

It is said that everyone from Hachiōji grew up eating Hachiōji ramen. Truly soul food.Depart for a Hachiōji Ramen Satiation & Relaxation Tour to find your favorite cup.



# Hachióji onions

A close-knit community ramen loved for 50 vears.

Hachiōii ramen has

three principles; a sov sauce-based sauce. surface-covering lard. and chopped onions. Enjoy a cup full of tcommitment to excellence at each store



# Minmin Ramen Main Store

Grated, chopped, and blended with two types of onions. Sweetness melts into this secret soup passed down from the predesessors.

## L042-624-2774

♣437-1 Naraharacho, Hachiōii @11:00 to 16:00, 17:00 to 20:15/ Closed on Mondays



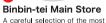
# Chinese Soba, Goemon

The balance between noodles and soup is exquisite. The seasonal onions and strong umami soup are also a must have.

# L042-663-6861

- ★3-3-3 Sennincho, Hachiōji
- 011:00 to 17:00 (Saturday until 18:30)/Closed on Sundays and public holidays





compatible varieties of onions, sent directly from Hokkaido, Enjoy spicy ramen with extra onions.

/akumi Ramen

# t.042-649-1572

- ★1-8-17 Koyasu-cho, Hachiōji
- @11:00 to 24:00/Open daily



A gentle cup showing the warm personality of the proprietress. Also eniov curry carefully stewed in soup.

### **\**042-645-9268

♣1-37-6, Kovasumachi, Hachiōji Q11:30 to 15:00, 19:00 to 21:30 (Open nights only on Thursdays, Fridays and Saturdays)/Closed on Tuesdays and national holidays



noodles, including pepper noodles, and a new sovbean soup. Also see the seasonal menu.

\$080-2551-7562 \$102 Kaneko Building, 14-10 Honcho, Hachiōji 011:00 to 15:00, 17:00 to 20:00 (Open nights only on Saturdays and Sundays)/Closed on Mondays

Asakawa











₩47 minutes from Shinjuku Station by JR Chuō Line Rapid Express bound for Takao, get off at Hachiōji Station

