

元祖

東京濃厚ちやんぽん

30秒の魔法
喜びの一杯熟成 伝
倉承JIGE
MON

FIRST TOKYO STYLE CHAMPON-RAMEN



定番



醤
特
油
選

SHIRO CHAMPON

白

A rich and creamy chicken & pork bone broth, slow-simmered for depth and body, topped with stir-fried seasonal vegetables and tender pork. Comforting, balanced, and deeply savory.



味
旨
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辛

AKA CHAMPON

赤

A bold, spicy miso-based chicken & pork bone broth with layered heat, stir-fried vegetables, and pork. Warming, savory, and full of umami.



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黒

KURO CHAMPON

A deeply savory chicken & pork bone broth finished with aromatic roasted garlic oil and crispy garlic chips, delivering an intense yet balanced garlic-forward flavor.

SHIRO SARA UDON

白



Crispy fried noodles generously topped with a thick, silky champon-style sauce made from rich chicken & pork bone broth, finished with vegetables for contrast and texture.

AKA SARA UDON

赤



Crispy noodles covered in a spicy miso-based sauce with chili heat and vegetables, offering a satisfying balance of crunch, spice, and umami.

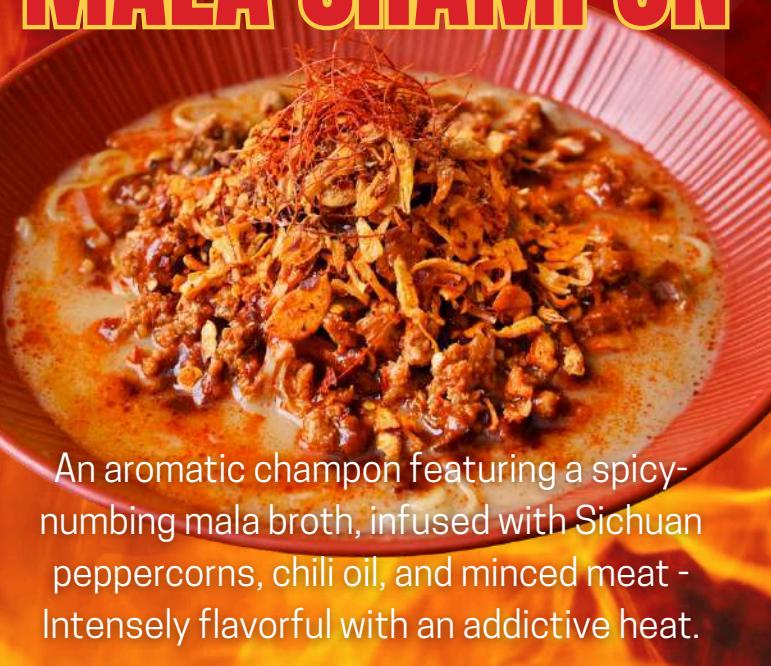
KURO SARA UDON

黒



Crispy noodles paired with a savory garlic-forward sauce finished with roasted garlic oil and deep umami notes, bold yet comforting.

MALA CHAMPON



An aromatic champón featuring a spicy-numbing mala broth, infused with Sichuan peppercorns, chili oil, and minced meat - Intensely flavorful with an addictive heat.

HORUMON CHAMPON

A hearty champón topped with tender, slow-cooked beef offal, layered over a rich yet refined chicken & pork bone broth.



SEAFOOD CHAMPON

A luxurious champón built on a rich chicken & pork bone broth, topped with a generous assortment of seafood and vegetables.

