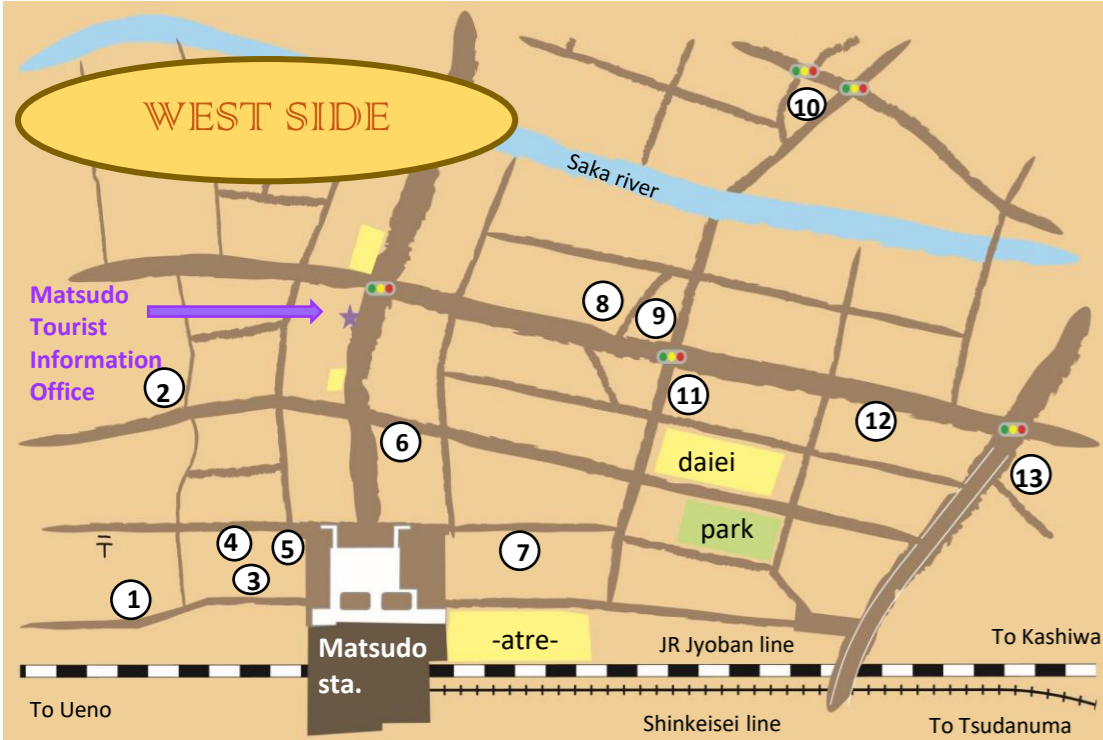


# THE CITY OF RAMEN AND DIPPING NOODLES: MATSUDO

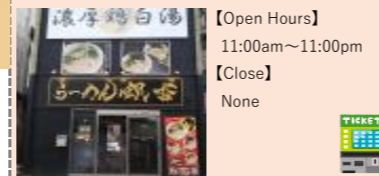


Edited and Published by : Matsudo City Tourism Association <https://www.matsudo-kankou.jp/>



**1 Ghin-nan**  
1289-1 Matsudo, Matsudo  
Rich special chicken soup (salt)  
Soup richness | ★★★★★  
Noodle thickness | ★★★

This chicken and vegetable broth takes over two days to prepare, lending the ramen a complex umami taste. The straight noodles are chewy, and the delicious chicken fillets and chicken dumplings make the perfect toppings. You should also try the thick dipping noodles!



**2 Matsudo Taishoken**  
1277 Matsudo, Matsudo  
Chashao Dipping noodle  
Soup richness | ★★  
Noodle thickness | ★★★

When it comes to dipping noodles, Kazuo Yamagishi's "Taishoken" was a restaurant like no other. While he is no longer with us, his legacy lives on in one of his franchise stores here in Matsudo. Enjoy the harmony of supple, chewy noodles and the taste of well-balanced, shoyu dipping sauce. Now THIS is what you call "dipping noodles!" They also have other menu items such as ramen, dandan noodles, and oiled noodles.



**3 Himuro**  
1-13 Honcho, Matsudo  
Sapporo miso ramen  
Soup richness | ★★★★★  
Noodle thickness | ★★★

Let your taste buds go wild with a wave of miso and pork umami flavor borne from the pork-bone miso broth of a great bowl of yellow-noodle ramen. They also serve Asahikawa shoyu ramen, Hakodate shio ramen, and other authentic Hokkaido tastes. Since they don't close until very late, feel free to stop by after a fun night of drinking!



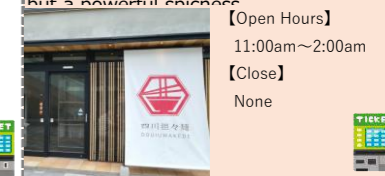
**4 Ikkakuya**  
1-1 Honcho, Matsudo  
Shio ramen (salt)  
Soup richness | ★★★★★  
Noodle thickness | ★★★★★

This is one of the most famous franchise ramen shops found all throughout Japan. You'll find that the combination of thick, pork-bone broth and tasty, solid noodles emboldens an entrancing aura that can't be beat. Enjoy the taste of Iekei ramen replete with tantalizing oils that will make your love for the ramen all the greater. To top it off, they provide free rice!



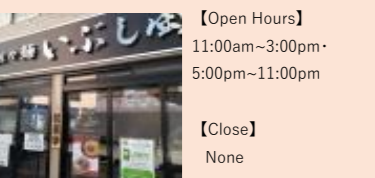
**5 Doiuwakede**  
1-11 Honcho, Matsudo  
Dandan noodle without soup  
Soup richness | ★★  
Noodle thickness | ★★

For those of you interested in the unique, ethnic taste of dandan noodles, this is your one-stop shop! As this shop's specialty, you can order dandan noodles with or without broth, and even customize exactly how you want your homemade noodles to be prepared! As for toppings, they have cheese, coriander and other interesting options. If you're up for a challenge, their original, herbal hot sauce made from white sesame and Japanese pepper has a delicate balance, but a powerful spiciness.



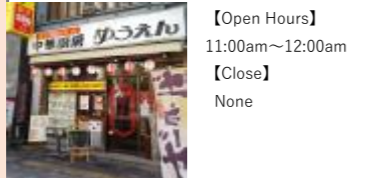
**6 Inushugin**  
1-13 Honcho, Matsudo  
Dandan noodle without soup  
Soup richness | ★★  
Noodle thickness | ★★

Savour this masterpiece of many dandan noodles enveloped in rich broth and smothered in deep, complex spicy tare sauce. Should you take a recommendation, a small bowl of rice does well to punctuate the piece. They also offer umami-rich chicken-broth with thin dandan noodles options as well for you to enjoy. Furthermore, their dishes offer 5 different levels of spiciness for you to choose from.



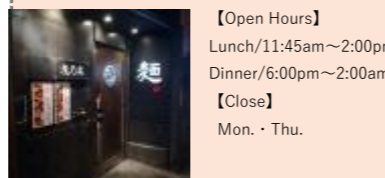
**7 Yu-en**  
20-20 Honcho, Matsudo  
Ramen with bean sprouts  
Soup richness | ★  
Noodle thickness | ★★

Their most popular Cantonese noodle dishes have lots of healthy ingredients (such as seafood and vegetables) filled with plenty of beautiful umami flavors to taste and appreciate! If you're having a drink as well, why not add some fitting side-dishes as well? It is also recommended you compliment your meal with our reasonably-priced gyoza! On Gyoza Day, they even offer them for 100 yen a piece!



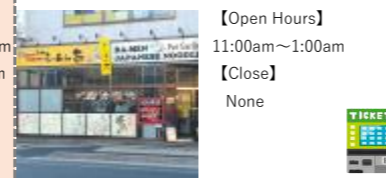
**8 Manosu**  
14-9 Honcho, Matsudo  
Curry noodles  
Soup richness | ★★★★★  
Noodle thickness | ★★★

A delicious spiciness and addictive aroma you can't experience anywhere else - that's the glory of their famous curry noodles! Eat your fill of big bamboo shoots and soft-to-the-touch pork fillets and let the satisfaction take over you. The name of the store comes from a famous Japanese animation, "The Laughing Salesman."



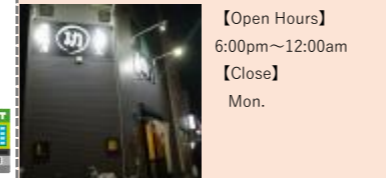
**9 Dai**  
25-5 Honcho, Matsudo  
Ramen (mountain vegi)  
Soup richness | ★★★★★  
Noodle thickness | ★★★★★

Mountains of vegetables, garlic, and fatty pork, oh my! This grand ramen is a hearty meal full of heart, and with extra vegetables, unbeatable shoyu broth, thick noodles, it is sure to be the highlight of your day! You can adjust the levels of all aspects of the ramen, so please let us know your perfect, custom ramen! We also recommend a number of other things from our menu, such as dried sardine ramen, dipping noodles, and oiled ramen.



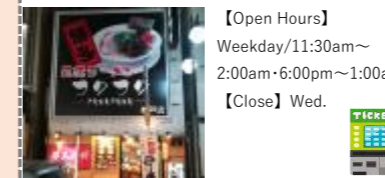
**10 Maruko**  
57-10 Nemoto, Matsudo  
Brown garlic miso ramen  
Soup richness | ★★  
Noodle thickness | ★★★

Their well-balanced ramen is simply extraordinary! Fragrant garlic enhances the rich miso broth, and the two types of green onion, soft-boiled eggs, and other toppings are also very popular additions. In addition to their garlic ramen, you can also take your pick of shoyu ramen, shio ramen, danmen noodles, and much more from the abundant menu! To top it all off, they also have a variety of alcoholic drinks, stir-fried vegetables, and mapo tofu to keep yourself full.



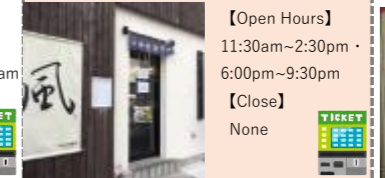
**11 Fukufuku**  
5-11 Nemoto, Matsudo  
Ramen  
Soup richness | ★★★★★  
Noodle thickness | ★

Here you can enjoy authentic tonkotsu ramen! Every morning they prepare a pork bone broth known for its deep flavor and powerful aroma. The combination of the broth and very thin noodles imported straight from Fukuoka is truly divine! Furthermore, they offer a second helping of noodles free-of-charge!



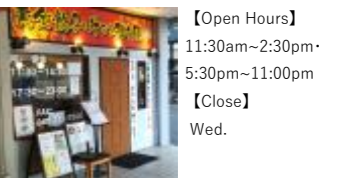
**12 Kaze**  
6-4 Nemoto, Matsudo  
Miso ramen  
Soup richness | ★★  
Noodle thickness | ★★

They placed 2nd among all the miso ramen shops in the Tokyo area in Kodansha's 18th Annual "TRY" ramen competition! The owner studied hard at the famous Hokkaido ramen shop "Ramen Sora" to learn more about making the best ramen possible. Their wok-fried, deeply-flavoured grilled miso broth is accented by a mixture of meat and vegetables, and you'll find that their wondrous flavors strike the perfect middle ground between rich and thin.

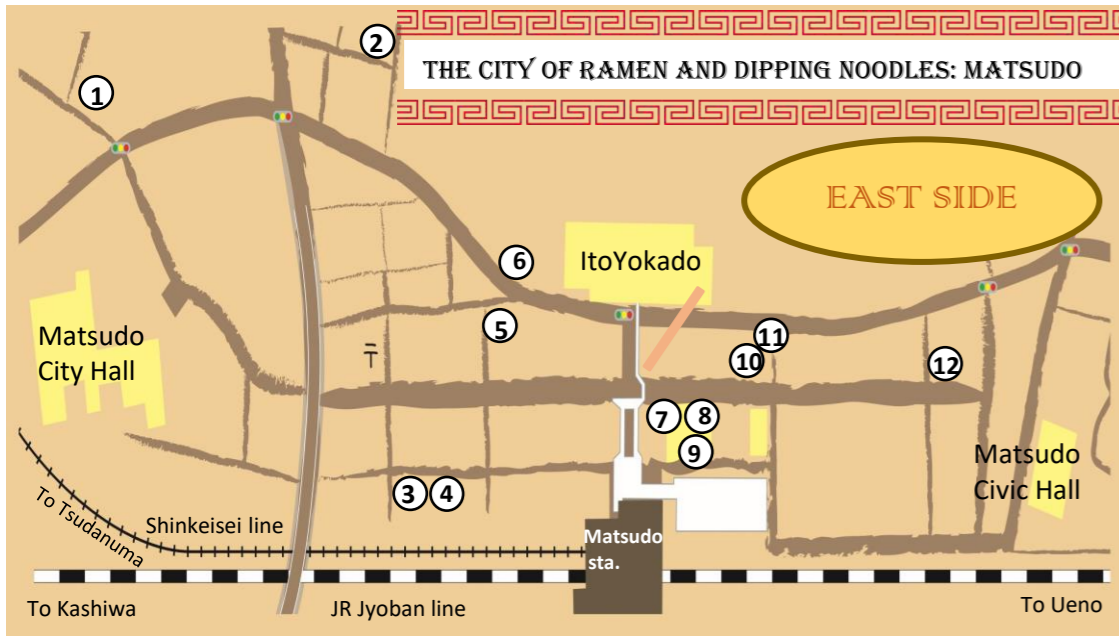


**13 Matsudo Kobo**  
13-1 Nemoto, Matsudo  
Dandan noodle without soup  
Soup richness | ★★  
Noodle thickness | ★★★

Peanut tare sauce and springy, thick noodles. Japanese pepper-enriched spicy broth and spicy, delicious dandan noodles. Distinctive Amoy-Satay noodles from Fujian, China. They have it all! It is also recommended you try out their value set meals with drinks and home-made wrapped dumplings while you're at it!



CLOSED



**ACCESS TO MATSUDO**



**Tokyo sta. ⇒ Matsudo sta.**  
JR Ueno Tokyo line (Joban line) about 30mins

**Ueno sta. ⇒ Matsudo sta.**  
JR Joban line (rapid) about 20 mins

**Shinjuku sta. ⇒ Matsudo sta.**  
Change from JR Yamanote line to JR Joban line at Nippori sta. 45mins.

**Haneda Airport sta. ⇒ Higashi Matsudo sta.**  
Keikyu Airport line about 55mins.

**Narita sta. ⇒ Higashi Matsudo sta.**  
Narita Sky Access line about 35mins.



**Maruki**

51-2 Konemoto, Matsudo

Maruki-noodle  
Soup richness |★★  
Noodle thickness |★★

For a well-balanced, simple shoyu ramen, look no further than here! The curly, middle-sized noodles pair well with the silky broth, and you'll enjoy the bowl so much you'll be left hungering for more. They also offer a filling, locally-raised pork loin to add some chewiness and flavor to your ramen, and their traditional, simple fried rice special also never fails to disappoint.

【Open Hours】  
Lunch/11:00am~3:00pm  
Dinner/6:00pm~9:00pm  
【Close】  
Wed.



**Suehiro**

4 Iwase, Matsudo

Curry noodle  
Soup richness |★★  
Noodle thickness |★★

This is a store of many dishes with many unique points, but the dish that stands above them all is their curry soba. A mesmerizing blend of two of Japan's greatest soul foods, curry and ramen, the dish's wonderful smell and complex taste is something to treasure for the ages. Give it a try! In you are looking for something else- they have plenty of other delicious choices too!

【Open Hours】  
Lunch/11:00am~7:50pm  
【Close】  
Tue. · 1st & 3rd Wed.



**Tonikaku**

462 Nemoto, Matsudo

Oiled noodle with soft boiled egg  
Soup richness |★★★★★  
Noodle thickness |★★★★★

The long lines that often surround this place serve as the clearest testament of its popularity and appeal! Enjoy thick, homemade noodles enveloped in lovely broth filled with dried bonito, smoked pork loin, and fragrant leeks. If you want, you can also order extra flavoring of fish and pork stock broth to add punch to your meal. Tsukemen and other types of ramen are also popular.

【Open Hours】  
11:00am~10:00pm  
【Close】  
None



**Nikoniko Kikunooya**

468 Nemoto, Matsudo

Ramen with bean sprouts  
Soup richness |★  
Noodle thickness |★★

Traditional, time-tested shoyu ramen - what a perfect, simple dish! It's not so oily, and it's not so salty - perfectly average for one to savour anytime. If you order a ramen, you also get a small side dish to enjoy as well. At the storefront, they also serve a wide variety of Japanese sweets that are very popular as well!

【Open Hours】  
12:00pm~  
6:00pm(Ramen)  
10:00am~8:00pm(Rice cake dessert)  
【Close】Sun.

**Soup and Noodle**  
Soup stock for ramen is made from seafood, dried sardines, chicken bones, pork bones or various other ingredients. It is often seasoned with soy sauce, miso, salt and other flavorings depending on the region. Noodles vary in texture and thickness to be suited to different kinds of soups. The chewiness, firmness and elasticity are important elements for noodle.

**Toppings**  
Chashao···Roasted pork fillets  
Ajitama···Boiled and seasoned eggs  
Wakame···seaweed (soft)  
Nori···seaweed (dried sheet)  
Menma···salty-simmered bamboo shoots  
Neghi···green onions/leeks  
Moyashi···Bean sprouts

**Vending machine order system**  
In many ramen shops, it's common to order/pay using the vending machine system. You need to purchase meal tickets near the entrance and hand over the tickets to the staff.  
ラーメン(ramen)  
塩 (salt) /醤油 (soy sauce)  
豚骨 (pork broth)  
チャーシュー (pork fillets)  
玉子・味玉(boiled eggs)



**Koumori**

1164-1 Matsudo, Matsudo

Special shoyu ramen(soy sauce)  
Soup richness |★★★★  
Noodle thickness |★★★

A sister store of "Tonikaku." Whether you choose to have a shoyu or salt, ramen broth, the scrumptious pork bone base umami flavors of their Ikei ramen will surely entrance the senses. While their pork base and oily noodles are delicious as one would expect from "Tonikaku," this shop still offers a unique, rewarding experience that is recommended for all to enjoy.

【Open Hours】  
11:00am~2:00pm/6:00pm~9:00pm  
Sun. 11:00am~2:00pm  
【Close】 Mon.



**Soiya**

1150 Matsudo, Matsudo

Amazing chasho miso ramen  
Soup richness |★★★  
Noodle thickness |★★★

The 200 grams of pork loin this store's ramen boasts is not just hefty, but also delicately flavored so as to add a magical taste to an already delicious ramen! On top of that, the miso broth they use is carefully crafted from four different fine bases, and meshes well with their fresh vegetables and noodles. Apart from ramen, they also serve soba, dandan noodles, and other delicacies.

【Open Hours】  
Weekday/11:30am~3:00pm~5:30pm~  
12:00am(Tue.11:00pm)  
Sun.Holiday/11:30am~11:00pm(Sat.12:00am)  
【Close】 None



**Ichigeki**

1228-1 Matsudo, Matsudo

Salt rich ramen  
Soup richness |★★★★★  
Noodle thickness |★★★

For a big, hearty bowl of ramen topped with vegetables, garlic, and fatty pork fillets, this is your store! The thick, flavor-infused pork here is a particularly exquisite culinary experience that one ought not to miss. You also have the freedom to ask for extra green onions or wakame seaweed in lieu of some bean sprouts, or to ask for extra-fatty broth. During lunch they offer a free bowl of rice. There is a large menu of dipping noodles and dandan noodle.

【Open Hours】  
Weekday/11:30am~4:00pm~6:00pm~1:00am  
Sat./11:30am~1:00am  
Holiday/11:30am~8:00pm  
【Close】 Sun.



**Shoitsuya**

1228 Matsudo, Matsudo

Dipping noodle  
Soup richness |★★★  
Noodle thickness |★★★

Their soy sauce based dipping sauce and sizably thick noodles, decorated with unusual toppings like tempura bits, make for a match made in heaven! If you come in for the lunch set, you can add gyoza and rice to your order, and the sheer volume of it all will surely leave you full and satisfied. They also have an enormous selection of ramen and Chinese dishes to explore and try!

【Open Hours】  
11:00am~2:00am  
【Close】  
None



**Musashiya**

1228-1 Matsudo, Matsudo

Ramen with all toppings  
Soup richness |★★★★  
Noodle thickness |★★★

Pork-bone shoyu ramen with punch, power, and pleasure - combine that with their medium-thick noodles and you get yourself a memorable bowl of ramen! In fact, one might say that the true experience of eating the perfect bowl of Ikei ramen can only be found here, of all places. To pair with this pleasure, they offer toppings such as spinach and seaweed, and also free bowls of rice.

【Open Hours】  
11:00am~12:00am  
【Close】  
None



**Tomita-shokudo**

1239-1 Matsudo, Matsudo

Wonton noodle  
Soup richness |★★  
Noodle thickness |★★

Part of the "Chukasoba Tomita" franchise. Their soup is made with only the finest of handpicked ingredients, and while their ingredients are simple, the taste is deep. Using noodles fashioned from the freshest of Hokkaido wheat, their ramen combines this deep taste with silky noodles that both taste great and go down well. Just like in the main "Tomita" shop, you can enjoy dipping noodles with the exact same delicious broth, and although the lines may be long, you will find it worth it in the end.

【Open Hours】  
10:00am~12:30am  
【Close】  
None



**Kaminari**

1240-3 Matsudo, Matsudo

Kaninari noodle with toppings  
Soup richness |★★★★★  
Noodle thickness |★★★★★

A member of the "Chukasoba Tomita" ramen shop franchise. Big, hearty pork fillets, thick slabs of fatty pork, and piles of veggie toppings are here waiting to fill your mouth with ramen-y goodness! Feast not just your eyes, but also your mouth with other delicious offerings on their menu, such as dipping noodles and soba with raw eggs to punctuate the punch!

【Open Hours】  
10:00am~11:00pm  
【Close】  
None



**Chukasoba Tomita**

1339 Matsudo, Matsudo

Dipping noodle with all toppings  
Soup richness |★★★★★  
Noodle thickness |★★★★★

One of the most famous ramen shops in all of Japan! All their ingredients are handpicked and fresh, and their broth boasts a harmonious blend of pork bone and fish stock bases. As the seasons change, so do the precise measurements of the different types of wheat they use in their handmade noodles. In an effort to reduce the long lines their popularity draws, they have started using numbered tickets. If you get the chance to indulge in their fantastic ramen, they also sell souvenir ramen sets so you can spread the wonder to friends and family.

【Open Hours】  
11:00am~till sold out  
【Close】  
Wed.