



# BUILD-YOUR-OWN RAMEN BOWLS

SOUP. NOODLES. TOPPINGS. YOU CHOOSE!

Ramen is a beloved Japanese noodle soup that's warm, comforting, and full of flavour. The best part? You can build it your way! Mix, match, and create a bowl that's perfect for you. ♥



## DID YOU KNOW?

The word "ramen" comes from the Chinese word "lamian," which means "pulled noodles." ♥

## MAKE IT YOURS!

There are no rules! Choose your favorites and create a ramen bowl that's all you. ♥



## MAKE THE BROTH

Choose a broth base:

- Miso (savory & rich)
- Shoyu / Soy Sauce (light & salty)
- Tonkotsu (creamy & hearty)
- Spicy (add chili paste or sriracha!)

Simmer your broth and keep it warm.



## COOK THE NOODLES

Use fresh or dried ramen noodles. Cook according to package directions, then drain and rinse lightly.



## PICK YOUR TOPPINGS



### PROTEINS

- Soft-boiled egg
- Chicken
- Tofu
- Shrimp
- Pork (chashu)
- Edamame



### VEGGIES

- Bok choy
- Mushrooms
- Corn
- Bean sprouts
- Spinach
- Carrots



### FLAVOUR BOOSTERS

- Green onions
- Nori (seaweed)
- Sesame seeds
- Pickled ginger
- Chili oil
- Garlic



## EASY RAMEN BROTH RECIPES

### MISO BROTH

- 4 cups vegetable or chicken broth
- 2 tbsp miso paste
- 1 tbsp soy sauce
- 1 tsp sesame oil
- 1 garlic clove, minced

Simmer & whisk until miso is dissolved.



### SHOYU BROTH

- 4 cups broth
- 3 tbsp soy sauce
- 1 tbsp mirin or rice vinegar
- 1 tsp sesame oil
- 1 garlic clove, minced

Simmer & enjoy!



### SPICY BROTH

- 4 cups broth
- 2 tbsp miso paste
- 1 tbsp soy sauce
- 1 tbsp chili paste or sriracha
- 1 tsp sesame oil
- 1 garlic clove, minced

Simmer & taste!



## PUT IT ALL TOGETHER!



- 1 Add noodles to your bowl.
- 2 Pour hot broth over the noodles.
- 3 Add your favorite toppings.
- 4 Mix, slurp, and enjoy! ♥



## RAMEN FUN FACT!

Ramen shops in Japan often have slurping contests! Slurping isn't rude—it shows you're enjoying your meal! ♥



ONE WORLD, ONE TABLE



Every recipe tells a story.

