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Teppen ramen yelp

PICK 1 $7 / PICK 3 $20 / PICK 4 $26TONCHIN UMAMI SEA SALT EDAMAME* edamame, umami tonchin salt, salted seaweed, sesame, sesame oilCRISPY GARLIC and CAJUN SALT SHISHITO (VEGAN)shishito, Cajun salt, black garlic oil, fried garlicSHOESTRING POTATO WITH YUKARI SHISO SALT* potato, yukari shiso salt, tonchina umchinami saltZESTY TONCHIN CUCUMBER (VEGAN)cucumber, ginger, garlic, red onion, szechwan pick bean sprouts, chili oil, cashew nutsOYSTER MUSHROOM KIMCHI (VEGAN) oyster mushroom, spring onion, white pepper, black pepper, kimchiTONCHIN ORIGINAL POKE TUNA & AVOCADO +6tuna sauce, avocado, soy sauce, sesame, al *you can make veganSIGNATURETONCHIN SPICY CHICKEN WINGS 6PC 13 / 8PC 17chicken wing, white pepper, pink pepper, teriyakiCURRY CHEESE CHICKEN WINGS 6PC 14 / 8PC 18chicken wing sauce , white pepper, teriyaki sauce, curry powder, parmigiano cheese, cevePAN-FRIED TONCHIN GYOZA 13 ground rice, Chinese cabbage, ginger, sesame oil, bait, rice vinegar, soy sauce, hot sauceTONCHIN TATAKI MAGURO 16tuna, sea bass sprouts, fried garlic, original tonchinbunSTONCHIN CHICKEN TSUKUNE 2PC 14ground chicken, ground pork, sesame oil, cabbage, Japanese mustard sauce, teriyaki chili paste sauce, mayonnaise, egg, parsley, lemonSUKIYAKI KINOKO and EGG 2PC 14 (VEGETARIAN) assorted mushrooms, olive oil, egg salad, ichimi pepper TONCHIN SALADTON KALECHIN SALAD 14 (VEGETARIAN)kale for baby, grapefruit, pomegranate, fresh dressing tonchin, olive oil, lemonYAKINIKU BBQ SALAD 12 / 18chuck eye, water, arugula, radicchio, red onion, cucumber, carrot, lemon, spring onion, ichimi pepper, homemade barbecue dressing salad with SNOW CRAB 16potate 16potato , onion, tobiko, mayonnaise, mustard vinaigrette, TOKYO RICE BALLPRIME BEEF + SANSHO + SHISHITO PEPPER 6 ground beef, sukiyaki sauce, ichimi, sansyo, shishito, algaschashu + POOL SPICY + SESAME 6chashu, spicy mayonnaise, sesame, miso, radish sprout, MARMAITAKE TEMPURA + CHIVE 6 (VEGETARIAN) seaweed + GARI + SANSHO 7eel, pickled sansyo pepper, deHRIMP TEMPURA + CHIVE 8shrimp seaweed, chives, tempura sauce, seaweedTSUKEMEN DIPPING NOODLESCLASSIC TOKYO TONKOTSU TSUKETSU 18 homemade noodles, tonkotsu broth Tokyo, roasted cha-shu pork, egg, spring onions, men, marweedcomes with roasted sesame, rice vinegar with original mixed pepper noodles, BAN MAZEMEN CHASHU PORK 16SLOW COOKED CHICKEN 16KINOKO MUSHROOM 17 homemade noodles, tonchin signature sauce, bean sprouts , spring onions, chili oil, walnuts TOKYO TONKOTSU RAMEN TONCHIN CLASSIC TOKYO TONKOTSU RAMEN 17 noodles made, tonkotsu broth, , roasted cha-shu pork, egg, spring onion, menma, seaweed DASHI RAMEN 18 home-made noodles, tokyo tonkotsu broth, menma, egg, smoked fish oil, clams, rasbano shoots, tobiko, deN seaweed TAN TAN RAMEN 18ysindacidos, tokyo tokyo broth, roasted cha-shu pork, egg, spring onion, menma, cashews, miso, ginger RAMEN 17 (VEGAN) homemade vegan noodles, vegan miso broth, wakame, corn, soy meat, menma, spicy cabbage, sesame, spring onions, chilitoPPINGSEXTRA NOODLES 4VUIDO EGG SEASONED 3ROASTED CHA-SHU PORK 4SLOW COOKED CHICKEN 4SEASONED BAMBOO SHOOTS 4HOMEMADE SPICY SAUCE 2SEASONED CABBAGE 4SEASONED SCALLION 3CORN 3NORI 2CLAMS 4KAKI-GORI SHAVED ICEYOTOK , Tonchin , mintDELICIOUS MANGO SHAVED ICE 14fresh mango honey milk, Tonchin honey cream sauce, mintCEReMONIAL GRADE MATCHA ICE 14matcha honey cream sauce, red bean paste Please notify your server of any allergies. An automatic service charge of 20% will be added to groups of 6 or more. You want some ramen? You're in luck: a new business has opened its doors in downtown Manhattan. Located at 159 E. 55th St., the newcomer is called Teppen Ramen. It is only cash, but stays open late at night most days, for those who need a hearty meal at midnight. The menu offers four broth options: shio, shoyu, spicy miso and spicy miso with butter. All bowls come with chashu pork and a seasoned soft leaf egg, as well as other ingredients such as sesame spring onions, bamboo shoots and wooden ear mushrooms. Appetizers like crispy takoyaki (octopus balls) are also available, and special lunch allows diners to add favorite Japanese dishes to their bowl of ramen, such as rice bowls topped with more chashu pork or grated yum on tuna. With a 4.5 star rating of 130 reviews on Yelp so far, Teppen Ramen has debuted with a lot of praise. (For a limited time, the restaurant is offering a one-time discounted bowl of ramen for any customer who leaves a Yelp review.) Christina Y., who was one of the first Yelpers to review the new place on July 17, wrote: The service was great and the ramen was delicious! I like how pork bun wasn't too sweet like other places. It was saltier. The waiting time wasn't long either. And Jonathan C. wrote: The spicy miso ramen was solid, good depth of flavor, a little sweeter than usual. The noodles were on point, the egg was perfectly boiled, but you only get one half, and the pork was very good, only the right amount of fat and the lean part was tender, but you only get one piece. ... The owner was great [adding more meat and egg] if you ask me. Intrigued? Stop to try it for yourself. Teppen Ramen is open from 11:30 a.m.–10:30 p.m. on Mondays, 11:30 a.m.–10:30 p.m. and 11 p.m.–3:45 a.m. Tuesday-Saturday, and 5 p.m.–10:30 p.m. on Sunday. The instant ramen can't fix everythingOrder NowTatsu is creating .ange. and Tommy Nadeau who Tokyo and its lively ramen scene. The iconic taste of Tatsu began with recipes that, ange. created in the kitchen of his house and was perfected by experts in ramen, ramen, flew from Japan, through personal taste and preference customization. Meat lovers, vegans and gluten-free can now happily enjoy an abundant bowl of ramen side by side. Umami broths are made every day at home from scratch and take at least 28 hours to complete, maintaining the good tradition of food made with integrity and love. Tatsu means dragon and opened in 2012, the year of the dragon. TATSU RAMEN LOYALTY PROGRAMAbout 5 points for every $1 spent and receive a $10 discount for every 1000 points redeemed by our loyalty program – Once you sign up for rewards, points are earned on every purchase you make with a linked credit card. These points can then be redeemed in the form of an online or in-store discount at the kiosk at ANY LOCATION. How to register - Create an online account: Navigate to our online ordering menu and you will see a 'Create Account' option in the top right corner - click there! Or during check-out (online or at the kiosk): You will be asked to check in at check-out the next time you place an order with us, either online or at the kiosk. Or through your digital receipt: You can also use the link provided at the bottom of the digital receipt that you will receive once you have placed an order with us. Redeem Your Rewards - When you choose to pay for an order using the credit/debit card linked to your account, a message will appear on the payment screen if a reward is available to be redeemed. If you place an order online, be sure to sign in to your online account first. It's as simple as that! #SLURPONWe want you to have the best Tatsu experience so please rant or rant for us — we will listen (and respond!) We are always on the search for talented people who have a passion for good food. So if you think you have the chops, apply online now! WELCOME TO ZEN RAMEN & SUSHIWELCOME A ZEN RAMEN & SUSHIWELCOME A ZEN RAMEN & SUSHIWELCOME A ZEN RAMEN & SUSHI Batter deep fried crayfish with canjun aioliPork belly, iceberg lettuce, spring onions, kewpie mayesmaWith Japanese pepper with orange zest and sweet misoPork chashu, kikurage, spring onions, green cabbage with seasoned eggsSpinach, asparagus, mushrooms, cabbage, bok choy and glazed tofues, scallops, bean sprouts, bamboo shoots, scallions and kikurageFreshly tuna, diced salmon and yellow tail with avocado and yuzu sauce with mangojacose crab stick, cucumber, kewpie mayonnaise with tobikoBatter deep fried shrimp and mixed vegetablesCalifornia roll on top inside with AvocadoSpicy tuna and white tuna tempura top with sea black pepper tunaDetempura mixed vegetables , includes sweet potato, broccoli, onion, Green & taro with white riceNestled in the center of Manhattan's business district NYC, New York – ZEN RAMEN & SUSHI Japanese restaurant invites you to enjoy your cravings for ramen and sushi. We only use the freshest and best ingredient to make our ramen to sashimi noodle dishes. Our most popular CRAWFISH TEMPURA and STEAMED BUNS WITH PORK PORK appetizer will keep your mouth-water. Your palette will be even more satisfied with our traditional ramen tonkotsu shoyu (豚骨, thick white cloudy pork bone broth). If you're not interested in ramen or appetizers, you can sit in our authentic sushi bar and let the chefs make you some fresh sushi and sashimi. Our full bar serves everything from standard alcohol selections to great exclusive drinks. Perfect for a party with friends, a romantic date or a trendy cocktail before you get to town with our variety of seating options, including high quality tables. Please come and enjoy the great dining experience at Zen Ramen & Sushi and see why we are the best Japanese restaurant in New York, New York.We stumbled on Zen Ramen & Sushi when we were in the area with a hungry baby. Yelp suggested it, so we went and were impressed. Here's why: 1) The ramen: It's really good and comes in a massive bowl. The shoyu ramen is creamy and the sweet corn takes the rest off the plate. 2) Space: For NYC, it's pretty big with lots of seats. They even have high chairs for kids. 3) Speed: Gets you in and out without you feeling rushed. We'd be back for quality ramen! Austin GWas craved sushi, so he stopped after work one day. I ordered salmon and tuna sushi and a couple of rolls- fresh and delicious as it should be. I started with hot tea and then had a little hot sake with a good tea ice cream to round it out, such a satisfying meal. The person next to me revels in his ramen - saying that this is the only place in town that takes him back to the ramen he had in Japan - means I need to go back and try it. The service was quick and very nice. I can't wait until my next chance to enjoy a meal here - I'll bring friends with me next time. The edition of this review - also offer complimentary water infused with lemon and mint leaves. I know, there are many places in Manhattan that offer infused waters, but it was a big surprise to meet you. Tanya PI really liked this place! Every time I travel, I try to find a good local ramen place. Zen is that and more. The sushi looked great, but it was really focused on the ramen. They had several different types of noodles, broths and toppings. I had the spicy tonkatsu and added two tempura shrimp. It was so good! The broth, the noodles, all very well. The place is also super nice. Clean and open. I'll definitely be back the next time I'm in New York. Tara PI traveled to New York and this is a very nice Japanese restaurant in town. I personally recommend Zen Roll Ramen because the soup was very good and the pork tasted so good. If you come for the sashimi, Zen won't let you down. The Sashimi I ordered was fresh and tasty, especially the salmon Sashimi. In addition, the green tea ice cream that mattered from Japan was must-have ice cream in this restaurant. I love Zen and I'll be back next time when I come to New York.Liu W This was a great find. I just got off the bus and I was craving sushi. Very affordable price for especially in New York. Great happy hour, very attentive servers (never thirsty), amazing portions. One thing I was quite disappointed by... was in myself for not finishing the noodles -- amazing portions I tell you! Brian PI was looking for a Japanese restaurant in New York and found Zen Ramen & Sushi. It's usually hard to find a restaurant that sells both. We went to the place and I was sitting immediately. I order the recommended Shoyun Ramen and boy, it was amazing. A little spicy, but I love it. The broth was rich and the meat cut thickly. Besides the ramen, I ordered a sushi roll. This was one of the best sushi rolls I've ever had. It's worth every penny. Worth the visitPeter L L

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