

WHAT SETS US APART

We layer aromatic flavors and textures to create naturally derived umami from well-balanced and healthful ingredients. Noodles are handcrafted in-house, then gently folded into our signature bowls, topped with steaming broth, and a selection of garnishes. The results are a light and refreshing ramen experience with a balance of depth and richness.

CONNECTING PASSION WITH PURPOSE

Our deep respect for the bounty of land and sea is rooted in tradition. Through careful ingredient selection, we reduce food loss and maximize usage, beneficial to both the body and the environment. Partnerships with local growers ensure food that is fresh, nutrient-rich, and nourishing.

RAMEN FOR EVERYONE

Inspired by the history of our craft, we recognize food as more than a necessity—it’s a way to include each other. We exchange stories over bowls of ramen, honor differences in dietary lifestyles, and strengthen bonds within our communities. Gathered here or across the globe, we know that simple joys find meaning in our shared connection.

NA BEVERAGES ノンアルコール

YUZU LIMEADE 柚子ライムエード yuzu, lime, sugar, soda	500 (550)
HOUSEMADE GINGER ALE 自家製ジンジャーエール ginger, lime, bitters, soda	500 (550)
KYO-TANSAN 強炭酸 extra carbonated soda	200 (220)
PEPSI ペプシ	400 (440)
CRANBERRY JUICE クランベリージュース	400 (440)
ORANGE JUICE オレンジジュース	400 (440)
ICED OOLONG TEA アイスウーロン茶	400 (440)
HOT TEA ホットティー sencha 煎茶, genmaicha 玄米茶	300 (330)

BEER ビール

SUNTORY PREMIUM MALT’S サントリー プレミアムモルト draft beer	Regular/900 (990), Small/600 (660)
YUZU BEER 柚子香るエール draft beer with yuzu	Regular/1000 (1100), Small/700 (770)
SUNTORY ALL-FREE サントリー オールフリー non-alcoholic beer	450 (495)

COCKTAILS カクテル

ENDOMAME エンドウ豆 snap pea vodka, mint, lemon, egg whites	1200 (1320)
MOMO 桃 suntory whiskey, bourbon, peach, lemon, yuzu, demerara, angostura bitters	1200 (1320)
YUZU FIZZ 柚子フィズ gin, vanilla, yuzu, orange bitters, soda	1100 (1210)
KOSHO MARGARITA 胡椒マルガリータ tequila, yuzu kosho, cointreau, lime, shichimi salt	1100 (1210)
KOTEN 古典 dark rum, demerara, angostura bitters, orange bitters	1100 (1210)
YUZU HIGHBALL 柚子ハイボール suntory yellow label, extra carbonated soda, yuzu	1000 (1100)
SUNTORY HIGHBALL サントリーハイボール suntory yellow label, extra carbonated soda, lemon oil	900 (990)

SAKE 日本酒

"GOD’S MAJESTY" Asahikamui junmai daiginjo 旭神威 氷温貯蔵 純米大吟醸酒 honeydew, refined, clean	720ml btl/10910 (12000)
"AFURI" Junmai kimoto 阿夫利 純米生酛 dried pear, spicy custard, jicama	btl/5000 (5500), g/864 (950)
"CHITOSE CRANE" Chitose tsuru SHIBATA junmai ginjo 千歳鶴 柴田 純米吟醸 elder flower, sweet rice, balance of acidity	btl/5000 (5500), g/864 (950)
"SNOW CLOUDS" Kunimare Hokkai Nigori 国稀 北海にごり酒 coconut, vanilla cream, refreshing, floral	btl/4091 (4500), g/637 (700)
"WHISPER OF BREEZE" Takasago Kaze no sasayaki junmai 高砂 風のささやき 純米 refreshing breeze, steamed rice	Cold 4oz g/591 (650) Hot 6oz 909 (1000)

SAKE FLIGHTS 利き酒

"SNOW ON THE MOUNTAIN TOP" スノーオンザマウンテン Wisper of Breeze, Snow Clouds, Chitose Crane	1273 (1400)
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WINE ワイン

Freixenet Cordon Negro Catalonia, Spain フレシネ コルドン ネグロ	btl/3455 (3800), g/728 (800)
Santa Rita Heroes Sauvignon Blanc Central valley, Chile サンタ・リタ ヒーローズ ソーヴィニヨン・ブラン	btl/3000 (3300), g/637 (700)
KWV Classic Collection Cabernet Sauvignon South Africa KWV・クラシック・カベルネ・ソーヴィニヨン・ルージュ	btl/3000 (3300), g/637 (700)



ONE RAMEN. ONE STAFF. ALWAYS HIGHER.

We aim to share Japanese cuisine and culture with other cities of the world—especially with those that don’t have a strong presence of authentic Japanese culture and cuisine.

By utilizing ramen as a gateway to bring education to others, AFURI is now able to share more than just ramen crafted authentically to Japan’s specifications. AFURI is now able to share their love of ramen, passion for the craft of making food and advocating for sustainability. All while enriching communities and the people within them through community involvement, providing job opportunities, training, community enrichment and so much more.

より高みへ

TAKAMIE – OUR GUIDING PRINCIPLE

Takamie is what drives us and keeps us improving. It’s this idea of pushing ourselves to reach higher, constantly looking inward to see how we can be better than the day before for our communities and customers. At AFURI, we look to takamie as we listen, learn and grow. Little by little, bowl by bowl.