



**MACHIDA SHOTEN**  
**JAPANESE RAMEN**

**The No.1 JAPANESE RAMEN**

Håfa Adai,  
Guam!

Follow us!



**MENU**

Please notify our staff if you have any allergies. Customers cannot cancel an order once it is being prepared.  
We reserve the right to refuse service to anyone.



オリジナルラーメン

# ORIGINAL RAMEN

## Yokohama-Style Ramen

Where Kyushu's creamy tonkotsu meets Tokyo's refined shoyu, creating a rich, full-bodied broth served with thick, straight noodles and traditional toppings such as spinach, pork chashu, quail egg and dried seaweed.

**\$12.95**

**Customize Your Bowl**

- Noodles: **Thick** or **Thin**
- Salt Level: Adjustable upon request

\*Consuming raw or undercooked meat, poultry, seafood, shell-fish, or eggs may increase your risk of foodborne illness.  
\*Food Allergy Notice : please be advised that food prepared here may contain these ingredients : milk, eggs, wheat, soybean, fish and shell fish. Please ask your server if you have any concerns.

# Highly Recommended: Add a set and toppings to any ramen.

**Set** The Best Way to Enjoy: Make it a Set.



**3pc Gyoza**  
**+\$4.00**

**Set A**



**3pc Karaage**  
**+\$4.00**

**Set B**



**Mini Chashu bowl**  
**+\$6.00**

**Set C**



**Mini Fried rice**  
**+\$5.00**

**Set D**

**Extra Topping** Extra toppings, extra flavor.



**Noodles**  
**+\$3.00**



**Spinach**  
**+\$3.00**



**Pork Chashu**  
**+\$4.00**



**Seasoned Egg**  
**+\$3.00**



**Spicy Bomb**  
**+\$3.00**



**Seaweed**  
**+\$2.00**



**Quail egg**  
**+\$3.00**

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東京醤油ラーメン

# TOKYO SHOYU RAMEN

\$12.95

A classic chicken-based soy sauce broth, topped with green onions, pork chashu, bamboo shoots, and dried-seaweed.



マックスラーメン

# MAX RAMEN

Our signature Yokohama-style pork and chicken broth, topped with spinach, three slices of pork chashu, quail egg, seasoned egg, and 3 pieces of dried-seaweed.

\$16.95



**Customize Your Bowl** • Noodles: **Thick** or **Thin**  
• Salt Level: Adjustable upon request

**Set**



3pc Gyoza

+\$4.00

**Set A**



3pc Karaage

+\$4.00

**Set B**



Mini Chashu bowl

+\$6.00

**Set C**



Mini Fried rice

+\$5.00

**Set D**

**Highly Recommended:** Add a set and toppings to any ramen.

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ガーリック塩バターラーメン

## GARLIC SHIO BUTTER RAMEN \$14.95

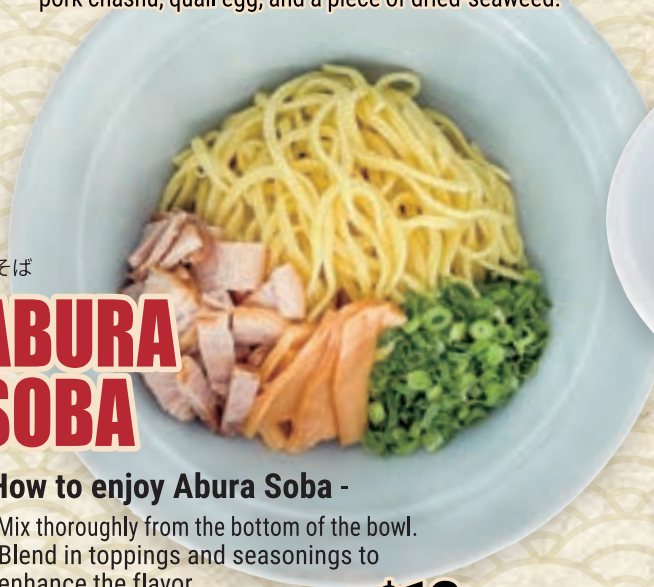
Our signature Yokohama-style pork and chicken broth, enhanced with black garlic oil and butter, topped with spinach, pork chashu, quail egg, and a piece of dried-seaweed.



スパイシー味噌ラーメン

## SPICY MISO RAMEN \$16.95

A rich and creamy pork-based broth topped with savory minced pork, pork chashu, fresh vegetables, and a hint of chili for a flavorful kick.



油そば

## ABURA SOBA

- How to enjoy Abura Soba -

1. Mix thoroughly from the bottom of the bowl.
2. Blend in toppings and seasonings to enhance the flavor.
3. Slurp and enjoy!

\$12.95



つけ麺

## TSUKEMEN

- How to enjoy the Tsukemen -

1. Take a small portion of noodles.
2. Dip into the broth.
3. Add toppings as you like.
4. Slurp and enjoy!

\$15.95

### Extra Topping



Noodles

+\$3.00



Spinach

+\$3.00



Pork Chashu

+\$4.00



\*Seasoned egg

+\$3.00



SpicyBomb

+\$3.00



Seaweed

+\$2.00



Quail egg

+\$3.00

Highly Recommended: Add a set and toppings to any ramen.

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# Rice Bowls



チャーハン

## FRIED RICE

Stir-fired rice with egg, tender pork chashu, and green onions-tossed in our house-secret original seasoning.

Regular **\$11.95**

Spicy **\$12.95**



チャーシュー丼

## CHASHU BOWL

Chopped pork chashu over the rice, paired with crisp cabbage, drizzled with savory sauce, and finished with dried-seaweed.

**\$12.95**



唐揚げ丼

## KARAAGE BOWL

Crispy Japanese fried chicken served over rice, topped with fresh cabbage.

Regular **\$11.95**

Spicy **\$12.95**



ライス

## RICE

A bowl of rice.

**\$2.95**

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## Side Dishes / Appetizers

唐揚げ

# KARAAGE

Crispy Japanese fried chicken with your choice of flavor.

Regular **\$8.95**

Cheesy **\$9.95**



たこ焼き

# TAKOYAKI

**\$8.95**

Japanese octopus balls made with a soft batter, filled with diced octopus, topped with bulldog sauce, mayonnaise and parsley.



枝豆

# EDAMAME

Lightly salted, steamed edamame.

**\$4.95**



定番サラダ

# HOUSE SALAD

**\$5.95**

Fresh mixed vegetables including cabbage, bamboo shoots, carrot, and spinach served with our house dressing.

餃子

# GYOZA

Crispy-bottom dumplings filled with minced pork and chicken, perfectly juicy with every bite.



Steamed **\$8.95**

Fried **\$8.95**

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# Dessert / Drink

## Dessert

**Haagen-Dazs \$4.95**

• Macadamia Nuts • Green Tea • Cookies & Cream

**Mochi-Icecream (3pc) \$6.95**

## Drink

**Iced Tea (Refillable)**

**Pepsi / Pepsi Zero**

**Dr Pepper**

**7up**

**Crush Orange**

**Oolong Tea**

**ALL \$3.00**

**Bundaberg PinkGrapefruit**

**Bundaberg Tropical Mango**

**Bundaberg Guava**

**ALL \$4.50**

**Budweiser Zero \$5.00**

(Non-Alcoholic)

**Bottle Water \$1.50**

## Our Brand



Founded in 2008 in Machida, Tokyo. Our first shop was created with a mission to share Yokohama-style ramen with the world. We strive to serve great ramen, warm service, and a welcoming atmosphere loved by our local community.



**- THE BROTH: 36-Hour Umami -**  
Crafted by simmering pork and chicken bones for 36 hours, our signature soup is exceptionally rich and creamy.



**- THE NOODLES: Fresh & Chewy -**  
Our custom-made thick noodles offer a smooth slurp and a perfect firm, satisfying texture.



**- THE TWIST: Refresh with Vinegar -**  
Add a splash of vinegar to the broth for a refreshing zing that perfectly balances the deep, savory flavors.