



TOMODACHI TV



TOKYO RAMEN

★ TOP 5 ★

The bowls worth the trip — picked by a foreigner who lives here.

NO. 1

Tsuta 蔦

Truffle Shoyu • Yoyogi-Uehara (Nishihara) • ¥¥ ★ Michelin (2016 guide)

The first ramen shop ever awarded a Michelin star (2016 guide); since relocated to Nishihara.
Black-truffle oil over a clean shoyu broth.

02



Nakiryu 鳴龍

Tantanmen • Otsuka • ¥¥ formerly ★ Michelin

Tantanmen that earned a Michelin star — deep sesame, gentle chili heat.

03



AFURI 阿夫利

Yuzu Shio • Ebisu • ¥¥

Light, citrus-forward yuzu-salt broth. The easy, elegant first bowl.

04



Rokurinsha 六厘舎

Tsukemen • Tokyo Station • Ramen Street • ¥¥

Thick, smoky dipping noodles — the line inside Tokyo Station is worth it.

05



Ichiran 一蘭

Tonkotsu • Shibuya • ¥

Solo focus-booth tonkotsu — the famous one every first-timer tries.