



KINTON RAMEN

The Path to Ramen Mastery:
Tradition and Technique at
KINTON RAMEN

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Introduction

Welcome to the Path to Ramen Mastery!

This resource serves as a guide to learning the tradition and technique of Kinton Ramen, leading you on the journey to becoming a **Ramen Master**. Ramen is a traditional Japanese dish, requiring unique skills and knowledge in its manufacturing process and flavor balance. **Kinton Ramen** is committed to maintaining strict standards and traditional methods to provide customers with the highest quality ramen.

Starting with the history and culture of ramen, this text covers everything from Kinton Ramen's traditions and values to fundamental cooking techniques, ingredient selection, cooking processes, the importance of service and hospitality, and hygiene management and safety measures—all the knowledge and skills necessary to become a Ramen Master.

Through this text, you will learn not only cooking techniques but also passion for ramen, a sense of responsibility, and sincere service to customers.

As a member of Kinton Ramen, let us aim to become the best Ramen Masters together and provide our customers with inspiration and satisfaction along the way.

History and Culture of Ramen

Ramen is a quintessential noodle dish in Japan, with a complex and diverse origin and history. It is generally believed to have been introduced to Japan around the 17th century as an imported product from China. However, it took time for modern ramen to take shape, undergoing various evolutions from the late 19th to the early 20th century.

The culture of ramen is deeply rooted in Japanese food culture, with various styles existing depending on the region and season. From miso ramen in Hokkaido to Okinawa soba in Okinawa, unique ramen styles are enjoyed throughout Japan. Additionally, ramen is known as an affordable meal enjoyed by many, beloved by people of all generations, including students and businessmen.

Furthermore, ramen serves as a social connection and a platform for cultural exchange. A bowl of ramen at a ramen shop deepens the bonds within local communities and among friends. Moreover, ramen enjoys popularity overseas, where unique styles blending local tastes and cultures have emerged. Ramen serves not only as food but also as a bridge connecting people, representing a part of Japanese culture.



The Definition of Ramen

The definition of ramen is often a topic of discussion, with one ramen shop owner once saying, "That's not ramen; it's cuisine." Does this mean that ramen is not a type of cuisine? So, what exactly is ramen?

At the end of 2013, "**washoku**" (traditional Japanese cuisine) was registered as a **UNESCO Intangible Cultural Heritage**. While ramen is often considered Japan's national dish, it is not part of washoku. Its history is relatively recent, and cultural elements such as oil content, saltiness, and mealtime are entirely different. Unlike washoku or traditional Japanese cuisine, ramen allows for variations such as using kombu or fish powder, and there are even ramen varieties that don't require making broth.

While safety standards must be met, what ultimately matters is deliciousness. Ramen is ramen; comparing it to other cuisines is nonsensical.

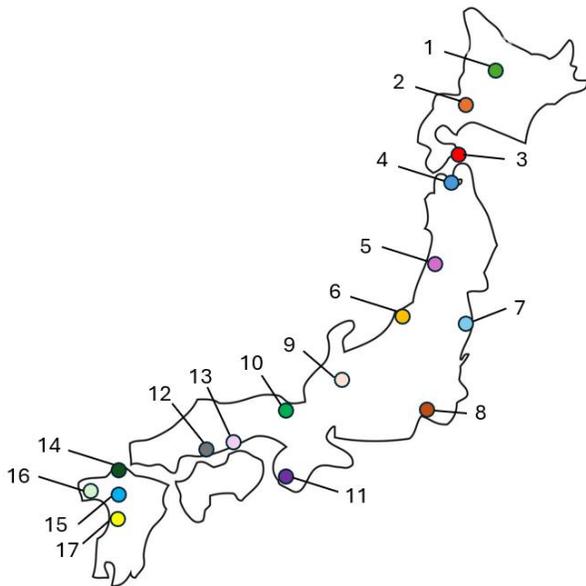
The phrase "That's not ramen; it's cuisine" implies that ramen is not something made in small batches. Instead, it carries a broader meaning. Therefore, if we were to define ramen, it would be "a constantly evolving noodle dish."

There is a sense of "freedom" in the definition of ramen. Here are some famous regional ramen varieties in Japan (please see map below):

1. **Sapporo:** Known for miso ramen.
2. **Asahikawa:** Features a strong soy sauce-based soup, combining both seafood and animal flavors.
3. **Hakodate:** Known for its clear soup, considered one of the clearest in Japan.
4. **Aomori:** Known for its historical dried fish ramen.
5. **Yamagata:** Famous for its cold ramen with beef broth soup.
6. **Niigata:** Various ramen types due to its long north-south geography.
7. **Kitakata:** Features light soy sauce or salt-based soup made from pork bones or chicken bones.
8. **Tokyo:** Experiences new trends every few years.
9. **Hida Takayama:** Features a soy sauce-based soup with chicken bones and seafood, with thin, flat noodles.
10. **Kyoto:** Offers unique ramen varieties, including rich and creamy soups.
11. **Wakayama:** Known for its two major types of ramen: a light pork bone soy sauce soup and a thick, creamy soup that simmers until it becomes opaque.
12. **Onomichi:** Features minced pork fried in oil, served in a fish-based broth with flat noodles.

- 13. **Kasaoka:** Famous for its soy sauce ramen made with matured chicken and chicken meat instead of young chicken.
- 14. **Hakata:** Famous for its rich, cloudy pork bone ramen. Also, the birthplace of "light tonkotsu" with minimal odor.
- 15. **Kurume:** The birthplace of pork bone ramen.
- 16. **Saga:** Known for its subtly flavored and creamy white pork bone soup.
- 17. **Kumamoto:** Features a creamy white pork bone soup with just the right amount of chicken broth, always seasoned with garlic.

This list is not exhaustive, as there are many other regional ramen varieties throughout Japan.



Taste evolution

There is a famous saying in the ramen world:

"Never change the base flavour but subtly evolve the taste over time so that customers don't notice. It's only by adapting to the times that you can be consistently delicious."

In recent years, another phrase has emerged in the ramen industry:

"Continuously changing to remain unchanged."

This also reflects a commendable attitude filled with a desire for improvement. However, it differs from the former theory in the sense that it doesn't entail a complete overhaul of taste or style.

Most renowned ramen shops conduct regular taste reviews, often referred to as "flavor changes," around 5 to 6 times a year. They consciously strive to improve ingredients' quality, variety, quantity, and blending methods.

Additionally, customer preferences for taste may vary depending on the season. Understanding that the initial excitement will inevitably fade, they realize the importance of steady evolution rather than just providing the same thing consistently.

Famous Ramen Genres

Here are some famous ramen genres, along with descriptions of each:

- ❖ **Tonkotsu:** Features a creamy, opaque soup made by boiling pork bones, known for its rich umami flavor.
- ❖ **Rich Tonkotsu:** A variation of tonkotsu ramen with an even richer and thicker soup, often with a viscous texture.
- ❖ **Light Tonkotsu:** Characterized by a lighter, less intense version of tonkotsu soup while still retaining the pork umami flavor. KINTON RAMEN's PORK falls into this category.
- ❖ **Thick Broth:** Refers to ramen with a rich and thick soup, usually made from pork bones or chicken bones.

- ❖ **Tori Paitan:** Features a clear and light soup made primarily from chicken bones, offering a refreshing taste compared to tonkotsu.
- ❖ **Beef Bone:** Features a soup made from beef bones, offering a mellower flavor compared to pork bone soup.
- ❖ **Neo-Classic:** Modernized versions of traditional ramen styles, incorporating new ideas and techniques while respecting traditional flavors.
- ❖ **Oil-rich Shoyu:** Shoyu-based soup with a layer of oil on top, known for its rich and savory flavor.
- ❖ **Oil-rich Chashu-style:** Ramen with abundant oil content in the soup, offering a thick and hearty flavor.
- ❖ **Jiro-style:** Known for its thick noodles, generous vegetable toppings, and rich soup, offering a satisfying dining experience.
- ❖ **Tonkotsu Shoyu:** Features a soup base made from both tonkotsu and soy sauce, blending the savory umami of pork bones with the richness of soy sauce.
- ❖ **Family-style:** Originating from Fukuoka, known for its distinctive soup and thick noodles.
- ❖ **Tsukemen:** A style of ramen where noodles and soup are served separately, allowing diners to dip the noodles into the rich soup.
- ❖ **Abura Soba:** A soup-less ramen style where noodles and toppings are mixed with a special oil-based sauce, offering a rich and flavorful experience.
- ❖ **Seafood Tonkotsu:** Features a tonkotsu soup base with added seafood, offering a rich and flavorful broth.

- ❖ **Fish Powder:** Ramen topped with fish powder or infused with seafood flavors in the soup.
- ❖ **Rich Seafood Tonkotsu Tsukemen:** Offers a rich and flavorful soup made by combining tonkotsu and seafood, served with noodles for dipping.
- ❖ **Seafood:** Features a soup base and ingredients highlighting seafood flavors, offering a refreshing taste.
- ❖ **Fresh Fish:** Ramen made with fresh seafood ingredients, showcasing the natural flavors of the sea.
- ❖ **Niboshi:** Features a rich and flavorful soup made from dried sardines, offering a deep umami taste.
- ❖ **Miso:** Characterized by a soup base made from miso, often combined with pork bones or chicken bones, offering a rich and savory flavor.
- ❖ **Pure Sumi:** A rich and spicy miso ramen with a bold and impactful flavor.
- ❖ **Spicy:** Known for its intense spiciness, with spicy ingredients incorporated into both the soup and toppings.
- ❖ **Premium Ingredients:** Ramen made with carefully selected high-quality ingredients, including noodles and toppings.
- ❖ **No MSG:** Ramen made without the use of artificial flavor enhancers, using only natural ingredients and seasonings.
- ❖ **Personal Style:** Ramen named after the founder or chef of the ramen shop, featuring their unique style and flavors.
- ❖ **Light:** Characterized by a light and refreshing soup, often made from chicken bones or vegetables.
- ❖ **Salt:** Features a soup base seasoned primarily with salt, offering a clean and light taste.

- ❖ **Creative:** Ramen that breaks away from traditional styles, incorporating unique ideas and creativity.

Fundamentals of Ramen Making

The fundamentals of ramen making encompass crucial elements in its preparation and cooking process. Below, we'll delve into detail about the basic techniques of ramen making:

1. **Noodle Production:** Ramen noodles are primarily made from wheat flour, water, and salt. The noodle production process involves kneading, resting, stretching, cutting, and drying the dough.

The thickness, firmness, and texture of the noodles are adjusted through the manufacturing process and the combination of ingredients.

2. **Soup Preparation:** Ramen soup is made by simmering chicken or pork bones, vegetables, and spices for an extended period.

The base broth is simmered at low temperatures for a long time to extract umami flavors, resulting in a rich and flavorful broth. Additionally, various seasonings are added to the soup to impart unique flavors according to different styles like tonkotsu ramen or shoyu ramen.

3. **Preparation of Toppings:** Common ramen toppings include chashu (braised pork), menma (bamboo shoots), seasoned eggs, and green onions. These toppings are cooked appropriately to bring out their individual characteristics and flavors.

Chashu is braised to tenderness, while seasoned eggs are marinated in a special sauce to absorb flavor.

4. **Plating and Finishing:** Balancing the noodles, soup, and toppings while ensuring visual appeal is crucial in plating ramen. Noodles are placed in the soup once cooked, and toppings are carefully arranged on top. Finishing touches such as green onions, nori (seaweed), chili peppers, or pepper are added to enhance flavor and presentation.

Mastering the fundamentals of ramen making requires experience and skill. Understanding nuances such as ingredient usage, seasoning, heat control, and timing is essential to deliver a harmonious bowl of ramen.

Noodles specificities

Ramen noodles come in various types and shapes, each offering different flavors and textures that significantly influence the overall ramen dining experience. Let's explore the different types of noodles:

Thickness and Width

Ramen noodles can be categorized into thick, thin, or medium thickness. The thickness and width of the noodles affect their compatibility with the soup and texture.

- **Thick noodles:** wider and firmer, providing a satisfying chewiness. They pair excellently with rich broths and toppings, enhancing the overall dining experience by holding the soup well.
- **Thin noodles:** thinner than medium-thin noodles, offer a delicate and smooth texture and absorb the flavor of the soup well. They are well-suited for light broths and vegetable-based ramen.
- **Medium thick noodles:** commonly used in ramen and have a moderate thickness. They offer a resilient texture and pair well with various types of soup.
- **Medium thickness noodles:** balanced texture that appeals to many.



Shape

Noodles can be categorized into curved or straight. The shape of the noodles influences the speed at which they carry the soup and the eating experience.

- **Curved noodles** have wavy or spiral shapes, affecting how they interact with the soup. They offer a satisfying chew.
- **Straight noodles** have a uniform shape, allowing them to intertwine with the soup evenly.
- **Flat noodles:** flat shape and a firm texture, perfect for absorbing robust soup flavors.

Ingredients

The choice of ingredients also affects the flavor and texture of the noodles. Apart from using wheat flour as the primary ingredient, noodles made from buckwheat flour, rice flour, or kansui (alkaline water) are also available.

- **Buckwheat noodles:** Soba noodles are made primarily from buckwheat flour, imparting a distinct flavor. They pair well with light, refreshing broths or dipping sauces. They have a rich aroma and firm texture.
- **Rice noodles:** made from rice flour, offering a light, refreshing texture. They pair well with light broths and toppings.

- **Chewy noodles:** made from ingredients like glutinous rice, providing a unique elasticity. They complement rich broths and toppings.
- **Shirataki noodles:** known for being gluten-free. Made from konjac yam and are low in calories. They are popular among health-conscious individuals and are used as a healthy alternative in various dishes.
- **Kansui noodles:** chewy texture and offer a unique taste experience.
- **Udon noodles:** thick wheat noodles known for their chewy texture. They are suitable for light broths or dipping sauces.

Processing Methods

Noodles can be handmade, machine-made, or homemade, each resulting in distinct flavors and textures.

- **Handmade noodles:** reflect the artisan's skills and offer a unique flavor
- **Machine-made noodles:** provide a consistent texture
- **Homemade noodles:** vary in recipes, offering a distinct taste tailored to each establishment

Preparation of Noodles

As easy as it may look, the preparation of noodles requires attention and precision.

Every time we drop noodles in the boiler, some extra steps must be followed:

Fluff → Air → Drop → Mix

Fluff

- Noodles are often pre-packed and gathered in a ball to reduce air circulation and improve conservation. It is important to fluff the noodles, to increase the surface of contact in the boiler.

Air

- Noodles must be aired and separated so it will not stick in the boiler

Drop

- Dropping the noodles must be done quickly, with precaution not to get burned. The timer should be started right after dropping the noodles.

Mix

- Noodles in the boiler must be mixed immediately to make sure they don't stick. The mixing process can be done multiple time during the cooking time.

Boiling Time

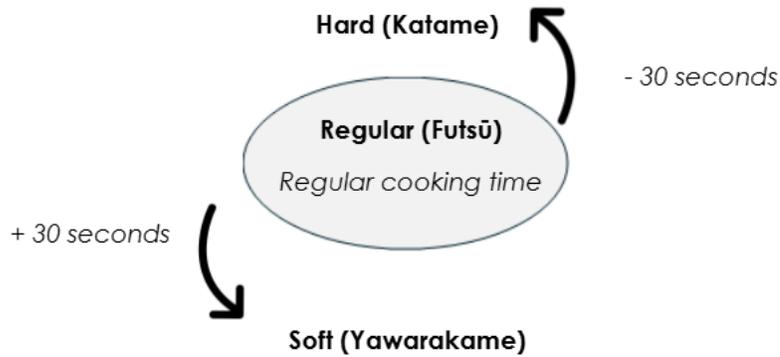
The boiling time for noodles is extremely important. By adhering to the appropriate boiling time, you can achieve the ideal texture.

Overcooking the noodles can result in them becoming too soft, causing the loss of texture.

On the other hand, undercooking them can leave the noodles with a raw smell, making them difficult to eat.

Therefore, it is crucial to strictly follow the boiling time to achieve the right texture.

Each type of noodle has a different perfect boiling time. The time can also differ depending on the guest. Some people like their noodles very firm, and some like them softer.



Noodles Straining

Heavenly Drop, Swallow Return, Kegan Falls, Epicenter—these are all actual names associated with noodle straining techniques. While noodle straining may seem flashy, each technique has its own rationale. Amidst the chef's composed movements, vigorous noodle straining serves as a showcase of skill and adds an exciting anticipation for the ramen about to be served.

Proper noodle straining ensures that the soup doesn't become diluted with boiling water, yet repeatedly slamming the noodles against the strainer can damage their surface. Therefore, some shops integrate the strainer and noodles more gently, aiming for a quieter straining process. Noodles, when slightly damaged, play a role in enhancing the absorption of sauce and flavor.

Taking on the role of the noodle cooker at KINTON RAMEN is akin to performing as the star on stage. For customers, the chef who serves the ramen becomes the hero of the moment, and the performance of noodle straining is a crucial element in meeting those expectations.

The performance of noodle straining plays a significant role in standing as the star in an open kitchen. As customers witness the chef meticulously finishing the ramen in the kitchen, their anticipation and excitement heighten. In that moment, customers are assured that they've come for a special experience, and the overall atmosphere of the establishment becomes livelier.

Noodle straining isn't just about pouring hot water into the bowl; it's also an expression of the chef's skill, passion, and dedication to the customers. In that moment, customers feel that the ramen is made just for them, leading to a simultaneous increase in anticipation and satisfaction.

Standing as the star in an open kitchen is not only a source of pride for the chef but also a significant responsibility. Through the excitement and satisfaction that customers feel as they witness the performance in the kitchen, the dining experience of the day can become even more special. Therefore, it's essential for chefs to always be prepared with a smile and passion to provide customers with the best ramen possible.

Hence, the performance of noodle straining is indispensable for chefs' serving ramen and becomes an unforgettable experience for customers.

Serving temperature

The serving temperature influences the taste of the noodles.

Serving noodles in hot soup maintains their temperature, enhancing the satisfaction of eating.



How to Eat Noodles

There are several meanings behind the act of slurping noodles.

Firstly, there is the sensation of lips gliding over the noodles, which can feel smooth or slightly textured. This initial touch is essential for getting to know the noodles. By slurping, the texture is effectively conveyed. It would be a bit wasteful to gather them all onto a spoon and transfer them into the mouth, as you would be missing out on some of the enjoyment.

Slurping also helps to cool down the noodles and soup with air, allowing you to enjoy the heat of the ramen while eating it. Furthermore, slurping allows you to inhale the aroma along with the noodles, enhancing the flavor from both the tongue and the mouth. Therefore, slurping is an important aspect of enjoying ramen, as it contributes to the aftertaste. However, making loud noises while slurping seems unnecessary. With practice, you can slurp noodles quietly.

Additionally, the length of the noodles varies from one shop to another. Shop owners repeatedly taste the noodles to determine their size according to the shop's soup. Adjusting the length of the noodles based on the soup's characteristics allows for a better appreciation of the flavor and lingering aftertaste. Therefore, it is not necessary to bite the noodles; it is correct to slurp up a handful of noodles smoothly.

In summary, ramen noodles come in various types, each characterized by its type, shape, ingredients, processing methods, cooking duration, and serving temperature. Understanding the characteristics of each type of noodle and enjoying the ramen that showcases these characteristics is a delight for authentic ramen enthusiasts.

Flavouring sauce (Tare)

There are various types of sauce commonly used in ramen, including salt, soy sauce, miso, and spicy sauce. Below are the characteristics and manufacturing processes of each:

	Characteristics	Manufacturing Process
Salt sauce (Kinton Ramen's Original Tare)	Simple and refreshing taste Enhances the flavors of the soup and ingredients.	Salt, water, sake, sugar, etc.... Sometimes with addition of aromatic vegetables or seafood extract for seasoning. Salt sauce can be added directly to the soup or poured over the noodles.
Soy sauce sauce (Kinton Ramen's Shoyu Tare)	Made from soy sauce Rich umami and depth of flavor, enhancing the soup	Soy sauce, mirin, sugar, sake, etc. Taste may vary depending on type of soy sauce and blending ratios. Aromatics vegetables or seafood extract may also be added.
Miso sauce (Kinton Ramen's Miso Tare)	Rich and flavourful taste Sweetness and umami, adding depth to the soup	Miso, mirin, sugar, sake, etc Taste may vary depending on type and maturity of the miso Aromatic vegetables and seafood extract may also be added.
Spicy sauce (Kinton Ramen's Spicy Garlic Tare)	Spicy components and spices, offering both spiciness and depth of flavor Sharp kick to the soup	Chili peppers or chili powder combined with soy sauce, miso, sugar, sake, etc. Aromatic spices and vegetable are added to enhance the depth of flavor.

These sauces are crucial elements that determine the flavor of ramen, reflecting the creativity and skills of the chef. Therefore, meticulous adjustments, such as selecting ingredients, balancing blends, and adjusting seasoning, are required.

Additionally, considering the compatibility of the sauce with noodles and toppings is essential to achieve overall balance in the ramen dish.

Adhering to the recipe (quantity) of the sauce is crucial in maintaining consistent ramen flavor. Below are the reasons for its importance and what chefs should keep in mind:

Maintaining Consistency

Sauce recipes are carefully designed to achieve specific flavors and textures. Using the specified quantities ensures the intended taste can be consistently reproduced. Consistency in sauce quantity is essential when customers expect the same flavor from the same restaurant.

Preserving Brand Image

Ramen shops may be recognized by specific flavors or styles. Adhering to the sauce recipe helps maintain the consistency of the restaurant's brand image and enhances reliability. As customers seek consistent taste and quality, adhering to the recipe also protects the brand value.

Balancing Flavors

Sauce plays a crucial role in adjusting the overall flavor balance of ramen. Changes in specific seasonings or ratios can alter the compatibility with soup and toppings, affecting the overall taste. Adhering to precise quantities helps maintain the ideal flavor balance.

Key Points for Ramen Chefs:

Understanding the Recipe

Chefs need to understand how the sauce recipe works and what flavors it creates. Understanding the roles of each seasoning and ratio and recognizing the importance of adhering to the recipe is essential.

Pursuing Accuracy

Chefs must strive for accuracy in measuring ingredients to minimize errors. Following the recipe steps consistently ensures achieving a similar taste every time. Adhering to the sauce recipe (quantity) is crucial in maintaining the consistency of ramen flavors and meeting customer expectations. Chefs should strive to

provide the best ramen experience by understanding the recipe and pursuing accuracy.

The importance of Temperature

Temperature management is crucial in making ramen. Maintaining the appropriate temperature helps achieve the best flavor and texture. Below are the reasons why temperature is essential and factors for lowering the temperature.

Impact on Taste

Temperature significantly affects the taste of food. Ramen served at the appropriate temperature maximizes umami and flavor. When the soup and ingredients are at the right temperature, the umami released from the ingredient's spreads in the mouth, allowing the full enjoyment of their flavors.

Preservation of Texture

Noodles and ingredients in ramen maintain their optimal texture when served at the right temperature. Properly heated noodles provide a chewy texture, but if the temperature drops too low, they may become too firm or overly soft, compromising their texture.

Comfort while Eating

Food that is too hot can risk burning the mouth or tongue, while food that is too cold may diminish satisfaction during consumption. Ramen served at the appropriate temperature ensures comfort while eating, enhancing the overall enjoyment of the meal.

Factors that Lower Temperature

Passage of Time: As time passes, the temperature of ramen naturally decreases. This is especially true as the surface area of the soup increases, making heat loss more likely.

Surface Area of Noodles: When noodles are submerged in soup, they have a smaller surface area, making it easier to retain heat. However, when noodles are outside of the broth, their surface area increases, leading to a faster decrease in temperature.

Humidity: When soup and ingredients absorb moisture, heat is more easily taken away. In environments with high humidity, the temperature of ramen can rapidly decrease.

Air Circulation: In places with good air circulation, heat can easily escape. Particularly in air-conditioned spaces, such as restaurants, ramen tends to cool down more quickly.

As made evident from these factors, temperature management is a crucial aspect when serving ramen. Efforts should be made to minimize the time between preparation and serving to maintain the appropriate temperature. Since ramen soup is prone to heat loss, prompt serving is essential. Additionally, ensuring proper utensils and environment can help minimize factors that lower temperature.

Toppings and Plating

At **KINTON RAMEN**, we use a variety of toppings, and with many customers ordering additional toppings, meticulous attention to temperature, quality management, and visual presentation is especially crucial. Such mindset is indispensable to ensure customer satisfaction and provide the best dining experience.

Plating toppings

It's essential to always be mindful of the temperature and quality of each topping. Placing cold toppings on warm soup or noodles can cause the overall temperature of the ramen to drop, compromising the dining experience for the customer. Therefore, it's important to consider the timing and order of adding toppings, striving to maintain the temperature of the ramen while delivering the best flavor.

Visual presentation

Ramen is as much about its appetizing appearance as it is about taste, and beautifully plated ramen is more appealing to customers. By evenly arranging toppings and considering the balance of colors and shapes during plating, we can offer a more visually appealing ramen dish.

As a chef, it's crucial to always be mindful of meeting customer expectations. When customers order additional toppings, it's important to respond to their requests promptly and courteously, ensuring the highest quality and flavor. Moreover, when plating toppings, adequate attention to food safety and temperature management is necessary to ensure customers can enjoy their meal with peace of mind.

Ultimately, our goal is for customers to leave satisfied and with smiles on their faces. Therefore, meticulous attention to temperature, quality management, and visual presentation is essential to providing customers with the best possible ramen experience.



Types of Donburi

There are several common types of donburi bowls, including tamadon (玉丼), kiridate (切立), koudai (高台), and handon (反丼). These may also be referred to by different names, such as Rikyu-style botan (利体系牡丹), ogi (扇形), ume-gata (梅形), and yuri-gata (百合形), respectively.

Each type has its own advantages in terms of moisture retention, capacity, ease of handling, and other factors. Some donburi bowls combine multiple features to provide the best of both worlds. Confusingly, the cylindrical part that supports the bottom of the bowl is also called a "koudai" or pedestal.

The donburi bowls currently used at **KINTON RAMEN** are kiridate (天開) and ogi (扇形), each with several advantages and distinctive features. These bowls are designed to enhance ease of eating, visual appeal, and the presentation of dishes, ensuring that they look beautiful when served. Most importantly, the ogi bowl excels in moisture retention, helping to keep noodles and soup hotter for longer periods.

Thanks to these advantages and characteristics, **kiridate** (天開) and **ogi** (扇形) ramen donburi bowls play a crucial role in shaping the dining experience and brand image.

Food Hygiene

When working as a ramen chef, strict attention to food hygiene is necessary, especially in processes and foods where there is a risk of food poisoning. Here are some points to consider:

Quality Control of Ingredients

Strictly manage the quality of ingredients and seasonings used, paying attention to expiration dates and storage methods. Choose fresh and safe raw materials and verify the reliability of the suppliers if necessary.

Cleanliness of Utensils and Work Area

Always keep cooking utensils and work areas clean. Properly clean and disinfect utensils to prevent food mixing or contamination. Extra caution is required, especially when handling raw meat or fish.

Handwashing and Hygiene Management

Wash hands frequently, especially before handling food and after using the restroom. Thoroughly wash hands before handling ingredients.

Temperature Control during Cooking

Ensure that food temperatures reach safe levels. Cook ramen soup and ingredients at the appropriate temperature to prevent bacterial growth.

Cooling and Storage of Food

Quickly cool cooked food and store it properly in refrigerators or freezers. Especially for ramen toppings and side dishes, refrigeration may be necessary.

Reheating Food

When reheating food taken out of the refrigerator, ensure thorough heating to reach appropriate internal temperatures. Serve reheated food promptly and minimize the time it spends out of refrigeration.

Service to Customers

When serving ramen, use clean utensils and containers and ensure the food is served at the proper temperature. Practice thorough handwashing and hygiene management during customer service to prevent food contamination.

To minimize the risk of food poisoning, knowledge and practice of food hygiene are essential. Regular hygiene management training, conducting hygiene inspections, and reporting hygiene conditions are crucial for all restaurant owners and employees to raise awareness of food hygiene.



Feelings towards Ramen - Executive Chef: Aki Urata

Greetings, aspiring Ramen Masters!

I am Aki, serving as the Executive Chef of Canada's leading Ramen chain, "Kinton Ramen". Today, I'd like to share with you my passionate feelings towards the Ramen we proudly serve.

A Bowl Packed with Soul, A New Territory Hidden in a Bowl

Ramen is not just mere food. It embodies the blessings of nature, the craftsmanship of artisans, the efforts of many individuals, and the soul of its creators. The journey of striving for the best bowl possible, filled with all these elements, is akin to the great voyages of modern times. Soup simmered with pork evokes the Pacific, while chicken-infused broth resembles the Atlantic. The swimming noodles resemble the powerful vitality of dragons. Ingredients like pork, chicken, and beef represent different currents, while toppings like mushrooms and bamboo shoots shine like stars in the night sky. With each sip, the profound flavors envelop the senses, as if embarking on a journey of discovering unknown continents, like dreamers.

The Power to Grasp Dreams

I believe that Ramen has the power to fulfill people's dreams. Once, I was just an ordinary Ramen artisan, honing my skills in a small shop, dreaming of one day owning my own establishment. Through years of dedication, I was eventually invited by the current CEO to open the brand "Kinton Ramen". This brand is now beloved by many and has grown into a popular Ramen brand representing Canada. Thus, Ramen holds the power to grasp dreams. Furthermore, Ramen is one of Japan's representative culinary cultures, beloved worldwide. It can even address issues like hunger and poverty in many regions. Through Ramen, we can promote Japanese culture globally and serve as a bridge towards world peace.

Passion, Dreams, and a Radiant Future

Embrace a fervent passion for Ramen! Ramen has the power to warm hearts, fulfill dreams, and create futures. With passion and dreams, a bright future awaits you in the world of Ramen. The name "Kinton Ramen" signifies the mythical golden pig. With the wish to bring happiness to people through Ramen, we strive forward daily. Let's create the future of Ramen together. We must always challenge ourselves, explore new ingredients, cooking techniques, and menus. Let's fearlessly continue to challenge. Courageous challenges enrich our lives. Let's walk our own paths to happiness, alongside Ramen.

I love Ramen myself. And I earnestly aspire to bring happiness to people through Ramen. I believe that, together, we can create a peaceful and radiant future through Ramen. Some of you may have never visited Japan. However, despite the language barrier, Ramen serves as a universal language. The universal appreciation for delicious Ramen is already a shared sentiment worldwide. Let's understand each other and build a bright future together through the Ramen we meticulously craft. The mythical golden pig will surely guide us, as we pour our passion and effort into it.

Setting Sail Towards the Future

We stand at a significant turning point in history. The spirit of "Serving People Happiness" that we believe in aims to provide happiness to everyone involved - from artisans and heartfelt service to gratitude towards customers. Let's not forget these values and pioneer a new era alongside Ramen.

Are you ready, my friends? Let's set sail for the vast ocean!

Let's make every bowl of ramen count. Let's make our dreams a reality.

Resources

Ramen Master Program Guide *this resource*

- Located in the SO-Restaurants SharePoint site: Kinton Ramen>Kinton Manuals & Resources>Training and Orientation Resources>Ramen Master Program>Ramen Master Program Guide

The Path to Ramen Mastery – Learning Resource and e-Learning Course

- The GM will send a SAF to request access to the e-learning in Odo for the Ramen Master-in-Training
- The Learning Resource is in the SO-Restaurants SharePoint site: Kinton Ramen>Kinton Manuals and Resources>Training and Orientation Resources>Ramen Master Program>The Path to Ramen Mastery

Written Exam

- The Ramen Master-in-Training completes this in the e-Learning Course in Odo

Technical Exam

- The Operations Leader conducting the exam will access it in the MeasureUp App

The Awards

- The Ramen Master Hat will be ordered by the Operations Leader conducting the Technical Exam

- The Certificate will be completed, printed and laminated by the Operations Leader
- The newsletter content will be completed and submitted by the Operations Leader

UPDATE LOG

Date	By Whom	When and How Communicated	Notes on the updates
Launch January 2026	Marie Charbonnier, Daiki Takane, Kathy Mavretic	Franchise Conference, November 2025, Corporate GMs, January 2026	Updated Program