ramen  
2 Servings



Fresh Ramen Noodle Only  
2 Servings



Saraudon NO MSG  
2 Servings



Tokyo Shoyu Ramen  
2 Servings



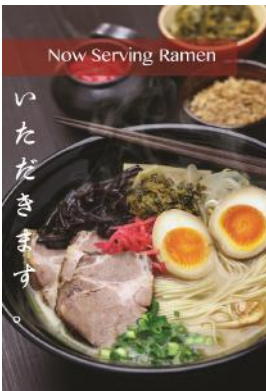
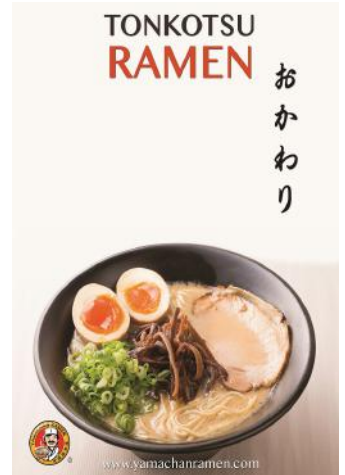
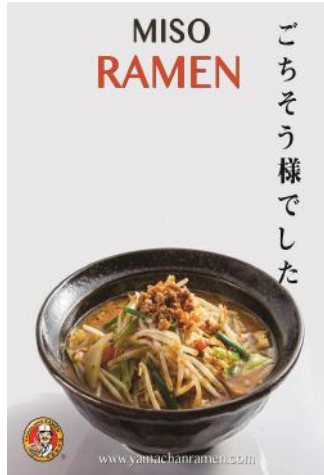
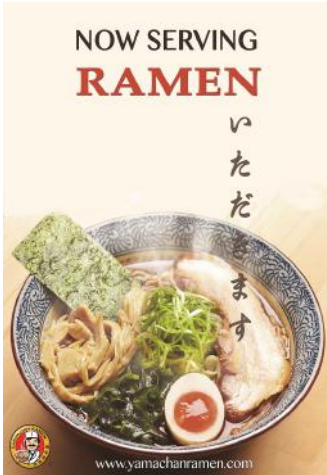
Sapporo Miso Ramen  
2 Servings



Yokohama Tonkotsu-Shoyu  
Ramen  
2 Servings



# MARKETING MATERIALS



# RESTAURANTS



SHOYU  
RAMEN

いただきます

www.yamachanramen.com

SARAUDON

Saraudon is the language of the Prefecture of Japan. Saraudon, or "saraudon", is an acronym for the word "saraudon" but has been fixed into a ship-deck system. The noodles are often topped with cabbage, seaweed, and other special.

皿うどん

Custom Noodles for all your needs

つけめん

TSUKEMEN

Roughly translated to "dipping noodles", tsukemen is served with boiled yet chilled noodles dipped in hot broth. As summer starts in Japan when the weather is too hot for ramen, you can enjoy this one-of-a-kind meal with a light soup mixed with your broth after eating the noodles.

Custom Noodles for all your needs

www.yamachanramen.com

Yamachan Ramen

SOBA

#45201GN

Using the finest buckwheat flour to produce high quality noodles

www.yamachanramen.com

# RETAIL

Sapporo Ramen

Ramen is the north food to have a more hearty and creamy flavor. The ramen is made with a soy bean paste called miso, usually topped with corn and butter.

Yokohama Ramen

The best of the three, this ramen is made with pork bones broiled for up to 12 hours. The soup base is a traditional Shoyu combi. A rich and delicious flavor combination.

Tokyo Ramen

Recognizable, Noodle, and the perfect balance of cream. Tokyo Ramen is popular for its soy sauce broth also known as "Shoyu".

Try all our flavors!

Yamachan Noodle Series

MISORAMEN

Miso Ramen is made with a soy-bean paste broth, found in the Northern region of Japan. It offers a buttery and nutty flavor commonly topped with a slice of butter and corn. Try this hearty bowl today!

SHOYU  
SOY-SAUCE RAMEN

This soy sauce-based broth is considered the most traditional flavor from Eastern Japan. Tasty with the harmonious balance miso describe as "umami".

SHIO (SEAFOOD)  
RAMEN

Light and salty, with a perfect balanced taste. The broth is made with seafood and is topped with various meat toppings such as chicken, fish, shrimp, egg, and more!

TONKOTSU  
PORK RAMEN

This rich yet smooth flavor uses a broth with pork bones and meat, brewed for up to 12 hours. You can add the simplest toppings such as a slice of pork, half an egg, and green onions. Sometimes it is topped with a spicy paste.





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