



With all the information on the delicious ramen restaurants in Wakayama City!

Wakayama Ramen

Map & Guide



English
Version

Traditional Wakayama Ramen
Soy sauce/Pork bone broth
Chef's unique creation!
Owner's original



Special
Edition

TAKE FREE

What is Wakayama ramen?

There are two types of Wakayama ramen, pork bone broth soy sauce ramen and the chef's original ramen. You can enjoy various ramen from traditional to the unique chef's original in any long-established ramen restaurant.

Wakayama ramen was originated from food stands.

Wakayama ramen was originated from food stands inside Wakayama City during the mid-Showa period (1945~1965). The food stands were lined up near the Shakomae Station which was the city centre during that time. The streets were very lively with the food stands competing with each other. Eventually, these food stands became the ramen restaurants in various parts of the city. And with this, the present Wakayama ramen culture was formed.

Must-see for beginners! Five basic principles of Wakayama ramen:

- The soup of Wakayama ramen is pork bone broth and soy sauce based.
- The basic toppings are Chashu pork, menma (seasoned bamboo shoots), green onions, and fishcake. However, the toppings may vary depending on the restaurant!
- In some ramen restaurants, you have a choice of thin, straight or soft noodles. Please indicate your preferred firmness of noodles when you order!
- The hayanarezushi and hard boiled eggs on the table are not for free. There is an honour system which you report and pay for how much you had at the end.
- Help yourself for water!

*May vary depending on the restaurant.

Soup



Pork bone broth and soy sauce flavoured is the characteristic of Wakayama ramen. There are "soy sauce ramen" with strong soy sauce flavour, and smooth pork bone broth based rich flavoured "Tonkotsu Ramen."

Hayanarezushi



An instant version of Wakayama's specialty "Narezushi" which is a type of fermented sushi with salted mackerel on top of sushi rice and wrapped with leaves of giant reed. The moderately sour taste of Hayanarezushi is compatible with the richness of the pork bone broth soy sauce flavour.

The Honour System



The locals usually have Wakayama ramen with hayanarezushi and hard boiled eggs. The rule is that you have to report the number of eggs and sushi you had when you pay the bill.



Wakayama ramen

City centre map

K Downtown Tourist Information Centre
H Hotel/Ryokan
P Municipal Parking Lot

All the information on this map are as of January, 2021, which is subject to change. Thank you for your understanding.

~ Types of Soup ~

- Soy sauce
- Pork bone broth
- Owner's original

- 10 Kyobashi Kotaro** map B-3
 京橋 幸太郎 ことわろう ☎+81-73-432-9399
 B1 of Sankei Kyobashi Building, 1-1 Honmachi, Wakayama City
 Business Hours: 11:00 AM~1:00 AM
 (closed from 2:30 PM~5:30 PM on weekdays)
 Closed on Mondays * may have special holidays

Not only the ramen is delicious here, but the owner who has 40 years of experience in Japanese cuisine can make you dishes with the fish he caught by himself.
- 11 Kuku 中国酒家くうくう** map C-2
 ☎+81-73-428-0099
 2-13 Motoderamachi, Wakayama City
 Business Hours: 5:00 PM~12:00 AM
 11:30 AM~2:00 PM, 5:00 PM~11:00 PM
 on Sundays and national holidays
 Irregular holidays
 The popular KUKU-noodles use light soup base that matches with the spicy minced meat exquisitely! Various toppings are also available.
- 12 KOURAI 中華飯店 香来** map E-3
 ☎+81-73-426-1881
 B1 of Wakayama Mio, 5-61 Misonocho, Wakayama City
 Business Hours: 10:00 AM~10:00 PM (LO 9:30 PM)
 No holidays * same holidays as Wakayama Mio

Kourai noodles are made of chicken stock and seasoned with spicy home-made meat miso. The crunchy fried vegetables are absolutely irresistible!
- 13 KOURYUU-SOUBOU 幸龍創房** map B-4
 ☎+81-73-424-3611
 64 Higashinocho, Saikayamachi, Wakayama City
 Business Hours: 11:00 AM~8:00 PM
 Closed on Sundays and national holidays

In the photo is shrimp miso ramen topped with Chashu! Agodashi stock pork bone broth soy sauce ramen is limited to 10 servings per day!
- 14 Menya Hishio 麵屋 ひしお 本店** map B-3
 ☎+81-73-423-6330
 45 Bokuhanmachi, Wakayama City
 Business Hours: 11:00 AM~2:30 PM (LO 2:15 PM),
 5:30 PM~11:00 PM (LO 10:30 PM) * Limited supply
 Closed on Mondays
- 15 Menya Hishio 麵屋 ひしお JR駅前店** map E-3
 ☎+81-73-499-8099
 5-7-12 Misonocho, Wakayama City
 Business Hours: 11:00 AM~2:30 PM (LO 2:15 PM),
 6:00 PM~12:00 AM (LO 11:30 PM) * Limited supply
 Irregular holidays

Please try the Kishu Yuasa Ginryo Soy Sauce Ramen with outstanding soy sauce flavour and taste. The soup base is made with the Yuasa soy sauce from Wakayama Prefecture.
- 16 Ramen Marui ラーメン 丸美 中之島本店** map D-2
 ☎+81-73-427-2662
 2323 Nakanoshima, Wakayama City
 Business Hours: 6:00 PM~1:00 AM Closed on Sundays
- 17 Ramen Marui ラーメン 丸美 十二番丁店** map B-3
 ☎+81-73-425-6678
 1F of Le Chateau Junibancho, 87 Junibancho, Wakayama City
 Business Hours: 11:00 AM~9:00 PM (LO 8:45 PM)
 * 11:00 AM~5:00 PM (LO 5:00 PM) on Sundays
 Closed for New Year's holiday period

The pork bone broth soup base is well-stewed to bring out the rich flavour, and the ramen is topped with lots of shredded green onions.
- 18 Marushige まるしげ中華そば店** map E-3
 ☎+81-73-473-0190
 1F of Suzuki Building, 1-20, 3-chome, Ota, Wakayama City
 Business Hours: 11:30 AM~ 2:00 PM, 6:00 PM~12:00 AM
 Closed on Mondays and Tuesdays

Marushige is a cozy ramen restaurant that welcomes everyone.
- 19 Marumi Shoten 丸美商店** map E-3
 ☎+81-73-426-1231
 B1 of Wakayama Mio, 5-61 Misonocho, Wakayama City
 Business Hours: 10:00 AM~10:00 PM (LO 9:30 PM)
 No holidays * same as Wakayama Mio

Thin noodles with soup base made with well-stewed pork bone and chicken carcass. It is a flavour loved by many people.
- 20 Ryuotei 龍王亭** map D-3
 ☎+81-73-431-2086
 4-82 Misonocho, Wakayama City
 Business Hours: 11:30 AM~ 3:00 PM, 5:00 PM~11:00 PM
 Closed on Mondays (open if Monday is a national holiday)

Dongpo Pork Noodles served with melt-in-mouth tender braised pork belly and flavourful soup.
- 21 Tadayama 多田屋** map E-3
 ☎+81-73-422-2276
 5-11-18, Misonocho, Wakayama City
 Business Hours: 9:00 AM~10:00 PM
 Closed for two days in August and beginning of the year (three days in January)

Pork bone soy sauce ramen with richer soy sauce flavor. It has a light taste and is easy to eat. You can enjoy it with alcohol and appetizers!

- 1 Fukui Shokudo 福井食堂** map C-3
 ☎+81-73-433-4722
 71 Shinsaikamachi, Wakayama City
 Business Hours: 11:00 AM~8:00 PM (LO 7:30 PM)
 Closed on Mondays and Tuesdays.
 There are irregular holidays.

The popular Wakayama ramen from this ramen restaurant with 70 years of history uses light-textured pork bone broth soy sauce soup and is very easy to eat.
- 2 Marukyo 中華そば 丸吉** map C-3
 ☎+81-73-423-5754
 120 Saikamachi, Wakayama City
 Business Hours: 11:00 AM~2:00 PM, 4:00 PM~9:00 PM
 Closed on Thursdays

This long-established ramen restaurant uses traditional method to maintain the taste. The Wakayama ramen and green onion Wakayama ramen are the popular dishes here.
- 3 Arochi Marutaka 本家アロチ** map D-3
 ☎+81-73-432-3313
 2-50 Tomodacho, Wakayama City
 Business Hours: 5:30 PM~LO 3:00 AM
 Closed on Sundays

The previous owner started the restaurant as a food stand over 60 years ago making pork bone broth soy sauce ramen, the origin of Wakayama ramen.

- 4 Marutoyo 中華そば まる豊** map E-3
 ☎+81-73-488-1133
 Liesse Wakayamaekai mae, 2-2-4 Kuroda, Wakayama City
 Business Hours: 11:00 AM~3:00 PM, 6:00 PM~11:00 PM
 Closed on Sundays

A typical Wakayama ramen with pork bone soy sauce. Although the soup is made from pork bone, it's mild and easy to eat!
- 5 Marumi 中華そば 丸美** map D-1
 ☎+81-73-424-6065
 525 Nakanoshima, Wakayama City
 Business Hours: 6:00 PM~2:00 AM (LO 1:45 AM)
 Closed on Mondays

Marumi uses thin noodles, and the light-textured pork bone broth soy sauce soup base is simmered for 8 hours. Innards ramen is also popular here.
- 6 Ide Shoten 井出商店** map D-4
 ☎+81-73-424-1689
 4-84 Tanakamachi, Wakayama City
 Business Hours: 11:30 AM~11:30 PM
 Closed on Thursdays

The origin of pork bone broth flavoured Wakayama ramen. The ramen have a moderately mild and well balanced flavour.

- 7 Marutaya Burakuricho 中華そば丸田屋 ぶらくり丁店** map C-2
 ☎+81-73-423-1245
 5-35-1 Kitashin, Wakayama City
 Business Hours: 11:00 AM~3:00 AM (LO 2:30 AM)
 No Holidays

Everyone loves this rich-looking, but light-textured Wakayama ramen regardless of age and gender.
- 8 Seino KINTETSU department Wakayama 清乃 近鉄店** map E-3
 ☎+81-73-433-1122
 (Representative phone number of the Kintetsu Department Store)
 B1 of Kintetsu Department Store Wakayama Branch,
 5-18 Tomodacho, Wakayama City
 Business Hours: 10:00 AM~7:00 PM (LO 6:40 PM) * Limited supply
 Same holidays as the Kintetsu Department Store Wakayama Branch




This popular Wakayama ramen has a strong soy sauce flavour, and its rich taste is irresistible. The Spicy RED is also recommended.
- 9 Ofukuro no aji Agata おふくろの味 あがた** map D-3
 ☎+81-73-431-8404
 2-52 Tomodacho, Wakayama City
 Business Hours: 6:00 PM~4:00 AM
 Closed on Sundays

Subtle flavoured Japanese style ramen made with Ichiban-dashi soup. You can add ginger and tempura flakes to make it even tastier!

Wakayama ramen

Wide area map

~ Types of Soup ~

-  Soy sauce
-  Pork bone broth
-  Owner's original

Due to COVID-19, business hours may be subject to change. Please contact the stores directly for more details.



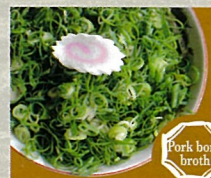
22 Maruki 中華そば 丸善
☎+81-73-447-9557
1-1-3 Wakaurinami, Wakayama City
Business Hours: 5:00 PM ~ 1:00 AM
Closed on Mondays

Simple and rich soy sauce flavoured Wakayama ramen that goes extraordinarily well with straight noodles. You can feel the depth of the flavour in your mouth.



23 Masayoshi 正善
☎+81-73-461-1739
591-1 Nogawa, Wakayama City
Business Hours: 11:00 AM ~ 9:00 PM (LO 8:45 PM)
Closed on Thursdays and every third Wednesday of the month and from January 1 to January 3

Although the pork bone broth of Masayoshi's Wakayama ramen has a thick texture, the taste is mild and soft. The soup is so gentle that you can drink it all up.



24 Marudai 中華そば まるだい
☎+81-73-447-3100
3-7-58 Nishihama, Wakayama City
Business Hours: 11:00 AM ~ 10:00 PM (LO 9:30 PM)
No holidays

Marudai uses strictly selected 100% Japanese pork bone to make the broth, which goes well with thin noodles. You can get a large serving of green onions during lunch time and one-time noodle refill during dinner time for free.



25 Marusansoba 丸三そば
☎+81-73-444-1971
6-2-88 Shioya, Wakayama City
Business Hours: 11:00 AM ~ 9:00 PM
Closed on Sundays and from December 31 to January 4

Root vegetables are added to the pork bone and chicken carcass broth to give this Wakayama ramen a sweet taste. The Chashu topping is also delicious.



26 Marutaya Jiromaru
中華そば 丸田屋 次郎丸店
☎+81-73-480-1245
76-3 Jiromaru, Wakayama City
Business Hours: 11:00 AM ~ 10:00 PM (LO 9:30 PM)
No holidays

Everyone loves this rich-looking, but light-textured Wakayama ramen regardless of age and gender.



27 Kodawari no Yagura Ramen Nishinosho
こだわりのやぐらラーメン 西ノ庄店
☎+81-73-455-4035
378-1 Nishinosho, Wakayama City
Business Hours: 11:00 AM ~ 10:00 PM (LO 9:45 PM) * Limited supply
Closed on Tuesdays and New Year's Day (January 1)

28 Kodawari no Yagura Ramen Kokutaidoro
こだわりのやぐらラーメン 国体道路店
☎+81-73-425-0567
574-4 Kozaike, Wakayama City
Business Hours: 11:00 AM ~ 4:00 AM (LO 3:30 AM)
* 11:00 AM ~ 0:00 AM (LO 11:45 PM) on Wednesdays
Closed on New Year's Day * opens from December 31 to 5:00 AM on January 1

29 Sandaime Yagura
三代目やぐら 和歌山 中華そば
☎+81-73-472-8873
824 Kuruu, Wakayama City
Business Hours: 11:00 AM ~ 3:30 PM
Closed on New Year's Day (January 1)

The authentic pork bone broth soy sauce soup base with chewy noodles leave a deep impression for those who have had it. And the owner is committed to use locally produced ingredients.



30 AJISEN Ramen Wakayama-kita IC
味千拉麺 和歌山北インター店
☎+81-73-461-3567
105 Taya, Wakayama City
Business Hours: 11:00 AM ~ 3:00 PM, 5:00 PM ~ 9:30 PM
Irregular Holidays

Ajisen Ramen challenges to create new taste while specializing in Kumamoto ramen. Ajisen Ramen and Paiku Ramen are popular.



31 KYUKAMURA KISHU-KADA
休暇村紀州加太
☎+81-73-459-0321
483 Miyama, Wakayama City
Business Hours: 11:30 AM ~ 2:00 PM (LO 1:30 PM) * Restaurant
No holidays

The special soup base of the Sea Bream Ramen is made with sea bream stock. It is very delicious and goes well with Shirasu rice bowl.



32 Green Corner
グリーンコーナー 本店
☎+81-80-4293-1909
48-1 Dejima, Wakayama City
Business Hours: 11:00 AM ~ 10:00 PM (LO 9:30 PM)
Closed from January 1 to January 3



33 Green Corner Tsukijibashi
グリーンコーナー 築地橋店
☎+81-73-424-5117
1-1 Funatsucho, Wakayama City
Business Hours: 11:00 AM ~ 10:00 PM (LO 9:30 PM)
Closed on January 1



34 Green Corner AEONMALL
グリーンコーナー イオンモール店
☎+81-73-453-0220
573 Nakaazakusutani, Wakayama City
Business Hours: 10:00 AM ~ 9:00 PM (LO 8:30 PM)
No holidays

Tenkake Ramen is the comfort food of Wakayama. You will be addicted to the umami of tenkasu in the light soup base.



35 Bariuma Shikago
ばりま 和歌山四ヶ郷店
☎+81-73-488-7318
204-2 Kano, Wakayama City
Business Hours: 11:00 AM ~ 12:00 AM (LO 11:30 PM)
No holidays



36 Bariuma Shinbori
ばりま 和歌山新堀店
☎+81-73-494-4851
6-108-1 Tebira, Wakayama City
Business Hours: 11:00 AM ~ 12:00 AM (LO 11:30 PM)
No holidays



37 Bariuma Kimiidera
ばりま 和歌山三井寺店
☎+81-73-488-7168
12-11 Kemi, Wakayama City
Business Hours: 11:00 AM ~ 11:00 PM (LO 10:30 PM)
No holidays

Bariuma ramen's thick soup base is made by simmering pork bone and chicken carcass for many hours. The Barikoi Ramen is even richer and also delicious.



You'll crave it after watching this!

Check out here to get Wakayama ramen as souvenirs!

Wakayama City Tourist & Souvenir Centre
3 Ichibancho, Wakayama City (Wakayama Historical Centre 1F)
TEL: +81-73-435-1184
Business Hours: 9:00 AM ~ 6:00 PM (from Mar. to Nov.)
9:00 AM ~ 5:00 PM (from Dec. to Feb.)
Holidays: from Dec. 29 to Jan. 3



Tourist information of Wakayama City

Wakayama city Tourism Division
Tel. +81-73-435-1234
<http://www.city.wakayama.wakayama.jp/kankou/>

Wakayama City Tourist Association
Tel. +81-73-433-8118
<http://www.wakayamakanko.com/>



Wakayama Ramen Map & Guide