



30秒の魔法  
喜びの一杯

祖元

東京濃厚ちゃんぽん

JIGE  
MON





# FIRST TOKYO STYLE CHAMPON-RAMEN

定番



特選  
醤油

## 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.



旨辛  
味噌

赤

## AKA CHAMPON

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



焦がし  
にんにく

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



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



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



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

## SEAFOOD CHAMPON

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

