



THE CITY OF NEW YORK  
MANHATTAN COMMUNITY BOARD 3  
59 East 4th Street - New York, NY 10003  
Phone (212) 533-5300  
www.cb3manhattan.org - mn03@cb.nyc.gov

Paul Rangel, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

**NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.**

**The following items and questionnaire package are due by date listed in email invite:**

- ☐ Photographs of the inside and outside of the premise.
- ☐ Schematics, floor plans or architectural drawings of the inside of the premise.
- ☐ A proposed food and or drink menu.

**The following items are due by noon Friday before the meeting:**

- ☐ Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- ☐ Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:  
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>  
(this is not required but strongly suggested if a relevant group exists)
- ☐ Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

Check which you are applying for:

- ☐ new liquor license    ☒ alteration of an existing liquor license    ☐ corporate change  
(Class Change Application (to On-Premises License))

Check if either of these apply:

- ☐ sale of assets    ☒ upgrade (change of class) of an existing liquor license

Today's Date: 3/29/2022

Is location currently licensed? ☒ Yes ☐ No    Type of license: Tavern Wine - TW 344

If alteration, describe nature of alteration: Upgrade to an On-Premises Liquor with the State Liquor Authority

Previous or current use of the location: Restaurant with license to sell beer and wine.

Corporation and trade name of current license: Legal Name: EK FOOD SERVICES, INC.

Fictitious Name: MARUFUKU RAMEN EAST VILLAGE

Assumed Name: MARUFUKU RAMEN

**APPLICANT:**

Premise address: 92 2nd Avenue, South Store New York, NY 10003

Cross streets: E. 5th and E. 6th Streets

Name of applicant and all principals: Name of the Applicant: EK FOOD SERVICES, INC.

Name of the Principals: Eiichi Mochizuki and Koji Kikura.

Trade name (DBA): MARUFUKU RAMEN

**PREMISE:**

Type of building and number of floors: Mixed use, 6 floors

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

☒ Yes ☐ No What is maximum NUMBER of people permitted <sup>70</sup> \_\_\_\_\_

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): \_\_\_\_\_  
R7A, C2-5(Commercial Overlay)

**PROPOSED METHOD OF OPERATION:**

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) Monday to Thursday: 11:30am-12:00am,  
Friday and Saturday: 11:30am-1:00am, Sunday 11:30am-12:00am.

Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ☐ Yes ☒ No  
If yes, please describe what type: (N/A)

Number of indoor tables? 17 Total number of indoor seats? 36

How many stand-up bars/bar seats are located on the premise (number, length, and location) \_\_\_\_\_  
One 36 ft custom bar with 15 seats on the ground floor

*(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)*

Does premise have a full kitchen? ☒ Yes ☐ No

Does it have a food preparation area? ☒ Yes ☐ No (If any, show on diagram)

Is food available for sale? ☒ Yes ☐ No If yes, describe type of food and submit a menu \_\_\_\_\_  
Japanese food specializing in ramen

What are the hours the kitchen will be open? Same as the hours of operation.

Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? Manager

How many employees will there be? 28

Do you have or plan to install ☐ French doors ☐ accordion doors or ☒ windows? do not open.

Will there be TVs/monitors? ☐ Yes ☒ No (If Yes, how many?) \_\_\_\_\_

Will premise have music? ☒ Yes ☐ No

If Yes, what type of music? ☐ Live musician ☐ DJs ☒ Streaming services/playlists

If other type, please describe \_\_\_\_\_

What will be the music volume? ☒ Background (conversational) ☐ Entertainment (live music venue level) Please describe your sound system: 4 small speakers installed at each 4 corner in the dining area.

Will you host any promoted events, scheduled performances, or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? No



If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? N/A

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment?

Please attach plans. (Please do not answer "we do not anticipate congestion.") Employees will constantly monitor the flow of the pedestrian/ vehicular traffic and assure that the traffic flow is not interrupted. Intervene if needed.

Will there be security personnel? ☐ Yes ☒ No (If Yes, how many and when) \_\_\_\_\_

How do you plan to manage noise inside and outside your business so neighbors will not be affected?

Please attach plans. Keeping music at the background level. Employees will manage and maintain the noise level inside and outside of the premises. Employees will intervene if needed.

Is sound proofing installed? ☒ Yes ☐ No Two layers of dry wall (ceiling) and soundproofing insulations are installed.

If not, do you plan to install sound proofing? ☐ Yes ☐ No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard) ☒ Yes ☐ No If Yes, describe and show on diagram:

Yes. The outdoor seatings are contained by wooden structure and set up in front of the store with clear path to the main entrance.

Currently not serving alcohol but there are 8 tables and 16 chairs, and alcoholic beverages will be served until 12am in the future.

#### APPLICANT HISTORY:

Has this corporation or any principal been licensed for sale of alcohol previously? ☒ Yes ☐ No

If yes, please indicate name of establishment: EK FOOD SERVICES, INC. (d/b/a MARUFUKU RAMEN)

Address: 92 2nd Avenue, South Store New York, NY 10003 Community Board # 3 (Manhattan)

Dates of operation: 7/19/2021 - Present

Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area? ☐ Yes ☒ No If Yes, please give trade name, address and describe the business \_\_\_\_\_

Has any principal had SLA reports or action within the past 5 years? ☐ Yes ☒ No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (name and address) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate Bar, Restaurant, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

**LOCATION:**

How many licensed establishments are within 1 block? 10

How many On-Premise (OP) liquor licenses are within 500 feet? 20

Is the premise within 200 feet on the same street of any school or place of worship? ☐ Yes ☒ No

**COMMUNITY OUTREACH:**

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups, but it is not required. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary)

***We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.***

1. My license type is: ☐ beer & cider ☐ wine, beer & cider ☒ liquor, wine, beer & cider
2. ☒ I will operate a full-service restaurant, specifically a (type of restaurant)  
Japanese ramen restaurant, or  
☐ I will operate a \_\_\_\_\_,  
☒ with a kitchen open and serving food during all hours of operation OR ☐ with less than a full-service kitchen but serving food during all hours of operation OR ☐ Other  
\_\_\_\_\_
3. My hours of operation will be:  
Mon 11:30am-12:00am ; Tue 11:30am-12:00am ; Wed 11:30am-12:00am ;  
Thu 11:30am-12:00am ; Fri 11:30am-1:00am ; Sat 11:30pm-1:00am ;  
Sun 11:30pm-12:00am . (I understand opening is "no later than" specified opening hour,  
and all patrons are to be cleared from business at specified closing hour.)
4. ☐ I will not use outdoor space for commercial use (including Open Restaurants) OR  
☒ My sidewalk café hours or other outside hours (including Open Restaurants) will be  
the same as operation hours except it closes at 12:00 am every night.  
\_\_\_\_\_
5. ☐ I will employ a doorman/security personnel: \_\_\_\_\_
6. ☐ I will install soundproofing, \_\_\_\_\_

7. ☒ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports. ☐ I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have ☒ DJs, ☒ live music, ☒ third-party promoted events, ☒ any event at which a cover fee is charged, ☒ scheduled performances, ☐ more than \_\_\_\_\_ DJs per \_\_\_\_\_, ☐ more than \_\_\_\_\_ private parties per \_\_\_\_\_
9. ☒ I will play ambient recorded background music only.
10. ☒ I will not participate in pub crawls or have party buses come to my establishment.
11. ☒ I will not have unlimited drink specials, including boozy brunches, with food.
12. ☐ I will not have a happy hour or drink specials with or without time restrictions OR ☒ I will have happy hour and it will end by 7 PM.
13. ☒ I will not have wait lines outside. ☒ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
14. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
15. ☒ Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Tatsuya Tanaka (Manager)

Phone Number: 650-276-8913

**EK FOOD SERVICES INC | Active****Premises Details**

Premises Name	EK FOOD SERVICES INC
DBA	MARUFUKU RAMEN
Serial #	1336518
Category	Retail
Type	On Premises Wine
Method of Operations	Bar/tavern Serving Beer, Wine And Cider
Days / Hrs of Operation	CB3 Stips: 11:30am-12:00am daily
Other	Recorded Music
Address	92 2ND AVE SOUTH STORE NEW YORK, NY 10003 New York County

**License Details**

Cert #	905747
Lic Type	TW
Lic Class	344
SLA Zone	1
Lic Exp Date	10/31/2023
Lic Efi Date	11/22/2021
Lic Iss Date	11/22/2021
Lic Org Date	11/22/2021
Status	Active

**Principal(s)**

Kikura, Koji Mochizuki, Eiichi
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**Disciplinary History**



**Within 500 FT**

**Total Number of Establishments selling/serving beer, wine (B/W) or Liquor (OP) is 50.**



R=Restaurant, B=Bar

	License Type/Class	Premises Name	DBA	Address	Serial #	Distance	
<b>One Block</b>							
1	OP	Local 92 Inc.	Local 92	92 2nd Avenue North Store	1290546	1.34 ft	R.
2	OP	88 2nd Ave Food Corp	The Kitchen Sink	88 2nd Avenue	1276644	50.08 ft	R.
3	Off Premises Liquor	S&P Liquor & Wine Corp	S&P Liquor and Wine	89 2nd Avenue North Store	1281498	101.22 sf	DBA is not recorded on LAMP.
4	OP	Kitchen Table Inc.	Frank	88B 2nd Avenue	1102529	111.38 sf	R. DBA is not recorded on LAMP.
5	OP	575 Pub on Second Inc.	The Cock	93 2nd Avenue, Cellar	1288774	113.92 ft	B.
6	On Premises Wine	Hou Yi Spicy Inc.	Hou Yi Hot Pot (closed)	97 2nd Avenue	1293861	122.71 ft	
7	OP	Trim Castle Corp	Coopers Craft & Cocktails	68 2nd Avenue	1255774	128.96 ft	R.
8	OP	Calexico Cinco LLC	Calexico (Temporary closed)	99 2nd Avenue	1316429	138.21 ft	
9	Off Premises Beer	Village Gourmet Grocery Inc	Village Gourmet Grocery	102 2nd Avenue	1254612	148.04 ft	DBA is not recorded on LAMP.
10	On Premises Beer	CHM BBQ Holdings LLC	Mighty Quinns Barbeque	103 2nd Avenue	1267439	164.53 ft	R.
<b>500 FEET</b>							
1	OP	Local 92 Inc.	Local 92	92 2nd Avenue North Store	1290546	1.34 ft	R.
2	OP	88 2nd Ave Food Corp	The Kitchen Sink	88 2nd Avenue	1276644	50.08 ft	R.



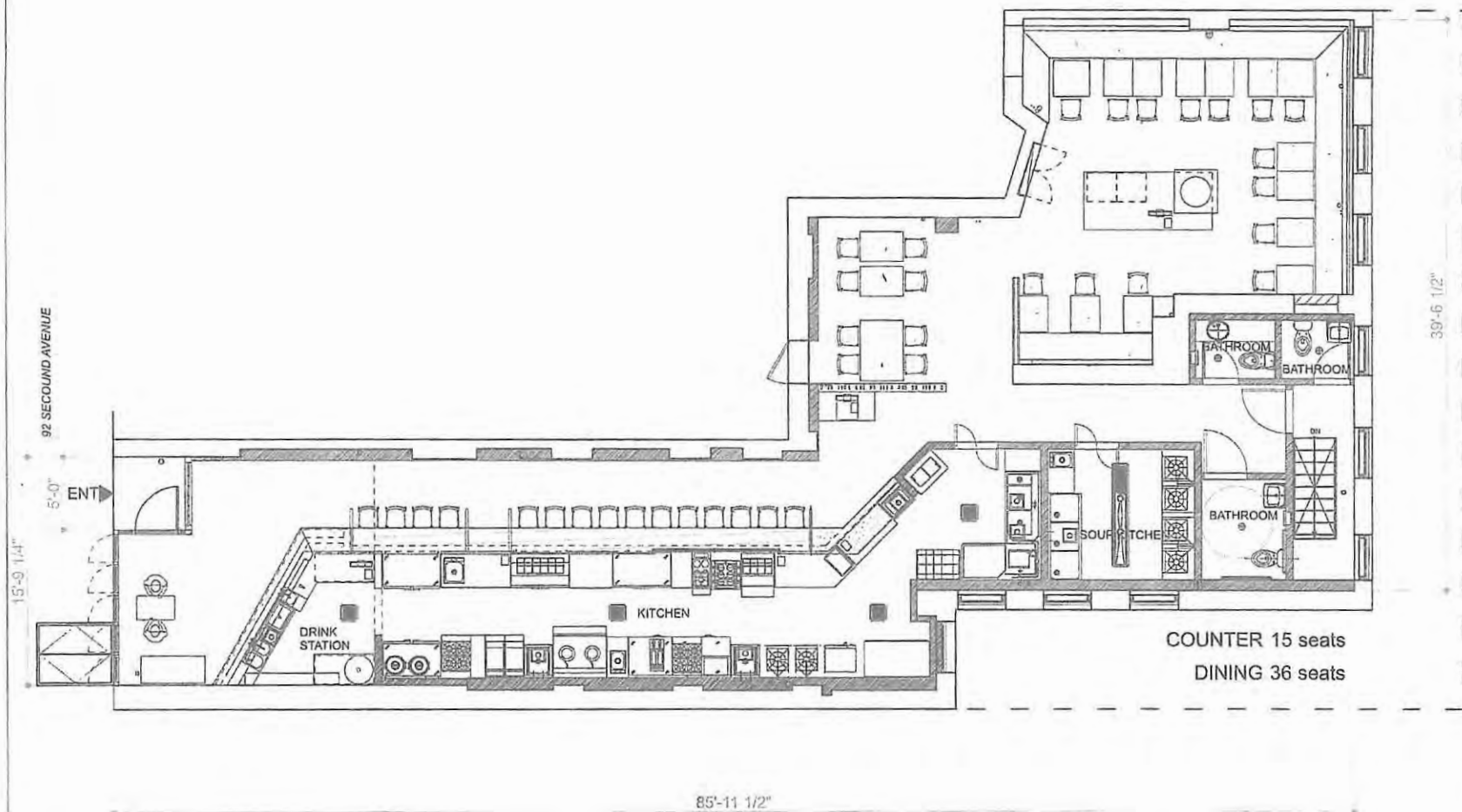
							R. DBA is not recorded on LAMP.
3	OP	Kitchen Table Inc	Frank	88B 2nd Avenue	1102529	111.38 ft	
4	OP	575 Pub on Second Inc.	The Cock	93 2nd Avenue	1288774	113.92 ft	B.
5	OP	Trim Castle Corp	Coopers Craft & Cocktails	87 2nd Avenue AKA 239 E 5th St.	1255774	128.96 ft	R.
6	OP	Calexico Cinco LLC	Calexico (Temporary closed)	99 2nd Avenue	1316429	138.21 ft	
7	OP	Bytelogics Inc	Mayamezcal	304 E 6th Street	1304247	140.67 ft	B.
8	OP	Fun Hat LLC	Beetle House	306 308 E 6th Street	1335682	152.57 ft	B.
9	OP	Edwin & Neal's LLC	Tablesides Italian Cook Shoppe	345 E 6th Street	1289297	332.12 ft	R.
10	OP	949 Grand Bar LLC	The Long Pour	155 2nd Avenue	1336060	348.64 ft	B.
11	OP	I Like Sit Down Comedy	New York Comedy Club on 4th Street	85 E 4th Street	1309404	389.19 ft	B.
12	OP	The Watering Hole of 2r	The Queen Vic	68 2nd Avenue	1024384	397.57 ft	B.
13	OP	CJFM LLC	Sestina	84 E 4th Street	1295105	415.17 ft	R.
14	OP	Kraine Gallery Bar Inc	K G B Bar	85 E 4th Street	1024275	431.94 ft	B.
15	OP	TED Arto Inc	Bar 82	78 80 E 4th Street	1324038	435.38 ft	B.
16	OP	JB MAX Inc	The Boiler Room	86 E 4th Street	1176096	444.21 ft	B.
17	OP	Kraine International Inc.	Red Room	85 E 4th Street, 3rd Floor	1273196	449.11 ft	B.
18	OP	Meath Trails Inc.	The Gray Mare	61 2nd Avenue	1024301	473.77 ft	B.
19	OP	Ukrainian American Soc	Association INC	122 2nd Avenue	1022433	477.87 ft	
20	OP	Clinton Craft LLC	Paloma Rocket	41 43 7th Street, Basement, Lower Level	1321215	488.74 ft	B.
21	On Premises Wine	Melotti USA LLC	Risotteria Melotti NYC	309 E 5th Street., Store #2	1272538	111.55 ft	R.

22	On Premises Wine	SUSHIBYM2 LLC	Sushi By M	300 E 5th Street, AKA 86 2nd Ave	1336339	141.32 ft	R.
23	On Premises Beer	CHM BBQ Holdings LLC	Mighty Quinns Barbeque	103 2nd Avenue	1267439	164.53 ft	
24	On Premises Wine	NAI TAPAS Restaurant C	NAI TAPAS	84 2nd Ave.	1339398	168.95 ft	R.
25	On Premises Wine	RAJ MAHAL REST INC.	Bombay Masala	322 E 6th Street	102865	180.77 ft	R. DBA is not recorded on LAMP.
26	On Premises Wine	Blobal Nippa USA INC.	J-Spec	239 241 E 5th Street	1332532	186.72 ft	R.
27	On Premises Wine	Vipri Corporation	Cacio Vino	80 2nd Avenue	1180702	220.48 ft	R.
28	On Premises Wine	Bricklane 1 LLC	Bricklane Curry House	77 2nd Ave, North Store	1316416	239.72 ft	R.
29	On Premises Wine	Golden Wings 786 LLC	Sauced Up	77 2nd Ave, South Store	1324011	250.55 ft	R.
30	On Premises Wine	78 Second Ave Sandwich	Bistro Nomad	78 2nd Avenue	1172077	256.75 ft	R.
31	On Premises Wine	RAA NYC LLC	Malai Marke	318 E 6th Street	1281862	269.28 ft	R.
32	On Premises Wine	338 E 6th Rest Inc.	Awash	338 E 6th Street	1153876	274.84 ft	R. DBA is not recorded on LAMP.
33	On Premises Wine	AOI Kitchen LLC	AOI Kitchen	320 E 6th Street	1319875	283.59 ft	R.
34	On Premises Wine	Kofuku LLC	Raku	342 E 6th St, Store 6/West Store	1286517	299.35 ft	R.

35	On Premises Wine	Hkook Corp	K'ook	324 E 6th Street, ST Level	1294617	348.48 ft	R.
36	On Premises Wine	Flove LLC	Dokodemo	89 E 4th Street	1306341	354.17 ft	R.
37	On Premises Wine	Shiawase Factory LTD	The Izakaya	326 E 6th St, West Store	1280157	365.34 ft	R.
38	On Premises Wine	Shoyu LLC	Souen	326 E 6th Street	1302952	374.69 ft	R.
39	On Premises Wine	Evir Corp	San Marzano	117 2nd Avenue	1259172	384.49 ft	R.
40	On Premises Wine	20X Hospitality LLC	Zen 6 (closed)	328 E 6th ST, Store 1	1315313	398.66 ft	R.
41	On Premises Wine	Burp Castle LLC	Burp Castle	41 E 7th Street	1166123	411.73 ft	R.
42	On Premises Wine	Standing Sports Bar LLC	Standings	43 E 7th Street	116120	421.03 ft	B.
43	On Premises Wine	Sanshi Yunnan Noodles	Sanshi Noodle House	118 2nd Avenue	1335171	435.85 ft	R.
44	On Premises Wine	Bronx Brewery	The Bronx Brewery	64 2nd Avenue	1336178	457.92 ft	B.
45	Off Premises Liquor	S&P Liquor & Wine Corp	S&P Liquor and Wine	89 2nd Avenue North Store	1281498	101.22 sf	
46	Off Premises Beer	Village Gourmet Grocery Inc	Village Gourmet Grocery	102 2nd Avenue	1254612	148.04 ft	
47	Off Premises Beer	Second Avenue Deli Mar	SK Deli Market	81 2nd Avenue	1234859	190.31 ft	
48	Off Premises Beer	2nd Ave Smoke & Beer	2nd Ave Smoke And Beer	82 2nd Avenue	1306195	195.47 ft	
49	Off Premises Beer	111 Second Food	New Yorkers Food Market	107 2nd Avenue	1223626	231.91 ft	

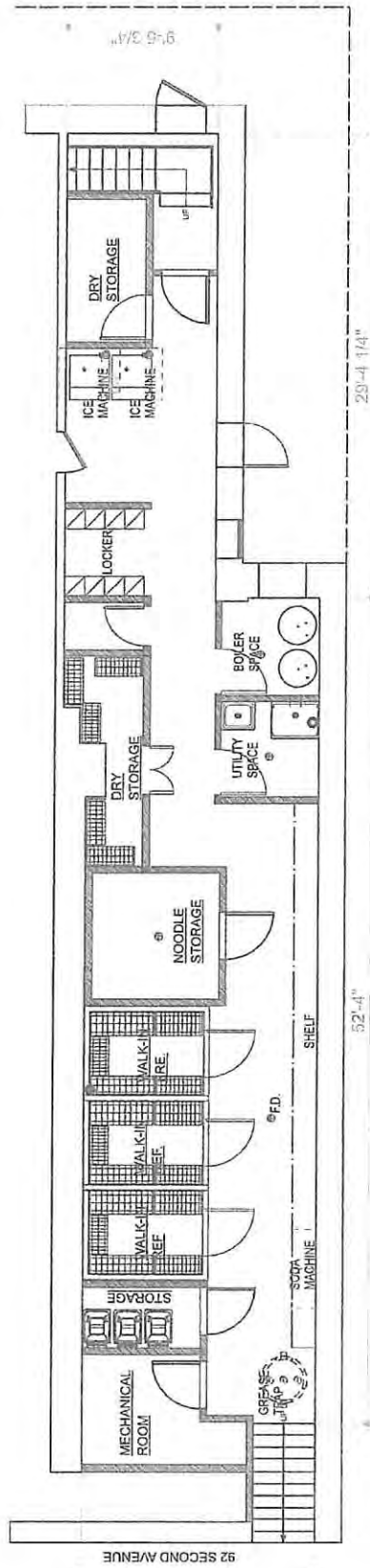


50	Off Premises				
	Beer	East Village Farm & Gro	Maple Beer	69 2nd Avenue	1020349 358.8 ft



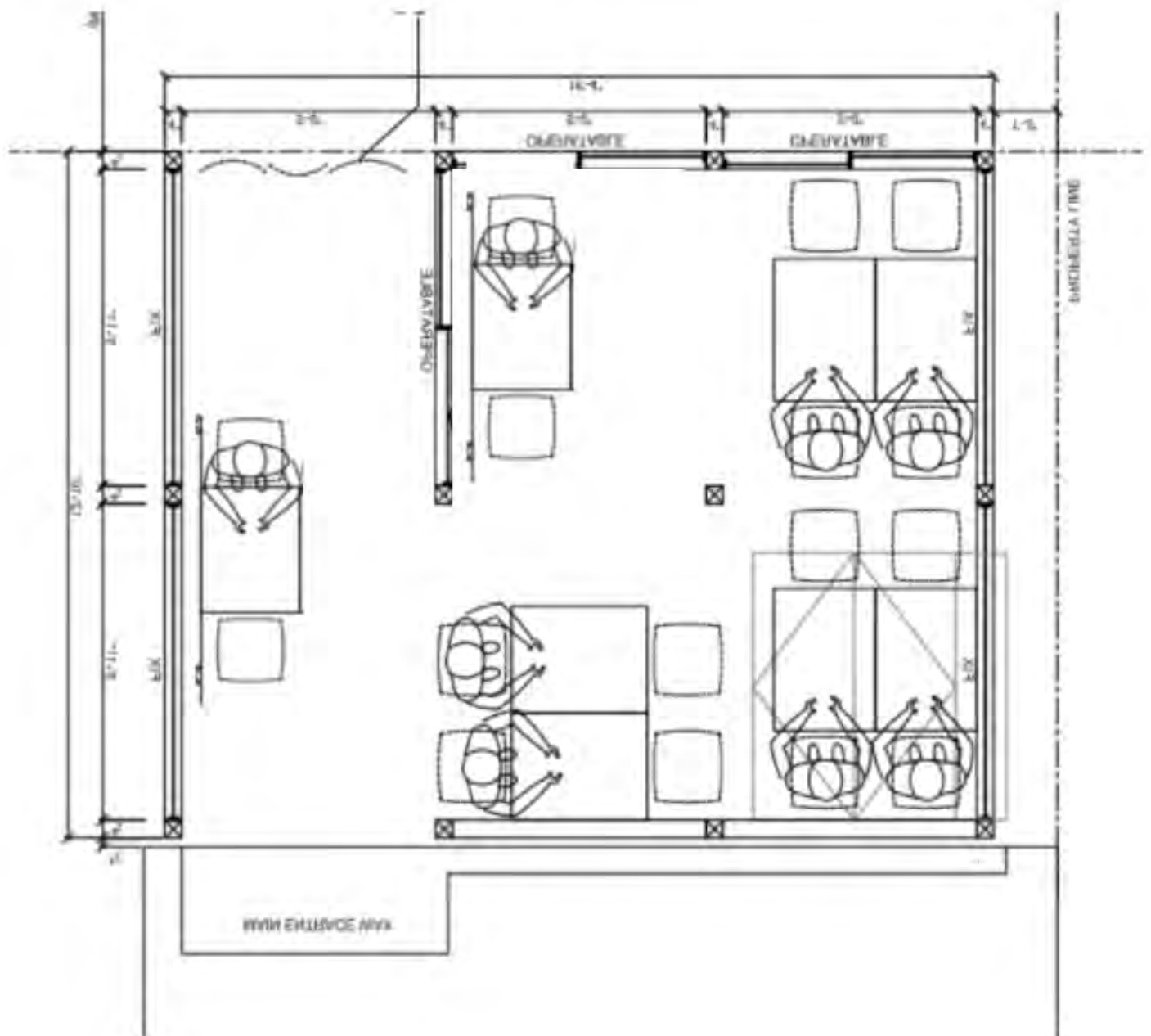
1st Floor Plan / 92 Second Ave NYC  
Scale: 1" = 10 ft

2,098.20 sqft



N  
 Cellar Plan / 92 Second Ave NYC  
 Scale: 1" = 10 ft  
 1,093.00 sqft





## Sidewalk Seatings



## NY EAST VILLAGE

92 2ND AVE  
NEW YORK, NY 10003

917.675.6765

*We take our pride in making everything HANDMADE.*

MARUFUKU PROUDLY SERVES THE AUTHENTIC HAKATA-STYLE  
TONKOTSU RAMEN – FEATURING MILKY AND UMAMI RICH BROTH  
MADE FROM BOILING PORK BONES FOR LONG HOURS, AN ULTRA-THIN  
ARTISANAL NOODLES THAT MATCH PERFECTLY WITH THE BROTH, AND  
CHA-SHU MADE FROM SPECIALLY SELECTED PORK.

TASTE & ENJOY THE REAL HAKATA-STYLE TONKOTSU RAMEN.



PLEASE VISIT [MARUFUKURAMEN.COM/FRANCHISING](http://MARUFUKURAMEN.COM/FRANCHISING)  
FOR A FRANCHISE OPPORTUNITY.

# SIDES

## SMALL BITES

**GYOZA** (7pcs) 7  
Pan-fried pork potstickers

**EDAMAME** 4  
Green Soybeans

**CHICKEN KARAAGE** 8  
Japanese style fried chicken

**BUTA KAKUNI** 12  
Soft thick braised pork belly

**TAKOYAKI** (5pcs) 7  
Octopus balls

**GESO FRY** 9  
Fried squid legs

**FRIED SHISHITO** 7  
Fried shishito pepper

**MARUFUKU BITES** (2pcs) 8  
Japanese steamed buns filled with  
homemade pork chashu

## RICE BOWLS

**KAKUNI BOWL** 6  
*Braised Thick Pork Belly Over Rice*  
Green onion, sesame seeds, kaiware sprout,  
pickled ginger and nori seaweed\*

**MENTAIKO BOWL** 5  
*Spicy Seasoned Cod Roe Over Rice*  
Green onion, sesame seed, kaiware sprout  
and nori seaweed\*

**CHASHU BOWL** 6  
*Chopped Pork Belly Over Rice*  
Green onion, sesame seeds, pickled ginger  
and nori seaweed\*

**KARAAGE BOWL** 6  
*Japanese Style Fried Chicken Over Rice*  
Green onion, sesame seed and nori seaweed\*

**STEAMED RICE** 2

## SALAD

**MARUFUKU SALAD** Small 6 Large 10  
Arugula and assorted vegetables

*Choose Your Dressing-*  
Soy Sauce Base *OR* Japanese Plum Flavor

*Menu items and pricing subject to change without notice.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



# RAMEN

CHOOSE SPICE LEVEL:

NO SPICY / MILD / MEDIUM / SPICY / ULTRA SPICY

## HAKATA TONKOTSU 15.5

*Hakata Style Ramen with Rich Pork Broth*

Chashu pork (simmered pork belly), seasoned soft boiled egg, green onions, kikurage mushrooms, and bean sprouts.

## HAKATA TONKOTSU DX 19.5

*Hakata Style Ramen with Rich Pork Broth*

Regular toppings (chashu pork (simmered pork belly), seasoned soft boiled egg, green onions, kikurage mushrooms, bean sprouts) & buta kakuni (braised thick pork belly), corn, and nori seaweed\*.

## CHICKEN PAITAN 15.5

*Chicken Ramen with Rich White "Paitan" Broth*

Chashu chicken breast, seasoned soft boiled egg, green onions, kikurage mushrooms, and bean sprouts.

## CHICKEN PAITAN DX 19.5

*Chicken Ramen with Rich White "Paitan" Broth*

Regular toppings (chashu chicken breast, seasoned soft boiled egg, green onions, kikurage mushrooms, bean sprouts) & grilled chicken leg on a sizzling plate, sweet corn, and nori seaweed\*.

*Limited 15 servings a day*

## VEGETABLE RAMEN 16

*Creamy Vegetable Broth with Spinach Noodles*

Tofu chashu, arugula, cherry tomato, red and yellow bell pepper, red onion, kaiware sprout, seasoned soft boiled egg. Topped with sesame seeds.

## EXTRA TOPPINGS

### BUTA KAKUNI 4

Braised thick pork belly

### CHASHU (3pcs) 3.5

Simmered pork or chicken

### TOFU CHASHU (3pcs) 2.5

### SEASONED SOFT BOILED EGG 3

### BAMBOO SHOOTS 1.75

### KIKURAGE MUSHROOMS 1

### BEAN SPROUTS 1

### GREEN ONIONS 1

### NORI SEAWEED\* (3pcs) 1

### SWEET CORN 2

## KAE-DAMA

### EXTRA NOODLES 1.5

*KAE-DAMA is an authentic Hakata-style way of refilling noodles. A hot, fresh boiled noodles are served in your remaining soup. PLEASE ORDER A KAE-DAMA BEFORE YOU FINISH YOUR FIRST SERVING. NO EXTRA BROTH IS SERVED SO PLEASE SAVE YOUR SOUP!*

# PREMIUM SAKE

## SWEET .....



**KAGUYA HIME**  
"BAMBOO PRINCESS"  
Bottle 17oz 42  
GRADE: Junmai  
RECOGNITION: Brewery Yamato Honke was established in 1677  
PROFILE: Mild flavour of marshmallow and hit of "ramune"



**TAITEN SHIRAGIKU**  
"WHITE FLOWER"  
Bottle 24oz 42  
Glass 4oz 11  
GRADE: Junmai Nigori  
RECOGNITION: Japanese brewery known to revive two strains of unique sake rice that was thought to be extinct  
PROFILE: Balanced sweetness and acidity with sweet aroma of goat milk

**SHOCHIKUBAI NIGORI** Bottle 12oz 12

## VERY DRY .....



**MARUFUKU RAMEN**  
"CIRCLE HAPPINESS"  
Bottle 24oz 58  
Glass 4oz 12  
GRADE: Junmai Dai Ginjo  
RECOGNITION: Won gold medal at Japanese National New Sake Appraisal  
PROFILE: Collection of fruity and floral finish



**FUKUJU BLUE**  
"ETERNAL HAPPINESS"  
Bottle 24oz 75  
Glass 4oz 15  
GRADE: Junmai Ginjo  
RECOGNITION: Served at The Nobel Prize Award Ceremonies for 9 consecutive years  
PROFILE: Very smooth, refreshing, and crisp finish

## DRY .....



**BROOKLYN KURA**  
"BLUE DOOR" *from Brooklyn*  
Bottle 24oz 60  
Glass 4oz 12  
GRADE: Junmai  
RECOGNITION: From New York's first sake brewery  
PROFILE: Full Bodied, earthy, dry, with subtle notes of banana and ripe melon



**BROOKLYN KURA**  
"#14" *from Brooklyn*  
Bottle 24oz 60  
Glass 4oz 12  
GRADE: Junmai Ginjo  
RECOGNITION: From New York's first sake brewery  
PROFILE: Fresh, crisp, light and aromatic with a dry finish



**HEAVEN SAKE**  
"DASSAI"  
Bottle 24oz 150  
Glass 4oz 30  
GRADE: Junmai Daiginjo  
RECOGNITION: Winner of the 2019 & 2020 BEST SAKE  
PROFILE: Floral, apple, pears, wild Berries



**HEAVEN SAKE**  
"URAKASUMI"  
Bottle 24oz 80  
Glass 4oz 16  
GRADE: Junmai Ginjo  
RECOGNITION: Winner of 2019 Double Gold Proof Award  
PROFILE: Lemon peel, honey comb, cocoa, and white raisin



**BEPPIN NIGORI**  
"PURE BEAUTY"  
Bottle 24oz 60  
Glass 4oz 12  
GRADE: Junmai Dai Ginjo  
RECOGNITION: Uses award winning rice "Tsuayhime"  
PROFILE: Clean and smooth flavour with a touch of mineral

**HOT SAKE** Large 10oz 12

# Marufuku Original COCKTAILS

**PEAR & YUZU WHITE SANGRIA** Pitcher 37oz 35  
Peach, pear, yuzu, apple juice, citrus and pinot grigio

**BERRY & SPICE RED SANGRIA** Pitcher 37oz 35  
Red raspberry, honey, cinnamon, cranberry juice, chili, and cabernet sauvignon

**PEAR & YUZU WHITE NIGORI SAKE** Glass 5oz 8  
Peach, pear, yuzu, apple juice, citrus and nigori sake

**BERRY & SPICE RED NIGORI SAKE** Glass 5oz 8  
Red raspberry, honey, cinnamon, cranberry juice, chili, and nigori sake

**SPICY HOT SAKE** Glass 5oz 10  
Red raspberry, honey, cinnamon, cranberry juice, chili, and hot sake

# WINES

**CALIFORNIA - RED WINE** Glass 5oz 7

**CALIFORNIA - WHITE WINE** Glass 5oz 7

# BEERS



**SAPPORO PREMIUM**

Glass 16oz 7  
Pitcher 54oz 19



**BROOKLYN LAGER**

Glass 16oz 9.5  
Pitcher 54oz 26



**SIXPOINT BENGALI**

Glass 16oz 10  
Pitcher 54oz 26



**BLUE POINT  
TOASTED LAGER**

Glass 16oz 10  
Pitcher 54oz 26

**KIMINO SPARKLING JUICE** 5.5/each

- **YUZU:** Made with hand-picked and freshly squeezed Yuzu juice
- **UME:** Made with hand-picked and whole-pressed Ume plum.
- **MIKAN:** Made with hand-picked Mikan mandarins and sugar cane.
- **RINGO:** Made with Fuji apples hand picked in the Aomori region.

**MOSHI** 5.5/each

- **YUZU & WHITE PEACH SODA**
- **YUZU RED SHISO & APPLE SODA**

**BRUCE COST GINGER ALE** 5.5/each

- **ORIGINAL**
- **POMEGRANATE WITH HIBISCUS**

**COKE, DIET COKE, SPRITE** 2.5/each

**VOSS Still OR Sparkling Water** Bottle 375ml 3

**HOJI CHA (HOT TEA)** 2

**ICED MATCHA (UNSWEETENED GREEN TEA)** Glass 2.5

## Proposed Liquor Drink Menu

- Cocktails (with Japanese twist)
  - a) Chu-hai (Japanese Shōchū )
  - b) Shōchū Sour (Japanese Shōchū )
  - c) Bloody Mary (Vodka)
  - d) Martini (Gin)
  - e) Sour (Whiskey)
  - f) Highball (Whiskey)
  - g) Negroni (Gin, Vermouth, Liqueur)
  
- Japanese Whiskeys
- Japanese Shōchū
- Full Bar

MARUFUKU RAMEN  
92 2nd Ave  
EAST VILLAGE



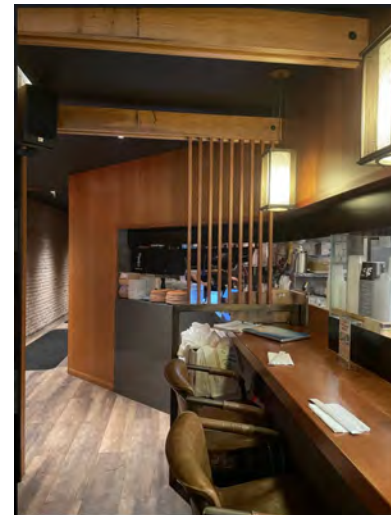
# Store Front



# Sidewalk Seatings



# Inside Store (Entrance / Bar Area)

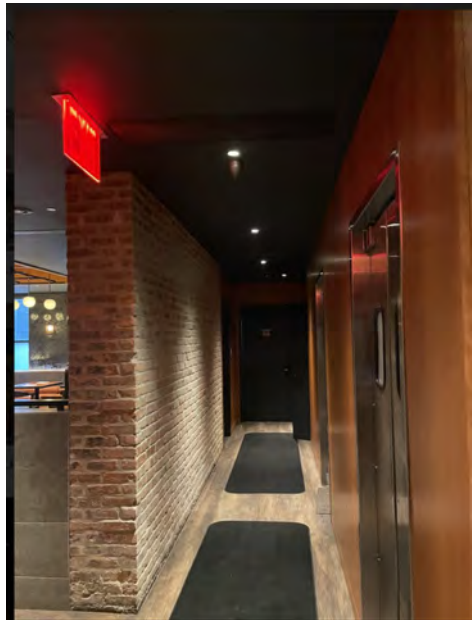




# Bar Back



# Hallway to bathroom and downstairs





# Main dining Area



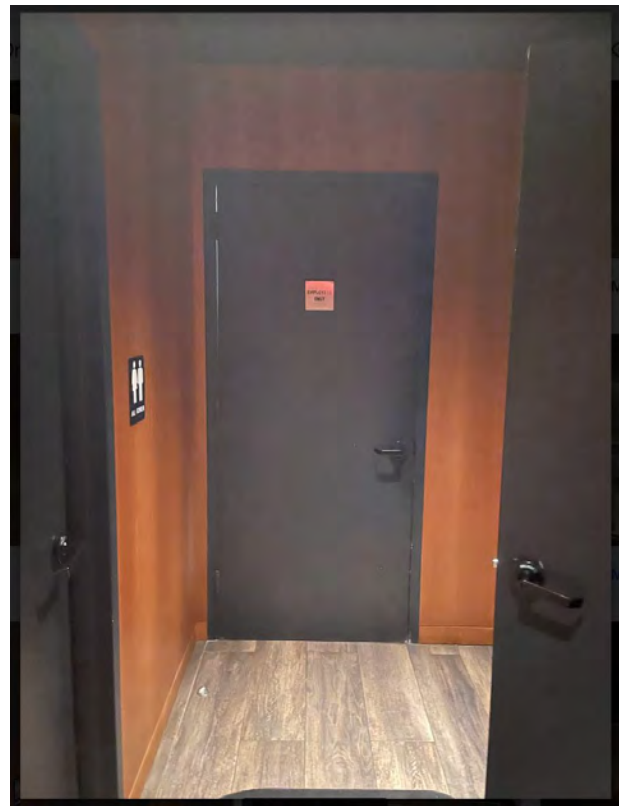
# Main Kitchen



## Sub Kitchen for Soup Cooking

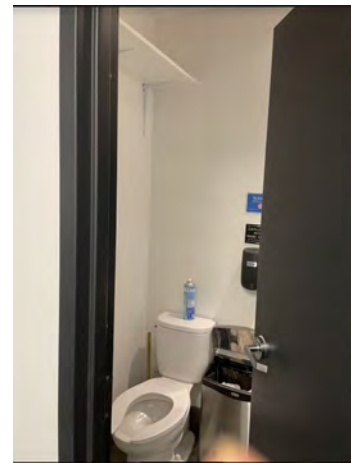
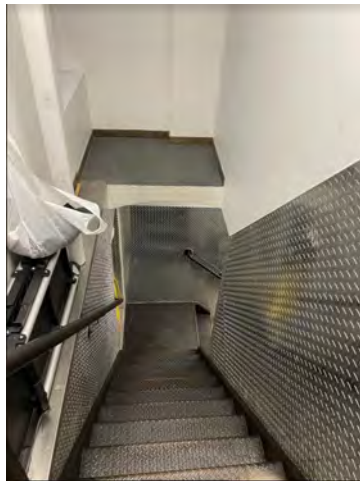
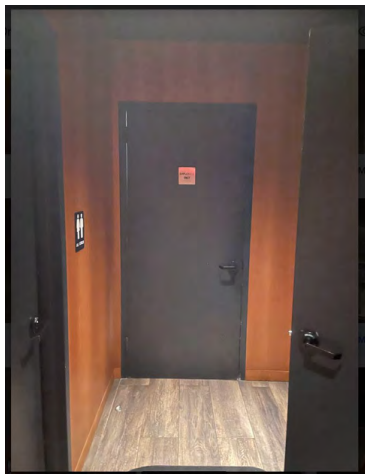


# Bathroom





# Access to Employee office

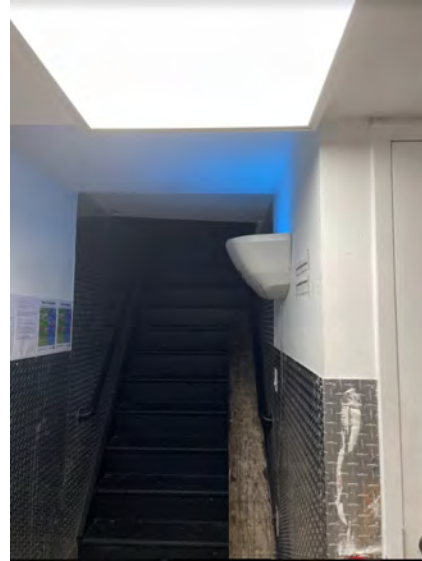


# Staff Room





# Downstair Storage and water tank



The applicant's principals, Eiichi Mochizuki and Koji Kikura founded EK FOOD SERVICES, INC. ("Applicant") in October 2003 in San Francisco, California. Applicant opened its first restaurant, a Japanese restaurant specializing in Shabu Shabu, in San Francisco in 2004. Applicant currently operates fifteen (15) Japanese restaurants in the U.S. Applicant operates MARUFUKU RAMEN brand in New York City as well as at five (5) locations in California and one (1) location in Texas. The New York City location began its operations (pre-SLA license approval) in July 2021. A tavern wine license was approved in November 2021. Applicant's Ramen received many recognitions in the U.S. "Tasting Table," a well-known food and drink enthusiasts organization, recognizes the Applicant (New York City Location) as one of ***the top 29 Best Ramen Restaurants in America.***



# EK FOOD SERVICES INC.

Message / Interview / Company / Shop Info / Photo Gallery / Q&A / Recruitment

## EK FOOD SERVICES INC.

=



店舗紹介  
Shop Info

EK FOOD SERVICES INC. HOME > 直営店舗紹介

しゃぶしゃぶ・すき焼き

**SHABUWAY**  
Mountain View, San Jose,  
San Francisco

**SHABUSEN**  
San Francisco



ラーメン居酒屋

**GOKU**  
San Francisco

**WARAKU**  
San Francisco

**MENOH**  
San Francisco  
Los Angeles  
Valley Fair

**YUGEN**  
Mountain View

**MARUFUKU**  
San Francisco  
Oakland



麺処 うどん

**MUGIZO**  
San Francisco







ラーメン居酒屋

GOKU

San Francisco

WARAKU

San Francisco

MENOH

San Francisco

Los Angeles

Valley Fair

YUGEN

Mountain View

MARUFUKU

San Francisco

Oakland





麵処 うどん

**MUGIZO**

San Francisco







上記直営店の他にカリフォルニア州及びテキサス州にて業務提携等の店舗がございます。

募集要項を見る

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# 29 Best Ramen Restaurants In America



BY JOLEE SULLIVAN / MARCH 4, 2022 3:34 PM EDT

Amidst the scramble of struggle and conflict in our society, there seems to be one universal beacon of hope. No matter how else goes wrong, we can find solace in the fact that we can still eat ramen, and that you can travel virtually anywhere in the world and find a great bowl of ramen.

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While a solid majority of some of the country's best ramen restaurants are congregated in diverse metropolitan cities like **New York** and Los Angeles, there are stellar spots serving up savory, flavorful bowls of the stuff across the country. Ramen is one of those dishes that can be simultaneously familiar and innovative, as pickier customers can safely order chicken or pork broth with noodles and classic toppings, while those looking for something novel can head to trendier spots for innovative concoctions like Impossible Meat ramen or hazelnut milk ramen. Even those with serious food allergies or restrictions, like vegans or celiacs, can find genuinely delicious ramen at many highly-rated restaurants around the country.

To put it simply, there are a *lot* of incredible ramen restaurants in America. To help you out, we have compiled a list of the top 30 ramen restaurants in the U.S., corner to corner, from down in Miami, Florida to up in Portland, Oregon. Ramen road trip anyone? Sounds like a delicious idea to us.

**Marufuku Ramen, New York, NY**



We'll preface by saying that a lot of the ramen restaurants on our list are located in New York City. If you live in NYC, please have a field day with this information. If not, don't worry, there is likely something near you. **Marufuku Ramen** in the East Village is one of the most well-known ramen spots in NYC, but they also have several locations in California and Texas.

Marufuku regularly **earns five-star ratings** for two reasons: their stellar, umami-rich ramen bowls, and their impeccable service. Most customers rave about their variety of chicken ramen bowls, including daily specials that sell out quickly, like chicken paitan. Marufuku uses ultra-thin, authentic noodles and a highly selective pork chashu for their milky, Hakata-style tonkotsu broth, which takes around 20 hours to make — talk about authenticity! This spot also offers a creamy vegetable broth, spinach noodles, and a wide variety of appetizers and rice bowls to compliment your main course.



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Eat & Drink

# New ramen restaurant Marufuku Ramen comes to East Village

By Dean Jamieson

0 comments   Posted on August 10, 2021



Photo courtesy of Marufuku Ramen

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Turn off the stove and put away the Top Ramen – a new ramen restaurant, San-Francisco-renowned, is coming to the East Village.

Known for their Hakata-style ramen, which incorporates thin noodles and pork broth, Marufuku Ramen is well known in California, with locations across the state. Now they're expanding across the country, to New York City's East Village, with a new location at 92 2nd Avenue.

"The entire Marufuku Ramen family is excited about the opportunity to bring our famous ramen across the country to New York," said Eiichi Mochizuki, co-founder. "It's truly a dream come true for all of us."

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Photo courtesy of Marufuku Ramen



Photo courtesy of Marufuku Ramen

Besides their Hakata-style ramen, Marufuku also offers a wide variety of Japanese culinary fare, from rice bowls, to takoyaki, to gyoza. But their specialty is their tonkatsu ramen, done in a traditional style where the broth is “cooked for several hours to extract umami flavor,” served with “ultra-thin artisanal noodles and Cha-shu made from specially selected pork.” Paitan, and vegetable ramens, are also available.

Open Sunday to Thursday, from 5 p.m. to 10, Marufuku Ramen does both dine-out and take-out. For more information, visit [www.marufukuramen.com/eastvillage](http://www.marufukuramen.com/eastvillage).

### LATEST NEWS



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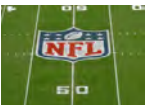
‘It’s like out of a dystopian movie’: Inside an emotional city raid on a Brooklyn homeless



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Photo courtesy of Marufuku Ramen



Photo courtesy of Marufuku Ramen



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Nets' Seth Curry: 'Seeding isn't indicative of the type of team that we are'



Jets owner Woody Johnson bows out of bidding for Chelsea FC

## THINGS TO DO



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amNY Weekender | 9 things to do in NYC, March 25-27



Photo courtesy of Marufuku Ramen

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RAMEN NEWS



(/news/restaurants-bars/06-08-18-souk-akebab-house-trinity-groves)

## Top-notch ramen restaurant from San Francisco unfurls Frisco spinoff

By Teresa Gubbins/author/teresa\_gubbins/2020/06/08, 2:40 pm

f 0 t 3 e



Signature noodles are extra-thin. Photo courtesy of Janice H./7ep/https://www.yelp.com/biz/marufuku-ramen-ef-san-francisco?select=BQYUuLV0qPisTrQ2W20g)

An acclaimed ramen restaurant from the Bay Area is coming to Texas. Called **Marufuku Ramen**(https://www.marufukuramen.com/), it's a noodle shop from San Francisco, where it has earned raves and long lines for its authentic tonkotsu ramen.

It will open its first location in Texas and its first outside of California in Frisco, at 9292 Warren Pkwy., in the same vibrant center as 85C Bakery and Kura Revolving Sushi Bar.

Frisco will be only the third Marufuku; its other two locations are in San Francisco's Japantown and in Oakland.

John Nguyen, who represents the Frisco center where Marufuku will reside, says that it's pegged to open in October.

Marufuku was founded by Eiichi Mochizuki and Koji Kikura, Bay Area veterans who've operated a number of successful restaurants, including Shabuway, a small shabu-shabu restaurant chain they opened in 2004 that launched the first shabu-shabu wave throughout northern California; and Hime, one of the very first izakaya-style restaurants in the U.S. when they opened it in 2007.

Marufuku specializes in two highly perfected bowls: chicken paitan and Hakata-style tonkotsu ramen, a variation on pork-based tonkotsu but with thinner noodles.

Its tonkotsu ramen features a rich broth that's cooked for over 20 hours. It contains cha-shu braised pork belly, seasoned soft-boiled egg, green onion, kikurage mushrooms, bean sprouts, and their trademark ultra-thin noodles.

It can also be ordered in a "deluxe" version with additional ingredients including thick pork belly, corn, and nori seaweed.

Their Kyoto-style chicken paitan boasts a thick, opaque, extra-creamy broth. It contains cha-shu chicken breast, soft-boiled egg, green onion, kikurage mushrooms, bean sprouts, and noodles. It, too, can be ordered in a deluxe version with extra goodies.

They welcome custom requests such as choice of thick or thin broth, the firmness of the noodles, five levels of spice — from "no spicy" to "ultra spicy" — and even what is called "kae-dama," or a second helping of noodles.

Other menu items include izakaya-style appetizers such as Japanese-style karaage fried chicken, fried squid legs, shishito peppers, and Marufuku bites, which are Japanese steamed buns filled with cha-shu pork.

A quartet of rice bowls pairs rice with toppings such as chopped pork belly, fried chicken, and spicy cod roe. They also serve sake and beer.

promo ALERT 📢 Eataly's Restaurant Fest is happening now (/alerts/4930)



(/news/restaurants-bars/06-10-18-dulcet-cafe-trinity-groves-coffee)

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- Cult-fave bridal brand brings \$99 bridesmaid dresses to Plano pop-up(https://dallas.culturemap.com/news/fashion/03-29-22-birdy-grey-99-dollar-bridesmaid-dresses-pop-up-neighborhood-goods/)
- New 4-day food and wine fest showcases Texas' best in historic locale(https://dallas.culturemap.com/news/travel/03-29-22-tasting-texas-food-festival-james-beard-foundation-san-antonio/)
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Nguyen says they're thrilled to have a unique and high-quality concept such as Marufuku make its Texas debut. "Mr. Mochizuki came to tour Texas and wanted to be part of that center, with all of the other exciting concepts we've brought to Dallas-Fort Worth," he says.

While the Texas location will feature Marufuku's signature dishes, it's also likely to offer dishes that are unique.

"They'll tailor the menu to the location and cater to everyone's tastes," Nguyen says. "We'll be lucky to get some of the most authentic and top-notch ramen."

f 0 t 3 e



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AUSTIN

COMING ATTRACTIONS

# One of San Francisco’s Best Ramen Restaurants Is Coming to Austin

Marufuku Ramen will open in Mueller with Hakata-style tonkotsu

by [Nadia Chaudhury](#) | Oct 21, 2021, 12:53pm CDT



A bowl of ramen from Marufuku. | [Marufuku Ramen/Facebook](#)

San Francisco Japanese noodle restaurant [Marufuku Ramen](#) is opening its second-ever Texas location in Austin. The new restaurant will be found at 1900 Aldrich Street, Suite #180 in the Shorenstein Alpha building in Mueller starting sometime in 2022.

Marufuku focuses on Hakata-style tonkotsu, with creamy pork bone broth and thin noodles, served with varying spice levels. The restaurant is [also known for](#) its deluxe chicken paitan, which comes with an entire chicken leg. The rest of the menu includes rice bowls and assorted smaller items such as gyoza, karaage, takoyaki, and steamed buns. Everything will be available for dine-in, takeout, and third-party delivery services.

Marufuku Ramen founders Eiichi Mochizuki and Koji Kikura opened the original restaurant in San Francisco in 2017. And now, there are multiple locations throughout California, as well as single ones in New York and Frisco, Texas, the latter of which [opened](#) in June 2019.

Also opening in the Mueller Aldrich Street district is a second Austin location of Houston-based [Tiny Boxwoods](#)’s walk-up bakery offshoot [Tinys Milk & Cookies](#). The menu will serve cookies, coffee, ice cream, and pastries. It’ll be found on the street level of the [forthcoming Origin Hotel](#) at 1825 McBee Street with outdoor seating starting in 2022. The hotel will also feature a new all-day restaurant called Blue Lacy.

These two expansions are among the several announced forthcoming restaurants and tenants coming to the neighborhood. This includes the [already-announced Veracruz All Natural physical restaurant](#) taking over the [former J.T. Youngblood’s address](#) starting in early 2022.

New York’s Ivan Ramen [opened](#) in Austin as a delivery/pickup-only restaurant earlier this April. Austin’s ramen scene includes top-tier spot [Ramen Tatsuya](#), [among others](#).

RELATED

[Where to Slurp Great Bowls of Ramen in Austin](#)

- [All Coverage of Marufuku Ramen](#) [ESF]



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## San Francisco's Marufuku bringing its popular ramen to Redwood City

Uploaded: Jun 9, 2020

Marufuku Ramen, whose 20-hour tonkotsu ramen regularly drew long lines in San Francisco pre-pandemic, is opening a new location in downtown Redwood City.

Marufuku is headed to 865 Middlefield Road, where a large close-up photo of a bowl of ramen is papered over the windows. The space was last occupied by Green Leaf Asian Bistro & Cafe.

This will be owner Eiichi Mochizuki's fourth Marufuku location. The company is expanding rapidly with franchised locations planned in Southern California and Texas, said Carlos Herrador, Marufuku's executive vice president of franchise operations.



*A rendering of Marufuku's forthcoming Redwood City location. Photo courtesy Marufuku Ramen.*

Marufuku is known for *hakata*, a regional style of ramen — a rich pork broth served with thinner than typical noodles. Marufuku's *hakata* ramen is topped with *chashu* pork belly, a seasoned soft boiled egg, green onions, *kikurage* mushrooms and bean sprouts. The [menu](#) also includes chicken *paitan* and vegetable *ramens*, rice bowls and sides like *karage* and fried *shishito* peppers.



Marufuku's popular hakata-style tonkotsu ramen. Photo via Marufuku Ramen Facebook.

Herrador said the Redwood City location was slated to open in July but progress has stalled with all city permits and inspections on pause during the coronavirus shutdown. They're now aiming for a September opening.

He's hopeful indoor dining will be allowed by then. The company has been discussing how to space out tables inside and use an outdoor patio to ensure safety.

"We're hoping the sales will be back, people will feel more comfortable and things will have gotten better by then," he said. "We want people to feel safe."

Marufuku isn't Mochizuki's first restaurant. He opened Shabuway, a Japanese-style hot pot restaurant, in San Mateo with Koji Kikura in 2004, according to Shabuway's website. They went on to open two more locations in Mountain View and San Jose. (All Shabuways remain closed until further notice.)

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Marufuku's San Francisco and Oakland locations

Herrador said Mochizuki's goal is to open more

"The Bay Area is very important market for ramen



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## Comments

Posted by **Chris**, a resident of College Terrace, on Jun 10, 2020 at 1:48 pm + 4 people like this

I respect them in opening a new restaurant in the environment and wish them continued success. One has to have huge marufuku gonads to do this! Will enjoy supporting them when they open.

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Posted by **NoodleMan**, a resident of Barron Park, on Jun 10, 2020 at 2:26 pm + 6 people like this

Is there a noticeable difference between going to a ramen restaurant VS a 25 cent package of Top Ramen & adding various things like tofu, green onions, chicken/beef/pork etc.?

I could not imagine spending more than \$5.00 for a bowl of restaurant prepared ramen unless I was in Japan.

Spending more than \$12.00 for a plate of spaghetti is also questionable as anyone (including a child) can make certain pasta dishes.

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Posted by **AGarcia**, a resident of another community, on Jun 11, 2020 at 2:04 am + 2 people like this

Nice, can't wait to try this place once it opens.

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Posted by **@NoodleMan**, a resident of another community, on Jun 11, 2020 at 9:48 am + 11 people like this

Your first question implies you've never tried real ramen. (And the same comment -- maybe also from you? -- has greeted other ramen-house news on this blog). You might someday want to try it, and understand at long last. Then again, these places can get crowded, so it may be in my own interest to assure you that your fantasy notion is valid and you shouldn't bother.

Your second question just continues the long tradition of couldn't-be-worth-it negativity by people opining on this website about restaurants they haven't tried and apparently never will.

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Posted by **Bean**, a resident of Another Palo Alto neighborhood, on Jun 11, 2020 at 5:00 pm + Like this comment

Excited to see this, but also sad that Green Leaf is gone. Green Leaf was one of my favorite lunchtime options♦their pork belly bowl was incredible, and they also made a great Bahn Mi.

But I also love ramen, so I'm sure I will survive. :)

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Posted by **NoodleMan**, a resident of Barron Park, on Jun 16, 2020 at 9:28 am + 2 people like this

QUOTE: "Your first question implies you've never tried real ramen."

^ I've been to Japan and have enjoyed a bowl of udon at ballgames (as popular at Japanese baseball parks as hot dogs are at American MLB parks) and inexpensive locally prepared ramen at smaller diners in rural Japan.

Ramen prepared in AMERICA is oftentimes overpriced (for what it is) as a diner mentality for perceived 'exotica' is generally a sign of ignorance.

Not surprisingly, a plate of spaghetti bolognese served in an Italian-themed restaurant in Japan can be overpriced as well.

And as aforementioned, to pay more than \$12.00 for a plate of basic spaghetti at an American restaurant is questionable (and perhaps a sign of ignorance as well).

Basic rule of thumb...if something can be EASILY prepared at home, to overpay for a menu item along the same lines is both a sign of ignorance and laziness.

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Posted by **JCH**, a resident of Menlo Park: Central Menlo Park, on Jun 16, 2020 at 12:38 pm + 3 people like this

Neither a good Ramen nor a true Bolognese are 'easy' to make. A great Ramen broth can take hours or days to make. Many places also make their own noodles etc...

A real bolognese also needs to cook for a 3 - 4 hours. Not complicated, but not an everyday thing.

While Mr. Noodleman may have visited Japan and eaten udon (not ramen) at the ballpark, which is like judging American Cuisine based on ballpark food?!?

He has also failed to appreciate the time, effort and money that goes into running a restaurant - even the one's here in America.

Check out Ivan's story about running a Ramen restaurant in San Francisco.

I can't wait to try the new place!



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 EVAN J. LANCASTER ([HTTPS://WWW.LAWEELLY.COM/AUTHOR/ELANCASTER/](https://www.laweekly.com/author/elancaster/)) x APRIL 5, 2021 (1)

Marufuku Ramen, the Bay Area's well-known purveyor of authentic Japanese ramen, featuring a silky, smooth, 20-hour Hakata-style broth, has recently opened a new location in Irvine's Los Olivos Marketplace.

While Orange County is already supplied with a wealth of top-notch ramen joints, Marufuku's approach differs when it comes to the Hakata-style tonkotsu broth, which is the centerpiece of the entire Marufuku experience.

The attention to detail at Marufuku does not end with the broth, but rather begins. One slurp, and you will understand.

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*Photo courtesy of Marufuku Ramen*

The key process behind Marufuku's luscious tonkotsu broth is a 20-hour cook time. In order to fully extract the umami flavor, this authentic broth is made by slow boiling pork bones. This slow-cooking process results in a combination of oily broth featuring a thick, milky layer of umami.

Filling a ramen spoon with this broth will showcase the different layers of fat and umami intermingling as clear and dark layers that seem to glimmer with every shift of movement. If you look closely, you can find shiny bubbles of flavor that will reflect back at you, just before disappearing in a satisfying mouthful of decadence.

Swimming in this thick hakata-style broth are specially selected "ultra-thin artisanal noodles." Here, guests can dictate their own experience from the style of ramen, to the choice of protein and even the firmness of the noodle itself.

The two main protein choices on Marufuku's menu are chashu pork and chicken paitan. The melt-in-your-mouth chashu pork, which is simmered pork belly, provides a much richer mouth-feel, and all-around more fatty flavor.

If you go, a trusted order would consist of Marufuku's fried squid legs, known as Geso Fry, served with a delightful mayo, followed up by the popular Hakata Tonkotsu, featuring chashu pork, a seasoned soft boiled egg, green onions, kikurage mushrooms and bean sprouts.

If you like spice, you can go medium spice and get extra spices on the side. The spice served is cayenne pepper, which does not alter the flavor of the food.





Originally opened in San Francisco, Marufuku Ramen is the product of Bay Area natives Eiichi Mochizuki and Koji Kiura. The new location becomes the fifth, and the only Southern California-based location for the Marufuku chain.

"I am extremely proud of our team's ability to execute this restaurant opening, even in the most unpredictable times," Mochizuki said. "We look forward to serving Southern California with our Hakata-style-Ramen!"

Quietly opened in December, patrons have not been able to get the true, sit-down ramen experience anywhere recently. Now, as Orange County reopens in the Orange Tier, Marufuku at the Los Olivos Marketplace location offers plenty of outdoor seating, and indoor capacity is expected to be increasing as regulations ease.

Sitting in Marufuku's patio under the tall palm trees lining the Los Olivos Marketplace, it dawned on me that this giant bowl of amazingly delicious ramen was the first sit-down ramen experience I've had in more than a year.

Overwhelmed by the flavor of the broth upon first bite, I looked at this over-sized bowl of ramen piled with huge slabs of pork belly, and a soft simmer egged. I wondered how I would finish this gigantic portion – embarrassed that I might have taken on more than I could chew.

Then I realized – the ramen was so delicious it actually made me forget for a split second – that to-go containers existed.







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# Marufuku Ramen opens in Redwood City, its third Bay Area location



Susana Guerrero, SFGATE  
Oct. 27, 2020



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Newsletters

Marufuku Ramen opens its third Bay Area outpost at 865 Middlefield Road in Redwood City on Oct. 27, 2020.  
Marufuku Ramen

It used to be that if you wanted a bowl of hot, slurpy noodles from Marufuku Ramen, you'd need to find them in Oakland or [San Francisco's Japan Center](#). Well, that will no longer be the case for fans who live in the Peninsula.

Marufuku Ramen opened a new location in Redwood City on Tuesday, making it the third Bay Area outpost and fourth store for the growing franchise, which has a location in Frisco, Texas, too.

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"It is our great pleasure to officially open Marufuku Ramen in Redwood City, California," Eiichi Mochizuki, co-founder of Marufuku Ramen, said in a statement. "I am extremely proud of our team's ability to execute this restaurant opening, even in the most unpredictable times."

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The new outpost is within a stone's throw of BOX in a pedestrian-friendly segment of Middlefield Road. The restaurant's original opening date was pushed back, and Carlos Herrador, the executive vice president of franchise operations, said he is thrilled to welcome guests who have anxiously waited for its unveiling.

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“People just want to get out and enjoy the ramen,” Herrador told SFGATE. “We invited all our neighboring restaurants, and everyone is really excited to have a well-known restaurant in the area.”

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The new location will offer indoor dining at limited capacity and outdoor seating near firepits. There's also a bar inside with local sake on tap from Sequoia Sake brewery and Japanese beers from Hitachino Nest Beer, among others.

“That's something that we don't have at the other restaurants,” Herrador said. “This one is the first with a bar in California.”

Marufuku Ramen opens its third Bay Area outpost at 865 Middlefield Road in Redwood City on Oct. 27, 2020.  
Marufuku Ramen

When Marufuku Ramen first opened in San Francisco's Japan Center in 2017, it quickly became a popular destination for its Hakata-style ramen. The tonkotsu broth is pork based and cooked for more than 20 hours. Once

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The Redwood City menu will remain similar to its Bay Area counterparts and feature other popular bites like the chicken karaage, Japanese-style fried chicken, and the buta kakuni, thickly sliced braised pork belly. At this time, the Redwood City location will not offer takeout or delivery, but Herrador says that's in the works.

Later this year, Marufuku Ramen plans to open a location in Irvine and will also open a location in San Diego by 2021, Herrador said.

*Marufuku Ramen opens its new location at 865 Middlefield Road in Redwood City on Tuesday. Business hours are Wednesday, Thursday and Sunday from 11:30 a.m. to 2 p.m. and from 5:30 p.m. to 9 p.m. Business hours Friday and Saturday are from 11:30 a.m. to 2 p.m. and from 5:30 p.m. to 10 p.m.*



Written By  
**Susana Guerrero**

Reach Susana on

Susana Guerrero is a reporter for SFGATE covering the Bay Area's food scene. She received an M.A. in journalism from USC Annenberg School for Communication and Journalism and earned a B.A. in English from UC Berkeley. She's a Bay Area native. Email her at [Susana.Guerrero@sfgate.com](mailto:Susana.Guerrero@sfgate.com)

# Authentic Hakata-style Tonkotsu ramen diner opens in Irvine

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Renowned Marufuku Ramen restaurant opens its newest location in California's Orange County.

IRVINE -- Popular in the Bay Area for their Hakata-style Tonkotsu ramen, [Marufuku](#) opens newest location in Irvine, California.

The San Fransico-based concept, co-founded by Eiichi Mochizuki, features tasty options for both vegetarians and protein-lovers.

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"Irvine, I think at the moment in Orange County, is one of the meccas of Asian food," said German Fabregas, owner of [Marufuku Ramen](#), located in Irvine's Los Olivos Market Place.

The traditional Japanese menu includes three ramen choices and a variety of Asian-inspired small plates.

"Everything here is made v

Topping as one of the favo

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simmered pork belly.

"As soon as you taste it, it will create like different emotions," described Fabregas.

With Orange County entering less restrictive tiers, the restaurant invited guests for a private tasting showcasing dishes, beautiful interior and outdoor dinning area.

"It has been a tough year, you know. Proud to be opened and just serving our community," said Fabregas.

"Being Asian myself, supporting a local Asian business is of utmost importance to me," said Ling Lu of Tustin.

Marafuku Ramen has multiple locations in California - one in Texas, with another new SoCal restaurant opening in Del Mar come spring 2021.

"It just warms your soul; the flavors just pack a punch," said food blogger Jeana Viteri of Glendale. "You're just going to walk away feeling incredibly happy with something that you ate, and that's hard to beat."

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