

匠 TAKUMIYA 屋

【Ramen Takumiya】

Ramen Takumiya was selected to "No. 1 Tokyo Ramen Shop" award.
We use soy sauce that has been matured for a long time so that you can taste the "umami" flavor.
Our shop has been featured in the press many times.



[Address] 3-9-9 Taihei, Sumida-ku, Tokyo [Tel]03-3625-7944

[Access] 3 min walk from Kinshicho Station on the Hanzomon Line 5 min walk from Kinshicho Station on the Sobu Line

[Open] Mondays, Wednesdays, Thursdays 11:00am-3:00pm Friday-Sunday, National Holidays 11:00am-3:00pm / 5:30pm-10:00pm

[Closed] Tuesdays (except National Holidays)



Ramen らーめん

- 1 **Shooyu Ramen** 醤油らーめん ¥690
Ramen Noodles in Soy Sauce-based Soup
- 2 **Ume Shio Ramen** 梅塩らーめん ¥790
Ramen Noodles in Salt-based Soup with Pickled Plums
- 3 **Miso Ramen** 味噌らーめん ¥790
Ramen Noodles in Miso-based Soup
- 4 **Goma Ramen** 胡麻らーめん ¥890
Ramen Noodles in Sesame-based Soup
- 5 **Otonano Karamiso Ramen** 大人の辛味噌らーめん ¥890
Ramen Noodles in Spicy Miso-based Soup



1 Shooyu Ramen



2 Ume Shio Ramen



3 Miso Ramen



4 Goma Ramen

Noodles with Dipping Sauce つけ麺

- 6 **Shooyu Tsukemen** 醤油つけ麺 ¥790
Dipping Noodles with Soy Sauce-based Soup
- 7 **Ume Shio Tsukemen** 梅塩つけ麺 ¥890
Dipping Noodles with Soy Sauce-based Soup with Pickled Plums
- 8 **Miso Tsukemen** 味噌つけ麺 ¥890
Dipping Noodles with Miso-based Soup
- 9 **Goma Tsukemen** 胡麻つけ麺 ¥990
Dipping Noodles with Sesame-based Soup
- 10 **Karamiso Tsukemen** 辛味噌つけ麺 ¥990
Dipping Noodles with Spicy Miso-based Soup
- 11 **Sukai Tsurii Tsukemen** スカイツリーつけ麺 +¥100
SKYTREE-sized Dipping Noodles
▶for an additional 100 yen, the amount of noodles can change from 400g to 634g [+100円で麺が400g→634gに]

Kids Ramen 子供らーめん

- 12 **Kids Ramen** 子供らーめん(醤油/味噌/塩) ¥400
Soy Sauce-based Soup/Miso-based Soup/Salt-based Soup

Rice ご飯

- 13 **Chaashuu Don** 焼豚丼 ¥300
Bowl of Rice Topped with Oriental Roast Pork Fillet
- 14 **Rice** ライス ¥200
- 15 **Rice (small)** ライス(小) ¥100

Side Dishes サイドメニュー

- 16 **Jikasee Gyooza** 自家製餃子 ¥400
Homemade Fried Dumplings
- 17 **Tsumami Mori** つまみ盛り 各種(焼豚、味玉、メンマ、ネギ焼豚) ¥300
Small Dishes (Oriental Roast Pork, Soy Sauce-marinated Soft-boiled Eggs, Dried and Fermented Bamboo Shoots, Oriental Roast Pork with Green Onions)
- 18 **Chaashuu Mori** 焼豚盛り ¥500
Oriental Roast Pork (Large Serving)



5 Otonano Karamiso Ramen

Topping トッピング

- 19 **Chaashuu** 焼豚 ¥200
Oriental Roast Pork (Small Serving)
- 20 **Ajitama and other toppings** 味玉 他各種 ¥100
Soy Sauce-marinated Soft-boiled Eggs (and other toppings - please ask the staff)



6 Shooyu Tsukemen

Dessert デザート

- 21 **Annin Doofu** 杏仁豆腐 ¥250
Almond Jelly

Drink ドリンク

- 22 **Draft Beer (Medium)** 中生ビール ¥450
- 23 **Draft Beer (Small)** 小生ビール ¥250
- 24 **Whisky Highball** 角ハイボール ¥400
- 25 **Shochu with Oolong Tea** ウーロンハイ ¥280
- 26 **Sour Cocktail (Lemon/Grapefruit/Pickled Plum)** ¥300
サワー各種(レモン/グレープフルーツ/ウメ)
- 27 **Nihonshu** 日本酒(冷/温) ¥400
Japanese Sake (Chilled / Warmed)
- 28 **Umeshu (Plum Wine)** 梅酒(南高梅入り) ¥400
- 29 **Wine (Bordeaux Red Wine/White Wine/Sparkling Wine)** ¥600
ワイン(ボルドー赤/白/発泡ワイン)
- 30 **Orange Juice / Cola / Oolong Tea** ¥200
オレンジジュース / コーラ / ウーロン茶



16 Jikasee Gyooza

◎Tax is included

▶The picture may be different from the actual dish due to the use of seasonal ingredients

▶Credit cards are not accepted

10 major allergy materials



▶For descriptions of specific food allergens, please see the back of the menu