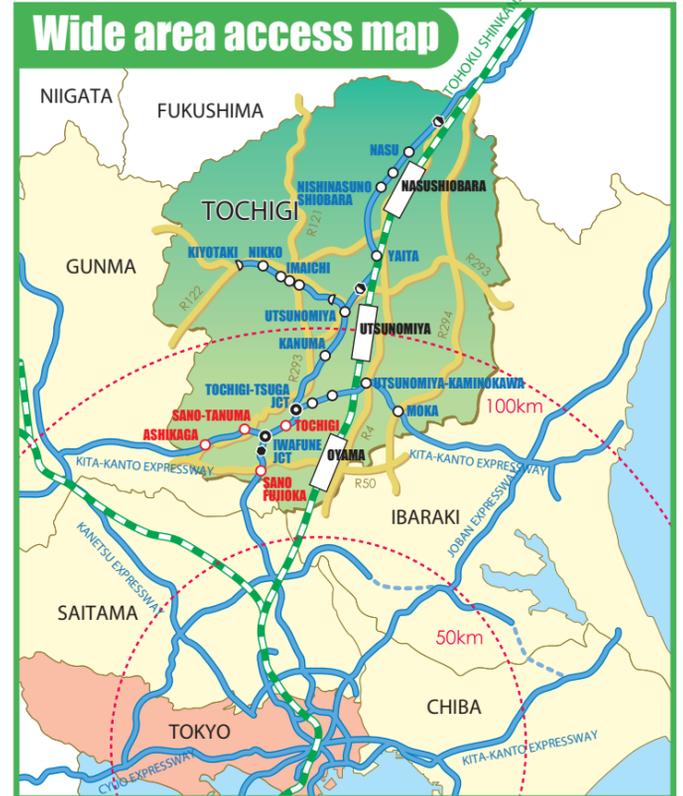




## WHAT IS "SANO RAMEN"?

Ramen is a popular dish, which originates from the Chinese noodles in soup. Sano attracts a large number of visitors with its unique ramen featuring homemade noodles and pork stock made from the fresh water of Sano. In the city, there are hundreds of restaurants which serve Sano ramen.



## Surprised to hit noodles with bamboo stick

When I came to Japan, something that I have noticed was that there was not just one single kind of ramen... There are so many kinds of ramen that have different characteristics from all over Japan. From Miso Ramen in Hokkaido to Tonkotsu Ramen in Kyushu! These unique flavors of ramen are what makes each city and region so special! This is something back in America that we don't get to experience. We are so used to instant ramen that we don't get to fully experience or appreciate what authentic ramen is unless we come to these places in Japan. I was able to eat one kind of ramen called "Sano Ramen", which is sold in Sano, Tochigi. I have eaten ramen in the States but to me it tastes all the same. The ramen here is like the number of local shops in Japan, very unique and never the same. The continuous complex combinations of soups, noodles, toppings and seasonings that each local store owner creates continues to evolve and authors a new kind of ramen that the masses can enjoy!

So, what exactly makes Sano Ramen so special? Well! Sano Ramen is made from an old-fashioned soy sauce infused noodle. What created many die-hard fans of Sano Ramen from across Japan, is how the ramen noodle is made ... which is by BAMBOO! I personally was able to see how the chef used a piece bamboo taller than himself, placed it on the dough and bounced on the bamboo to flatten the ramen dough. The result is very silky ramen that was handmade with care. It was such a cool and interesting process! No wonder why Sano Ramen has so many fans!

Next, on to the soup of the ramen! In the soup, there was a refreshing soy sauce taste that also complimented the richness of it. Adding the silky noodles, the tender pork toppings, the crunchy green onions, the crisp seaweed, soft yet crunchy bamboo shoots and the many other flavors, it was by far the best ramen I ever had! It was so different, it was easy to chew, and it melted into mouth very easily. The best part about this ramen was that it was very light. Compared to America, most ramen is very heavy; however, I was full and satisfied without having a stomach

ache thankfully. The presentation was also so very beautiful, and you can tell and taste that the Sano Ramen was made with love and care.

To anyone who is up for a challenge, I would recommend highly Stewed Pork Ramen, or also known as Chashu Ramen, which is also just as delicious! As for the shop where I ate, the atmosphere was very nice. There were elements of old traditional Japan within the shop which compliments the food as well. The store clerks greeted us with warm smiles and were very friendly. The menu was simple and easy to read and if you don't understand the clerks would be more than happy to help! This restaurant is tourist friendly! They care about their tourists so much that many tourists were surprised find Halal Ramen for Muslims! This shows that no matter where you are from or your religious practices that these store clerks want to create a bowl of delicious ramen for you to enjoy too!

If you ever come to Japan I highly recommend that a destination you stop by is Sano City! It has friendly people, great food and a good atmosphere! Come to Sano City for yourselves! Once you eat Sano Ramen you'll become hooked! I promise!



Chashumen 850YEN



AODAKEUCHI



### SANO YATSUYA

465-1 HORIGOME-CHO SANOSHI

The business hours / 11:00 ~ 20:00

Regular day off / MONDAY(Open for holidays)

Welcom!  
Sano city



## Recommended local gem foods



### Imo Fries (Potato starch)

teamed potatoes are skewered and fried and then finished with a special sauce applied. Potato with sweetness and hokuhoku feeling is matched with not too sweet sauce. After all the fried fish is the most delicious, and when you are hungry, it's better.



### DAIKON SOBA (Japanese radish soba)

The local food which you can watch carefully at a noodle shop in Sano-shi. The dish which cut Japanese radish into fine strips, boiled with raw condition or soba and put on the wheat noodles served on a wickerwork plate. It's said to be a first that I added cutting into fine strips of Japanese radish to soba, increased the volume and filled a stomach at the time when I had little food.



### MIMI UDON

Dish of noodles which is the local food transmitted to Sano-shi Senba area from the past and is similar to noodles shaped like an ear. It makes the sense of a talisman that God's bad ear can be spent capture of the shape is to eat that, and without hearing talk in a house for bad God, for the dish eaten at New Year's originally.

## Tourist attraction in a neighborhood



### Sano Premium Outlets®

The outlet mall in Sanoshi, Tochigi I started in 2003. The domestic and abroad brands of about 180 are collected in the building where a city on the United States east coast was imagined. Tohoku Expressway "Sano Fujioka" is near an interchange, and access is good, so there are a lot of guests who drop in at the way back of sunlight and Nasu sightseeing.



### "SANO YAKUYOKE DAISHI" TEMPLE

Soshunji Temple of the Tendai Buddhist Denomination Fujiwarano Hidesato established in 944. I'm generally learned about by a common name of the Sano Yakuyoke Daishi, am often ranked as one of "three Great Daishi in Kanto area" with Aoyagi Daishi and Kawagoe Daishi and bustle with a worship visitor of the year's first visit to the shrine at yearly New Year's.