



ラーメン

町田商店



NO RAMEN!  
NO LIFE!!

Prices exclude VAT.



**MACHIDA SHOTEN**  
JAPANESE RAMEN



# EAT RAMEN

and

# WIN

## A TRIP TO

## BANGKOK



NO RAMEN,  
NO LIFE!!

NEXT  
LUCKY DRAW

**AUGUST  
2025**

Every 3 months



Once you get 15 stamps, please put it in the box near the cashier, you will have chance to win trip to Bangkok.  
Winner will be selected on instagram live.

**FOLLOW ME**



@MACHIDA\_SHOTEN\_CAMBODIA



# MACHIDA SHOTEN JAPANESE RAMEN

**INSPIRING JAPANESE RAMEN AS A GIFT  
TO THE WORLD WITH HAPPINESS**

## MACHIDA SHOTEN

Machida Shoten started back in 2008 in Machida City this was our first shop to fulfill our goal to spread the Yokohama style of ramen to the world. Our purpose was to be a shop that is loved by everyone, especially by locals. We wanted to provide the best possible ramen, service and atmosphere to our neighbors. With this in mind, we started our mission to spread Yokohama Style Ramen to the world.

Machida Shoten បានបើកដំណើរការជាលើកដំបូងក្នុងឆ្នាំ 2008 នៅទីក្រុង Machida ដោយមានគោលដៅក្នុងការផ្សព្វផ្សាយមីក៏មែន YOKOHAMA ទៅជុំវិញពិភពលោក។ យើងសង្ឃឹមថាហាងនេះនឹងក្លាយជាហាងដែលអ្នកទាំងអស់គ្នាស្រឡាញ់ ជាពិសេសសម្រាប់អ្នកក្នុងតំបន់។ យើងចង់ផ្តល់ជូននូវមីក៏មែន ដែលឆ្ងាញ់បំផុត សេវាកម្មដ៏ល្អបំផុត និងបរិយាកាសមានជាសុខភាព សម្រាប់អតិថិជន។ ជាមួយនឹងគំនិតនេះ យើងបានចាប់ផ្តើមបេសកកម្មរបស់យើងក្នុងការផ្សព្វផ្សាយ YOKOHAMA Style Ramen ទៅជុំវិញពិភពលោក។



## YOKOHAMA STYLE RAMEN

Yokohama style ramen is a marriage between Tonkotsu style from the West (Kyushu) and Shoyu style from the East (Tokyo). It is very distinct, having thick broth which is a mixture of chicken and pork. Topping of spinach and chashu, a large piece of dried seaweed and the noodles are thick, bold and straight.

ក៏មែនស្លាយ YOKOHAMA គឺជាការភ្ជាប់បញ្ចូលគ្នារវាងស្លាយ TONKOTSU មកពីភាគខាងលិច (Tokyo)។ វាមានលក្ខណៈខុសគ្នា ដែលមានបន្ទះសាច់មាន់ និងសាច់ជ្រូកភ្ជាប់បញ្ចូលគ្នា។ យើងមានគ្រឿងបន្ថែម Spinach និង Chashu និងមានសារាយសម្បុរជាមួយនិងស្លែមីធំៗ ហើយត្រង់។

私たちは  
家系の  
最高峰を  
目指して  
精進しています

**家系最高**

慎重な技と  
繊細な味付け  
を以て  
荒々しく  
ありません

源

# The No.1 JAPANESE RAMEN GROUP



## THE REASON TO BE No.1

Machida Shoten: Experience the rich, flavorful world of customizable Yokohama style ramen, crafted to delight every taste!

Machida Shoten: សូមរីករាយជាមួយ វ៉ាមេន យ៉ូកូហាម៉ា ដ៏សំបូរនិងឆ្ងាញ់ អាចកែតម្រូវបាន ដើម្បីបំពេញចិត្តអ្នកគ្រប់រូប!



お客様の好みでお作りいたします  
遠慮なくお申し付けください

We will prepare ramen according to your preference.  
Please feel free to let us know.

横浜家系



## មីរ៉ាមែន ស្វាយយ៉ូកូហាម៉ា YOKOHAMA STYLE RAMEN

ចំណិតសាច់ជ្រូកបែបខ្លះៗ បូករួមនឹងក្លិនឈ្ងុយឈ្ងប់នៃទឹកស៊ីអៀវ គឺជាការលាយបញ្ចូលគ្នារវាង Kyushu និង Kanto ។ ស៊ែមីបែបស្វិតក្រាស់ល្អម សាកសមយ៉ាងល្អឥតខ្ចោះជាមួយ បន្លែ សាច់ជ្រូកបន្ទះ និងសារាយសមុទ្រ ។

A creamy pork broth meets savory soy sauce in this fusion of Kyushu and Kanto styles. Chewy medium-thick noodles pair perfectly with spinach, chashu, and seaweed.

味噌



## មីរ៉ាមែន ជាមួយស៊ីបមីសូ MISO RAMEN

Rich Tonkotsu លាយជាមួយនឹង មីសូម៉ត់ ធ្វើអោយមានរសជាតិដ៏តិច ។ បន្ថែមជាមួយសាច់មាន់ហ៊ីរ ឬហ៊ីរតិចៗ មានពិតជាជម្រើសដ៏ល្អ នៃរសជាតិទាំងអស់ ។

Rich tonkotsu broth blends with a special miso paste for bold flavor. Topped with spicy chicken or served mild, it's a satisfying choice for all taste preferences.

東京 鶏



## មីរ៉ាមែន សាច់មាន់ តូក្យូ TOKYO CHIKEN RAMEN

មានលក្ខណៈបែបបុរាណ មានចំណិតសាច់មាន់យ៉ាងផុយ ដែលបាន ធ្វើការចំហុយអស់រយៈពេលប្រាំមួយម៉ោង ជាមួយនឹងបន្លែនិងទឹកស៊ីអៀវ ។ ស៊ែមីតូចៗ ធ្វើអោយស៊ីបមានរសជាតិកាន់តែឆ្ងាញ់ និងមិនអាចបំភ្លេចបាន ។

This classic features a light chicken broth simmered for six hours with vegetables and soy sauce. Thin noodles perfectly complement the nostalgic and flavorful soup.

NO RAMEN?  
NO LIFE!!

# How to enjoy Yokohama Style Ramen




# How to Enjoy Rice with Yokohama Style Ramen


- 1** Is there a recommended way to enjoy rice?


- 2** Actually, there is!!


- 3** If this is your first time, Please enjoy the rice with ramen.


- 4** For the best rice experience, you should order an egg and dried seaweed.



- 5** You can put chili bean sauce, black pepper and garlic paste over the rice.


- 6** As soon as your ramen arrives, scoop some chicken oil floating on top of the soup and pour it over the rice.

A little soup is okay.



- 7** Then break the egg over the rice and mix it well. Now the rice is complete!


- 8** It is also recommended to wrap some rice with a piece of dried seaweed soaked in the soup.


- 9** If you do not like spicy food, you do not have to add chili bean sauce.


- 10** Or you can just enjoy your bowl of ramen, and after you finish it.


- 11** You can pour rice into the soup. That is ramen porridge.


- 12** Rice is a must for good Yokohama-style ramen.



町田  
商店

5pm - Last

# DINNER TIME SPECIAL SET

LIMITED time only!

RAMEN  
NOODLE

ORIGINAL

THIN

麺



or



NO RAMEN?  
NO LIFE!!

横浜家系ラーメン

鶏ラーメン

SPECIAL

A

- YOKOHAMA RAMEN Regular x1
- TOKYO CHICKEN RAMEN Regular x 1
- KARAAGE CHICKEN x 1
- GYOZA 5p x 1
- OKONOMI YAKI x 1
- EDAMAME x 1
- KUKIWAKAME x 1

超お得

SPECIAL  
PRICE

Normal Price \$23.9

\$19.90

EX-VAT

SPECIAL

B



YOKOHAMA RAMEN Regular x1  
KARAAGE CHICKEN x 1  
GYOZA 5p x 1  
EDAMAME x 1

超お得

Normal Price ~~\$13.7~~

SPECIAL  
PRICE

**\$11.90**

EX-VAT

SPECIAL

C



大人気!!

HOT POT NABE SET x 1  
KARAAGE CHICKEN x 1  
GYOZA 5p x 1  
OKONOMI YAKI x 1  
EDAMAME x 1  
KUKIWAKAME x 1

超お得

Normal Price ~~\$17.4~~

SPECIAL  
PRICE

**\$14.90**

EX-VAT

SPECIAL

D



最後の一滴まで旨い

YOKOHAMA RAMEN Regular x1  
HOTPOT SET x 1  
KARAAGE CHICKEN x 1  
GYOZA 5p x 1  
TAKOYAKI x 1  
OKONOMI YAKI x 1  
EDAMAME x 1  
KUKIWAKAME x 1

超お得

Normal Price ~~\$29.2~~

SPECIAL  
PRICE

**\$24.90**

EX-VAT

# ★キッズメニュー★



## KIDS MENU



### 1 RAMEN+Fried Shrimp set ラーメン+エビフライ



Yokohama style Ramen

OR



Tokyo Chicken Ramen

\$3.9



### 2 RAMEN+Deep Fried Gyoza set ラーメン+あげぎょうざ



Yokohama style Ramen

OR



Tokyo Chicken Ramen

\$3.9



### 3 RAMEN+Karaage Chicken set ラーメン+からあげ



Yokohama style Ramen

OR



Tokyo Chicken Ramen

\$3.9



FREE

GAME  
TIME

Get a free game token when  
you order a Kids Set at Machida  
Shoten!



Matcha  
Soft-Ice Cream  
抹茶ソフトクリーム

\$1.2



**MACHIDA SHOTEN**  
JAPANESE RAMEN



Happy  
Birthday  
to you

ONE  
RAMEN  
Free

ONLY 3PM — 11PM



得

MAX  
ラーメン

濃厚

人気No.1!

のり3枚  
半熟味玉1個  
チャーシュー2枚増え

横浜系  
横家

YOKOHAMA  
STYLE  
MAX RAMEN

Topped with 3 pieces of chashu,  
spinach, seasoned egg, quail egg, nori

SMALL

REGULAR

\$6.5

\$7.9

A-01

超大杯!

RAMEN  
NOODLE

麵

ORIGINAL



or

THIN



# 横浜家系ラーメン

外出不出  
絶対配合マ  
アレンジした  
自家製  
醤油ダレ

## 家系 最高

A-02

### YOKOHAMA STYLE RAMEN

Topped with 1 piece of chashu,  
spinach, quail egg and nori

SMALL

REGULAR

\$4.9 \$5.9

## 最後の一滴まで旨い

A-03

### YOKOHAMA STYLE CHASHU RAMEN

Topped with 5 piece of chashu,  
spinach, quail egg and nori

SMALL

REGULAR

\$6.5 \$7.9

RAMEN  
NOODLE



ORIGINAL



THIN



or



	Japanese Rice AT-01 \$0.9		Seasoned Egg AT-02 \$0.9		Horensou Spinach AT-03 \$0.9		Vegetable AT-04 \$1.3		Spicy Leek AT-05 \$1.2		Pork Chashu AT-06 \$2.3		Menma Bamboo AT-07 \$1.3
	Ramen Noodle HT-19 \$1.0		Seaweed Nori AT-08 \$0.9		Spicy Bomb AT-09 \$0.9		Spicy Chicken AT-10 \$1.5		Black Garlic Oil AT-11 \$0.7		Butter AT-12 \$0.7		Quail Egg AT-13 \$1.0



A-04

## YOKOHAMA STYLE AJITAMA RAMEN

Topped with seasoned egg,  
1 piece of chashu,  
spinach, quail egg and nori

SMALL

\$5.5

REGULAR

\$6.5

A-05

## YOKOHAMA STYLE KARAAGE RAMEN

Topped with Karaage, 1 pieces of chashu,  
spinach, seasoned egg, quail egg, nori

SMALL

\$5.9

REGULAR

\$6.9

横浜家系ラーメン



家系最盛

A-06

## YOKOHAMA STYLE VEGETABLE RAMEN

Topped with 1 piece of chashu,  
vegetables, quail egg and nori

SMALL

\$5.9

REGULAR

\$6.9



RAMEN  
NOODLE

ORIGINAL

THIN



or



	Japanese Rice		Seasoned Egg		Horensou Spinach		Vegetable		Spicy Leek		Pork Chashu		Menma Bamboo
AT-01	\$0.9	AT-02	\$0.9	AT-03	\$0.9	AT-04	\$1.3	AT-05	\$1.2	AT-06	\$2.3	AT-07	\$1.3
	Ramen Noodle		Seaweed Nori		Spicy Bomb		Spicy Chicken		Black Garlic Oil		Butter		Quail Egg
HT-19	\$1.0	AT-08	\$0.9	AT-09	\$0.9	AT-10	\$1.5	AT-11	\$0.7	AT-12	\$0.7	AT-13	\$1.0



RAMEN  
NOODLE



ORIGINAL



OR

THIN



NO RAMEN!  
NO LIFE!!

SPICY  
MISO RAMEN

A-07

SMALL REGULAR  
\$5.9 \$6.9

味噌  
MISO

つぎは辛い

辛い

A-08

MISO RAMEN

SMALL REGULAR  
\$4.9 \$5.9

A-09

SPICY LEEK RAMEN

SMALL REGULAR  
\$5.5 \$6.5

 Japanese Rice AT-01 \$0.9	 Seasoned Egg AT-02 \$0.9	 Horenso Spinach AT-03 \$0.9	 Vegetable AT-04 \$1.3	 Spicy Leek AT-05 \$1.2	 Pork Chashu AT-06 \$2.3	 Menma Bamboo AT-07 \$1.3
 Ramen Noodle HT-19 \$1.0	 Seaweed Nori AT-08 \$0.9	 Spicy Bomb AT-09 \$0.9	 Spicy Chicken AT-10 \$1.5	 Black Garlic Oil AT-11 \$0.7	 Butter AT-12 \$0.7	 Quail Egg AT-13 \$1.0

極上の味

MAX

東京

鶏ラーメン



A-10

**TOKYO CHICKEN RAMEN MAX**

Tokyo chicken ramen, topped with 3 sliced pork belly chashu, green onions, bamboo shoots, seasoned egg and 3 dried seaweed.

SMALL \$5.9  
REGULAR \$6.9

あっさり

**TOKYO CHICKEN RAMEN**

**A-11 TOKYO CHICKEN RAMEN**

Tokyo chicken ramen topped with a sliced pork belly chashu, green onions, bamboo shoots, and dried seaweed.

SMALL \$3.9  
REGULAR \$4.9

RAMEN NOODLE

ORIGINAL

THIN



or



	Japanese Rice		Seasoned Egg		Horensou Spinach		Vegetable		Spicy Leek		Pork Chashu		Menma Bamboo
AT-01	\$0.9	AT-02	\$0.9	AT-03	\$0.9	AT-04	\$1.3	AT-05	\$1.2	AT-06	\$2.3	AT-07	\$1.3
	Ramen Noodle		Seaweed Nori		Spicy Bomb		Spicy Chicken		Black Garlic Oil		Butter		Quail Egg
HT-19	\$1.0	AT-08	\$0.9	AT-09	\$0.9	AT-10	\$1.5	AT-11	\$0.7	AT-12	\$0.7	AT-13	\$1.0



外はパリッと  
中はジューシー  
餃子

大人気!!

G-01

YOKOHAMA GYOZA

Crispy Japanese dumplings filled with juicy chicken and fresh vegetables.

3p	5p	12p
\$2.0	\$3.0	\$6.5

揚げ餃子

G-02

DEEP-FRIED GYOZA

3p	5p	12p
\$2.0	\$3.0	\$6.5

チーズ揚げ餃子

G-03

CHEESE DEEP-FRIED GYOZA

3p	5p	12p
\$2.5	\$3.5	\$7.5

大人気!!

R-01

## YOKOHAMA STYLE CURRY RICE

Rich Japanese Yokohama curry slow-cooked  
with savory spices served with fluffy rice.

SMALL

\$2.8

REGULAR

\$4.9

横浜  
カレー

横浜カレー



R-02

## YOKOHAMA STYLE TONKATSU CURRY RICE

\$5.9

R-03

## YOKOHAMA STYLE GYU BEEF CURRY RICE

\$6.9

R-04

## YOKOHAMA STYLE KARAAGE CURRY RICE

\$5.9

唐揚げ

# 超本火!

US BEEF  
GYU DON

# 牛丼

当店自慢!



R-05 GYUDON

Tender beef simmered in a savory-sweet sauce, served over steamed rice.

SMALL	REGULAR
\$3.5	\$6.5

# 丼

DON



R-07

**KARAAGE DON**

Crispy fried chicken on rice, topped with our special savory sauce.

\$4.9



R-08

**NEGI CHASHU DON**

Juicy pork chashu with fresh green onions, served over warm rice.

SMALL	REGULAR
\$2.8	\$4.9



R-09

**TERIYAKI  
CHICKEN DON**

Juicy grilled chicken glazed with sweet teriyaki sauce

\$4.9

店主オススメ

APPETIZER

# 一品料理



自家製

唐揚げ



B-01

## KARAAGE CHICKEN

Golden fried chicken, crispy outside and juicy inside.

\$2.9



B-02

## TAKOYAKI

Savory octopus balls, crispy outside, soft and flavorful inside.

\$2.9



特製

たこ焼

当店自慢!

B-03

## NEGI CHASHU

Tender and flavorful pork chashu, slow-cooked to perfection.

\$2.9



ネギチャーシュー

いらっやい  
お好み焼き



**B-04 OKONOMIYAKI**

Savory Japanese pancake loaded with fresh ingredients and rich flavors.

\$3.2

**B-05**

**TERIYAKI CHICKEN**

Grilled chicken glazed with sweet and savory teriyaki sauce.

\$3.2



特製

てりやき

オスロ

オスロ  
牛四



いらっやいませ!

**B-06**

**GYU ZARA BEEF**

Sliced beef sautéed in a savory-sweet sauce, served with fresh sides.

\$3.9

えび  
フライ



B-07

SHRIMP EBI FRY

\$2.9



B-08

TONKATSU PORK

\$3.2



とんかつ

チキン  
かつ



B-10

CHICKEN CUTLET

\$2.9



# ていこち

といあえず!!



B-17

DEEP-FRIED  
ENOKI MASUROOM

\$2.3



B-18

SPANICH OHITASHI

\$1.9



B-19

AJITAMA  
QUAIL  
EGG

\$1.9



B-11

FRENCH FRY

\$1.9



B-12

EDAMAME

\$1.9



B-13

KIMUCHI

\$1.5

珍味



B-14

TAKOWASABI

\$2.5



B-15

SHIOKARA

\$2.5



B-16

KUKITWAKAME

\$1.5

町田店

鍋

HOT POT

ハマリ度120%

濃厚

牛

BEEF SET

សាច់គោអាមេរិក

\$7.9

- US Beef 100g
- Carrot
- Chinese Chieve
- Cabbage
- Spinach
- Enoki Mushroom
- Wood Ear Fungus
- Naruto
- Shiitake Mushroom
- Ramen noodle or Rice

H-B

鶏

CHICKEN SET

ឈ្មុតសាច់មាន់

\$6.9

- Chicken 100g
- Carrot
- Chinese Chieve
- Cabbage
- Spinach
- Enoki Mushroom
- Wood Ear Fungus
- Naruto
- Shiitake Mushroom
- Ramen noodle or Rice

H-C

豚

PORK SET

ឈ្មុតសាច់ជ្រូក

\$6.9

- Pork 100g
- Carrot
- Chinese Chieve
- Cabbage
- Spinach
- Enoki Mushroom
- Wood Ear Fungus
- Naruto
- Shiitake Mushroom
- Ramen noodle or Rice

H-P

最後の一滴まで旨い

旨

សូមជ្រើសរើសស៊ុបរបស់អ្នក

PLEASE CHOOSE YOUR FAVORITE HOTPOT SOUP

1

YOKOHAMA STYLE RAMEN SOUP

横浜家系

No.1!

家系最高

味噌

MISO BASE SOUP

2

ហុកកែដូមីសូស៊ុប

鶏

TOKYO CHICKEN SOUP

3

ស៊ុបមីសាច់មាន់

トムヤム

TOMYUM SOUP

4

ស៊ុបគុនឃ្មុំ

すき焼

SUKIYAKI SOUP

5

ស៊ុបគីយ៉ាគី

# 鍋祭

## ADDITIONAL FOODS FOR HOTPOT



HT-01

US Beef 100g  
\$3.5



HT-02

Chicken 100g  
\$2.9



HT-03

Pork 100g  
\$2.9



HT-04

Gyoza 5p  
\$2.8



HT-05

Beef ball  
\$2.2



HT-06

Fish ball  
\$2.2



HT-07

Pork Chashu  
\$2.3



HT-08

Vegetable  
\$1.3



HT-09

Spinach  
\$0.9



HT-11

Spicy Leek  
\$1.2



HT-12

Menma Bamboo  
\$1.3



HT-13

Quail egg  
\$1.0



HT-14

Spicy bomb  
\$0.9



HT-15

Spicy Chicken  
\$1.5



HT-16

Egg  
\$0.9



HT-17

Cheese  
\$1.5



HT-18

Japanese Rice  
\$0.9



HT-18

Ramen Noodle  
\$1.0



# SOFT DRINK



# ソフトドリンク

WATER 500ML \$0.5

COCA COLA \$0.75

SODA \$0.75

MUGI CHA  
(Barley Tea) \$2.0

GREEN TEA \$2.0

JASMINE TEA \$2.0

RAMUNE ORIGINAL \$3.0

RAMUNE STRAWBERRY \$3.0

RAMUNE GRAPE \$3.0



# 日本酒 SAKE

熱燗/HOT

冷酒/COLD



SAKE  
TOKKURI  
BOTTLE

Imported Japanese sake  
Please choose Hot or cold

\$4.0



KARATANBA

720ml bottle

\$35.0



HANAAWAKA  
SPARKLING SAKE

250ml bottle

\$9.5



HAKUTSURU  
NAMA CHOZO

300ml bottle

\$12.0



キンキンに冷えた  
ビール

# Beer

## ASAHI BEER

Japanese No.1 beer

\$2.9

## SAPPORO BEER

Japanese oldest beer

\$2.9

## HANUMAN BEER

Cambodia beer

\$1.9

SHOCHU

焼酎



## KUROKIRI

Japanese No.1 potato  
shochu

BOTTLE \$30.0



## IICHIKO

Japanese No.1 wheat  
shochu

BOTTLE \$30.0

## JAPANESE COCKTAIL

カクテル



### LEMON HAI

Lemon soda with shochu

\$2.5

### GREEN TEA HAI

Green tea with shochu

\$2.5

### JASMIN HAI

Jasmin tea with shochu

\$2.5

### HAI BALL

Japanese whiskey with soda

\$2.5

### UMESHU ROCK

Umeshu on the rock

\$2.5

### UMESHU SODA

Umeshi with soda

\$2.5

WHISKEY

ウイスキー



## SUNTORY KAKU

Japanese most selling  
whiskey

BOTTLE \$35.0



## CHOYA UMESHU

\$35.0

BOTTLE

梅酒

UMESHU



# MATCHA TIMES

## Taste Japan's Matcha Perfection



YES, WE PROVIDE PREMIUM JAPANESE MATCHA EVERYDAY ANYTIMES

PRODUCED BY TASEI

### TOPICS: Our Matcha

Immerse yourself in the rich heritage of Japan with our 100% pure matcha, sourced directly from the finest tea fields. Savor the authentic flavors that capture centuries of tradition in every cup.



HAMASA-EN has been a wholesale and retail Japanese tea trading company since 1865



### <RECOMMEND>



**MATCHA LATTE** **\$1.9**

A smooth and balanced matcha latte, blending the robust flavor of matcha with creamy milk.



**MATCHA LATTE FLOAT** **\$2.6**

A matcha latte topped with a matcha soft ice cream, creating a decadent dessert drink.



**1**  
Japanese Matcha

## MATCHA ICE CREAM

**\$1.2**

Creamy matcha soft-serve with the rich, authentic taste of Japanese matcha. Smooth texture and deep flavor.

**MATCHA SOFT ICECREAM WITH OANDA YAKI** **\$1.5**

Our premium Japanese matcha soft ice cream with tasty panda yaki.



**MANGO MATCHA LATTE** **\$1.9**

Tropical mango meets earthy matcha in a refreshing and unique latte experience.



**MATCHA COCONUTS** **\$1.9**

A delightful fusion of rich matcha and creamy coconut, offering a refreshing, tropical twist on traditional flavors.



**MATCHA CHOCOLATE LATTE** **\$1.9**

Rich matcha combined with creamy chocolate for a perfect blend of bold and sweet flavors.



**MATCHA STRAWBERRY LATTE** **\$1.9**

Sweet strawberries blend with matcha's subtle bitterness for a balanced and flavorful latte.



**Double up Matcha +\$0.5**



**Additional icecream float +\$0.7**



# SNACK MENU

Experience Japan in Every time



YES, WE PROVIDE PREMIUM JAPANESE MATCHA EVERYDAY ANYTIMES

PRODUCED BY TAISEI



## 10p UENO PANDA YAKI \$2.0

PANDA YAKI is originally from Tokyo Japan. its deliciousness stems from using high-quality ingredients like fresh eggs, premium flour.



### CUSTARD

Creamy and rich flavor  
custard



### CHOCOLATE

Rich chocolate flavor  
with a subtle sweetness



### MATCHA

Refreshing taste using  
high-quality matcha



## TAIYAKI

Makes you happy

\$1.2



Taiyaki is a Japanese fish-shaped cake made from a pancake-like batter. Traditionally filled with sweets



## TAIYAKI MATCHA ICE CREAM \$2.0

Chewy taiyaki paired with creamy matcha soft-serve. A perfect balance of textures and flavors in one bite.



  matchatimes  
[www.matcha-times.com](http://www.matcha-times.com)



**MATCHA  
TIMES**  
100% JAPANESE MATCHA



一度食べたなら  
二度食べたなら  
三度食べたなら  
忘れたら  
極上の味

Once you try it, you're hooked.  
Twice, you can't stop.  
Three times, it's unforgettable  
the ultimate taste experience.

Prices exclude VAT.



**MACHIDA SHOTEN**  
JAPANESE RAMEN