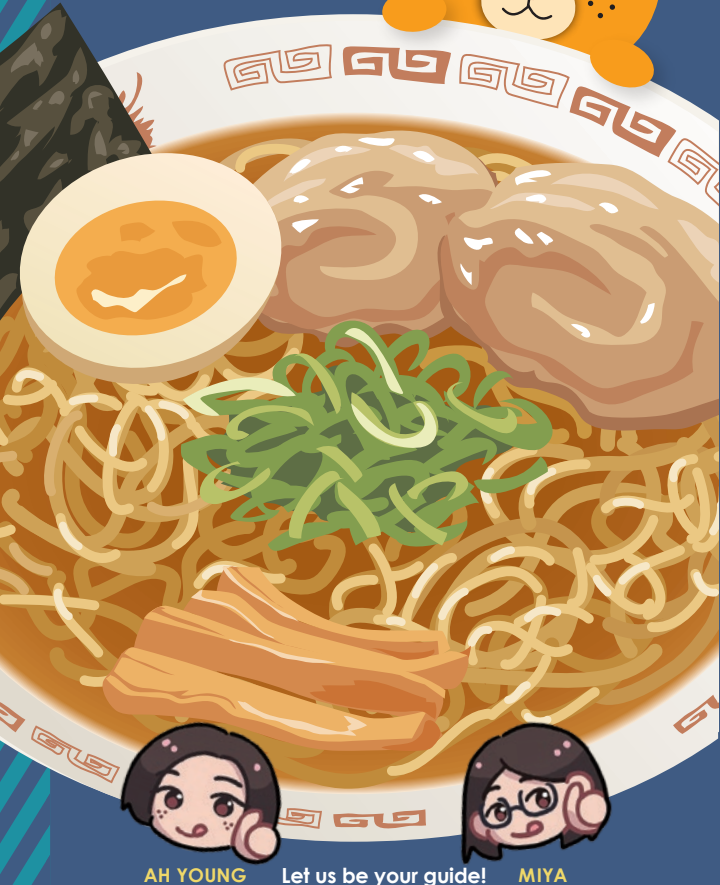


a guide to LATE★NIGHT RAMEN

in Matsuyama

松山夜のラーメンマップ



AH YOUNG

Let us be your guide!

MIYA

If you're looking for some delicious late-night ramen, here are some restaurants located in central Matsuyama recommended by a local Coordinator for International Relations (CIR) who works at the Ehime Tourism and International Affairs Division. Check them out!

愛媛県国際交流員(愛媛県庁観光国際課に勤務し、翻訳や通訳、国際理解のための交流活動等を行う職員)がおすすめする、松山市中心部で夜遅くまで営業するラーメン屋さんを紹介します。一人でも入りやすいお店なので、夜の松山で美味しいラーメンをお気軽にお楽しみください。

Hi! I'm Miya, a CIR from the U.S.

How much do you know about ramen? In this pamphlet, you can learn more about the different kinds of ramen, where to eat ramen in Matsuyama, and how to order there. If you want something to eat, try some of the delicious options listed here!

こんにちは! アメリカからの国際交流員、ミヤです。ラーメンのこと、どのぐらい知っていますか? ラーメンの種類・注文方法のほか、松山市内にあるラーメン屋さんを紹介します。何か食べたい時には、やはりラーメンが間違いのないです!

1 > 味噌とんこつらーめん まる

Maru

Creamy, nutty miso tonkotsu ramen. Broth has a slight kick. Noodles are curly and soft, a perfect match for the flavorful soup. Toppings include crispy stir-fried bean sprouts and grilled char siu. Restaurant is run by a single person, but she provides excellent customer service.

ゴマの味がするクリーミーな味噌とんこつラーメン。スープはちょっと辛めでおいしい。中太のちぢれ麺は固さもバッチリで、スープとの相性もいい。トッピングはシャキッと炒められた野菜と焼豚。店主の優しい対応で心が温まる。

2 > 瓢太

Hyota

Ramen with a uniquely sweet broth. Thickly sliced char siu with a soft and sweet taste that goes perfectly with the thin noodles. A special ramen that can only be found here!

甘いスープが特徴の中華そば。細麺にぴったり、のやらかくて甘い味わいの厚切りチャーシュー。ここしかないラーメンに出会えるハズ!

3 > 伊予源氏車

Iyo Genjiguruma

Tsukemen in a rich fish-based broth. Nice touch of lemon on the side. Noodles were thick and on the harder side, packed tightly in the bowl. Meat was thin but very soft and juicy.

魚介の風味が濃厚なつけ麺。付け合わせのレモンもいい感じ。麺はコシのある太麺で、井いっぱいに盛り付けて登場。チャーシューはとて厚いのに、柔かくジュシー!

4 > 拉麺 関

Ramen Uruu

A simple yet satisfying soy sauce ramen. The broth is a blend of chicken, vegetables, and fish. Topped with green onions, egg, char siu, and bamboo shoots. Noodles are thin and curly.

シンプルだけど満足する醤油ラーメンの「旭川ラーメン」。スープは鶏ガラと野菜、そして魚介のブレンド。トッピングは、ネギ、卵、チャーシュー、メンマ全て手の込んだ感じが伝わる一品。細めのちぢれ麺もおいしい。

5 > あづま家 千舟町店

Azumaya

Soy sauce ramen with a fish-based broth of bonito flakes and dried sardines. The broth is rich and salty, with a sharp fish smell. Noodles are thin and curly, and char siu is well-cooked with a firm texture.

鰹節と煮干しの醤油ラーメン。しっかりした魚の香りの塩味で出汁も美味しい。麺は細い若干のちぢれ麺。チャーシューは、火を通してあるタイプで、固めの食感です。

6 > 横浜家系ラーメン 一門家 大街道店

Ichimonya

Customize a bowl of Yokohama-style ramen: choose the firmness of the noodles, thickness of the soup, and amount of fat. Broth is bursting with flavor and umami, and the noodles are thick and flat. There are plenty of toppings, including thick char siu and delicious spinach.

麺の硬さ、スープの濃さ、油の量など細かく選んで自分好みのカスタマイズができる家系ラーメン。コクと旨味を感じられる味わい。麺は極太の平打ち。分厚いチャーシューやおいしいほうれん草など、トッピングが豊富!

7 > ラーメンブタイチ 松山二番町店

Ramen Butaichi

Hearty jiro-kei ramen without all the unnecessary bells and whistles. Just know how much minced garlic you want, and let the chef know. Soup is sweet and rich, but not too thick. The char siu is also soft and easy to eat, and the noodles are slightly flat and thick.

二郎系ラーメンが初めての人もわかりやすいお店。ニンニクは入れるとパンチが増すので、量に気をつけて。甘めでコクがありキリッとしたスープ。チャーシューも柔らかくて食べやすく、麺はやや平たい中太麺サイズ。

8 > 一風堂 松山店

Ippudo

Popular chain restaurant serving up tonkotsu ramen. The rich pork bone soup is packed with umami. Noodles go well with the egg, char siu, and nori. If you ever want to eat Hakata-style Ramen, try this place!

豚骨ラーメンの人気チェーン店。濃厚な豚骨ベースのスープには旨味がぎゅー。トッピング味玉、焼豚、そして海苔が麺に絡んで旨さを引き立てている。博多ラーメンを食べたくなったらぜひお試しください!

9 > 骨太味覚 本店

Honebutomikaku

Ramen inspired by Jiro-kei ramen, which is loved for its hearty portions and messy presentation. Soup is very fatty, but the thick noodles go well with it. Topped with a mountain of bean sprouts and soft char siu.

インスピレーションはなんと次郎系で、ボリューム満点を盛り付けが愛されポイント。背脂たっぷりのスープ、中太でストレートな麺。トッピングの小盛りされたもやしとチャーシューはとても柔かい。

10 > 錦 iwamoto

Nishiki Iwamoto

Awarded the Michelin Bib Gourmand for its famous sea bream salt ramen made with local fish from the Seto Inland Sea. Soup is refreshing and light, and noodles are thin and soft. Char siu has a slight citrus flavor.

瀬戸内海の地魚を使った有名な鯛塩ラーメンで、ミシュランビブグルマン賞を受賞。スープはすっきり、あっさりしていて、麺は細くて柔らかく、チャーシューはほんのり柑橘の味。

11 > 麵鮮醬油房周平

Shuhei

Tsukemen in a rich broth with a kelp and dried sardines flavor. Noodles are made in-house and are firm, thick, and bouncy. Char siu is grilled and firm. A very addicting flavor that many like!

昆布や煮干しの風味が特徴の魚介濃厚スープのつけ麺。麺は自家製で、コシがあり、太く、ふっくら。チャーシューはしっかり火が入り固め。ハマる人も多いのでは。

12 > 中国料理 万寿

Manju

Chinese noodle-based ramen with a thick, chicken-flavored broth. Noodles are straight and round, and go well with the soup. Topped with lots of black pepper.

濃厚な鶏のスープが入った中華系ラーメン。丸いストレート麺とスープの絡みはバツグン。たっぷり黒胡椒とどうぞ!

13 > 天領 二番町店

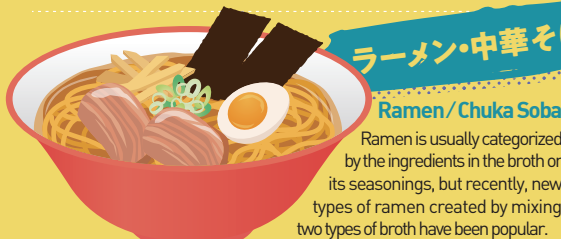
Tenryo

Ramen with a thick, creamy pork bone and soy sauce-based broth. Noodles are thin, cream-colored and made in-house. Garlic miso flavor is recommended! The thick char siu is delicious, but the true star of this restaurant is the charcoal-grilled chicken.

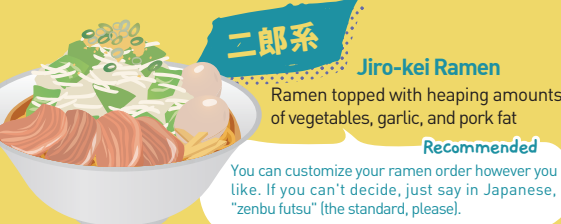
濃厚でクリーミーな豚骨ベースの出汁に醤油ダレが効いた豚骨醤油ラーメン。麺は薄くてクリーム色で、なんと自家製。にんにく味噌入りがおすすり! とろろのチャーシューもおいしいけど、この店の真骨頂は日向地鶏炭火焼き!

Types of Ramen

Ramen is a popular Japanese dish that can be enjoyed even when you're alone and many restaurants serving them up are open late at night. There are many types of ramen that originates from various regions and even individual restaurants throughout Japan.



- 醤油ラーメン Shoyu (Soy Sauce) Ramen
- 塩ラーメン Shio (Salt) Ramen
- 味噌ラーメン Miso Ramen
- 豚骨ラーメン Tonkotsu (Pork Bone) Ramen
- 魚介ラーメン Gyokai (Fish Broth) Ramen ...and other popular types!



How to Order
The way you order your food can differ at each restaurant. Generally, however, there are two methods:
1 Buy a ticket at the ordering machine and hand it to a staff member.
2 Order directly from the menu by talking to the chef.

- 1

味噌とんこつーめん まる

» Miso Tonkotsu Ramen Maru

(Address) 6-5-3 Minatomachi, Matsuyama (Tel) 089-916-7635

(Hours) Mon-Sat 11am-2pm, 5-9:30pm / Holidays 11am-3pm

(Payment) Cash only (Languages) Japanese only
- 2

瓢太

» Hyota

(Address) 6-1-10 Sanbancho, Matsuyama (Tel) 089-931-5133

(Hours) Mon-Sat 11:30-2pm (last order at 1:45pm), 6-11pm (last order at 10:30pm)

(Payment) Cash or electronic payment

(Languages) Lunch menu written in Romaji
- 3

伊予源氏車

» Iyo Genjiguruma

(Address) 5-11 Hanazonomachi, Matsuyama (Tel) 089-933-5005

(Hours) Mon-Fri 11:30am-3pm / Sat-Sun & Holidays 11:30am-3pm

(Payment) Cash only (Languages) Japanese only
- 4

拉麺関

» Ramen Uruu

(Address) 4-6 Hanazonomachi, Matsuyama (Tel) 089-932-5545

(Hours) Tues-Sat 11am-3pm, 5-9pm / Sun 11am-5pm

(Payment) Cash only (Languages) English available on ordering machine
- 5

あづま家 千舟町店

» Azumaya Chifunemachi Branch

(Address) 5-1-1 Chifunemachi, Matsuyama

(Tel) 089-916-3698 (Hours) Tues-Sun 11am-11pm

(Payment) Cash or PayPal (Languages) Japanese only

*An additional branch is located on Nibancho Street.
- 6

横浜家系ラーメン一門家 大街道店

» Yokohama-style Ramen Ichimonya Okaido Branch

(Address) 2-2-7 Okaido, Matsuyama

(Tel) 089-993-7385 (Hours) Every day 11am-1am

(Payment) Cash only (Languages) Japanese only
- 7

ラーメンブタイチ 松山二番町店

» Ramen Butaichi Nibancho Branch

(Address) 3-8-6 Nibancho, Matsuyama

(Tel) 089-993-6653 (Hours) Every day 11am-11pm

(Payment) Cash only (Languages) Japanese only
- 8

一風堂 松山店

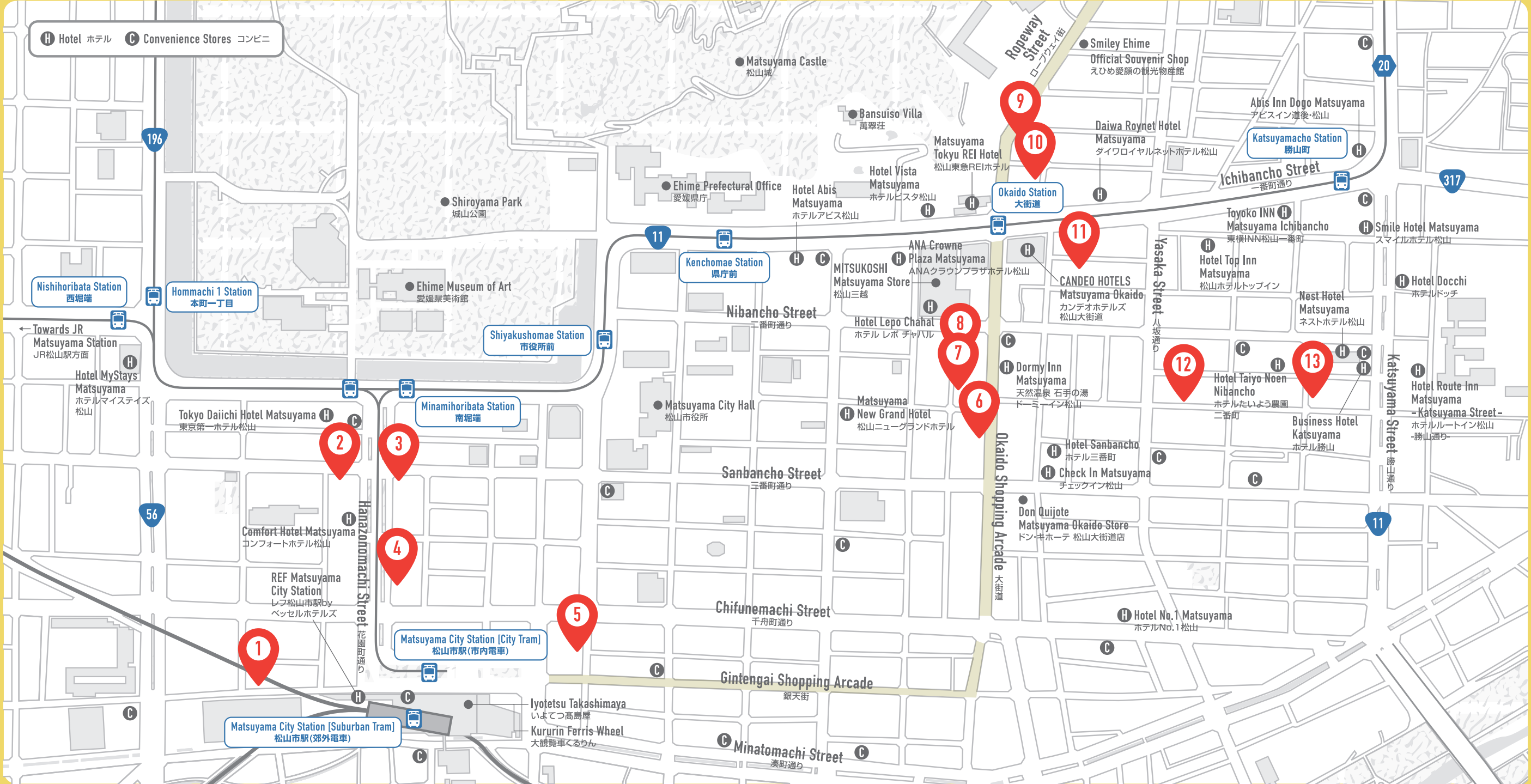
» Ippudo Matsuyama Branch

(Address) 3-8-12 Nibancho, Matsuyama (Tel) 089-915-3161

(Hours) Mon-Thur 11am-3pm, 5-10pm / Fri 11am-3pm, 5pm-12am Sat 11am-12am / Sun 11am-10pm

*Last orders are taken 15 min before closing

(Payment) Cash, credit, or electronic payment (Languages) English



- 9

骨太味覚本店

» Honebutomikaku Main Branch

(Address) 3-3-5 Okaido, Matsuyama

(Tel) 089-933-7756 (Hours) Every day 11am-3pm, 5:30-10pm

(Payment) Cash only (Languages) English
- 10

錦 iwamoto

» Nishiki Iwamoto

(Address) 2-7-2 Ichibancho, Matsuyama (Tel) 089-961-1940

(Hours) Mon-Sat 11:30am-1:30pm, 6:30-9:30pm

(Payment) Cash or credit (Languages) Simple menu available
- 11

麵鮮醤油房 周平

» Shuhei

(Address) 2-4-11 Ichibancho, Matsuyama

(Tel) 089-945-1025 (Hours) Mon-Sat 11:30am-2am

(Payment) Cash only (Languages) English, Chinese
- 12

中国料理 万寿

» Manju

(Address) 1-4-24 Nibancho, Matsuyama

(Tel) 089-945-9444 (Hours) Mon-Sat 6pm-12am

(Payment) Cash only (Languages) Japanese only
- 13

天領二番町店

» Tenryo Nibancho Branch

(Address) 1-6-7 Nibancho, Matsuyama (Tel) 089-934-7215

(Hours) Mon-Thur 6:30pm-2am / Fri-Sat 6:30pm-3am

(Payment) Cash or PayPal (Languages) Japanese only

*Subject to change. Information accurate as of March 2023.
※営業時間・定休日等については変更となる場合がございます。

Scan the QR code for additional information about ramen and a more detailed map.

Mapの詳細情報は、こちらのQRコードから

