



Ramen Hitoyoshi



メニュー
MENU



人吉のこだわり

Hitoyoshi Philosophy

SOUP スープ

人吉が誇る純度100%の濃厚豚骨スープ

人吉の独自製法で12時間煮込んだ豚骨スープは、豚本来の旨味を引き出しています。コラーゲンたっぷりの上質な豚足と首の骨を使用し、臭みのない濃厚な味わいに仕上げます。

Luscious 100% pure Tonkotsu soup, the pride of Hitoyoshi

Simmered for 12 hours using Hitoyoshi's original recipe, our Tonkotsu broth brings out the authentic pork flavor. Made with premium collagen-rich pig trotters and neck bones, ensuring a rich taste without any gamey smell.

NOODLES 麺

人吉でしか味わえない自家製博多麺

人吉ラーメンは丁寧に手作りされた博多麺が自慢です。日本国産小麦粉を使用し、毎日手作りでお届けしております。また、お好みに合わせて麺の硬さをお選びいただけます。

Handcrafted Hakata Noodles Exclusively for Hitoyoshi

At Hitoyoshi, we elevate your ramen experience with our meticulously handcrafted Hakata noodles. Made from premium, imported Japanese flour and delivered fresh to our shop daily, these noodles are crisp and wheaty, offering a truly satisfying slurp. We also let you customize the doneness of your noodles to your liking, ensuring that every bowl of ramen is perfectly tailored to your taste.

CHASHU チャーシュー

一晩じっくり漬け込んだ旨味たっぷりのチャーシュー

チャーシューは当店のラーメンの目玉で、塩ベースのタレに一晩漬け込むことで、柔らかくて口の中でとろける豚肉を提供しております。じっくり時間をかけて焼き上げたチャーシューはクリーミーで香ばしく、濃厚な旨味が豚骨スープにマッチ。チャーシューのジューシーな食感と香ばしさが、豚骨ラーメンの味わいをより一層引き立て、一口ひとくちが楽しくなります。

Carefully marinated overnight, our Chashu is packed with flavor

The Chashu is the highlight of our ramen, offering tender, melt-in-your-mouth slices of pork that have been marinated overnight in our Hitoyoshi special Chashu sauce. Slowly baked to perfection, this Chashu boasts a rich and umami flavor that complements the creamy and savory Tonkotsu broth. The succulent texture and savory taste of the Chashu enhance the overall experience of enjoying a bowl of Tonkotsu ramen, making each bite a delight.

HITOYOSHI CHILLI PASTE 人吉辛子ペースト

秘伝の味！

このピリッとした辛味のペーストは、ラーメンに良い刺激を与えます。唐辛子やニンニク、ごま油などをベースにブレンドしたもので、繊細で香り豊かなペーストを作ります。

A secret recipe!

This tangy and spicy paste is a good addition and add a kick to your ramen. It typically consists of chili peppers blended with ingredients such as garlic, sesame oil, creating a complex and aromatic paste.

KARASHI MOYASHI 辛子もやし

食べ始めたら止まらない！

おろしにんにくとごまと共に炒めた「からしもやし」は、ピリッとした辛味とほんのりとしたもやしの風味が、どんな料理にも爽やかなアクセントを添えてくれます。辛子もやしをラーメンに加えると、全体的な風味が増し、コクのあるスープとのコントラストを楽しむことができます。

Truly addictive

Karashi moyashi (Spicy beansprouts) is made with fresh grated garlic & stir-fried sesame, giving it a spicy, tangy, and slightly nutty taste, adding a refreshing crunch to any dish. When added to ramen, spicy moyashi enhances the overall flavor profile, providing a delightful contrast to the rich and savory broth.



Noodle your way - Customize to delight!



Grated sesame
and garlic are
complimentary!

TYPE OF NOODLES	Thin Noodles			Thick Noodles					
NOODLE TEXTURE	Extra Hard	Hard	Normal	Soft	Extra Soft				
WE PRECISION-CRAFT OUR NOODLES TO OPTIMIZE FLAVOR • Curly yellow noodles for Shoyu • • Extra-thick noodles for Mazesoba • No customization needed – just savor the perfect pairing!									
PERSONALIZE YOUR TONKOTSU EXPERIENCES WITH OUR FLEXIBLE NOODLE OPTIONS <table><tr><td> Thin noodles (Light to Medium Taste) They go well with light savoured soup to complement soup delicacy. Best served in light taste of Tonkotsu Soup. </td><td> Thick noodles (Medium Taste to Strong Taste) They thrive in rich and creamy soups, making them a staple for strong taste of Tonkotsu Soup. </td></tr><tr><td colspan="2">Thick or thin noodles, the choice is yours! We offer both options to cater to individual tastes, and our recommendation is simply a suggestion to help you enjoy the best possible dining experience.</td></tr></table>						Thin noodles (Light to Medium Taste) They go well with light savoured soup to complement soup delicacy. Best served in light taste of Tonkotsu Soup.	Thick noodles (Medium Taste to Strong Taste) They thrive in rich and creamy soups, making them a staple for strong taste of Tonkotsu Soup.	Thick or thin noodles, the choice is yours! We offer both options to cater to individual tastes, and our recommendation is simply a suggestion to help you enjoy the best possible dining experience.	
Thin noodles (Light to Medium Taste) They go well with light savoured soup to complement soup delicacy. Best served in light taste of Tonkotsu Soup.	Thick noodles (Medium Taste to Strong Taste) They thrive in rich and creamy soups, making them a staple for strong taste of Tonkotsu Soup.								
Thick or thin noodles, the choice is yours! We offer both options to cater to individual tastes, and our recommendation is simply a suggestion to help you enjoy the best possible dining experience.									

EXPERIENCE THE ULTIMATE COLLECTION OUR 6 SIGNATURE RAMEN					
	Tonkotsu Hito Yoshi's Tonkotsu soup, a masterpiece of tradition, proudly serves the original recipe that started it all, delivering a truly authentic taste experience.		Garlic Our rich soup is expertly blended with a medley of garlic varieties, fragrant sesame, and select special ingredients, carefully balanced to create a harmonious and savory flavor profile.		
	Spicy The perfect balance of heat and flavor in our spicy soup is achieved by blending our proprietary spicy sauce with savory minced meat, infused with the umami taste of Japanese dried shrimps, sautéed to perfection.		Shogayaki The Ultimate Umami Ramen Experience the bold, savory depth of our signature dish. We build this masterpiece from a 12-hour-simmered tonkotsu broth, then elevate it with a hit of homemade ginger shoyu. Loaded with stir-fried pork belly, spring onions, and crunchy black fungus for a perfect textural symphony.		
	Shoyu Indulge in our delicate pork bone soup, elevated by our signature Tare (soya sauce) recipe, which adds a profound umami flavor. Finished with a subtle drizzle of sesame oil and a sprinkle of bonito flakes, this traditional shoyu-based soup embodies a perfect balance of lightness and depth.		Mazesoba Known as abura soba or oily noodles, mazemen is a bowl of mixed dry Japanese ramen. It consists of flavorful tsukune meat ball, Chinese chives, green onions, white onion, fried onion, seaweed, and an onsen egg. Mix and enjoy this creamy and delicious ramen.		

豚骨ラーメン

Tonkotsu



ラーメン人吉の真骨頂、豚骨ラーメンの本場の味をご賞味ください。

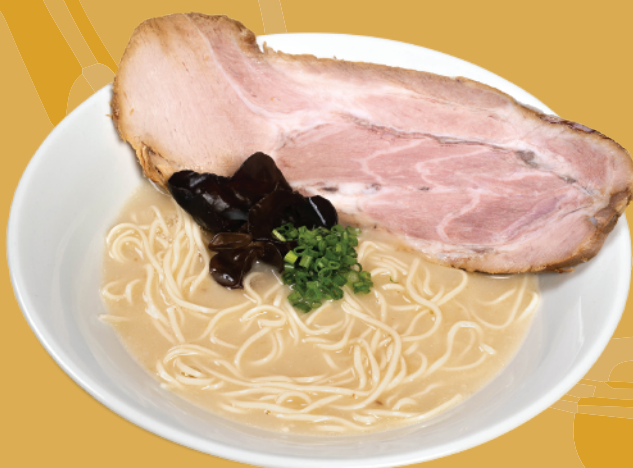
豚足やせせりなどコラーゲンが豊富な部位を含む豚骨スープを使用しており、絹のような食感と濃厚で肉厚な味わいが特徴。食べ応えのあるラーメンが最高のひと時を提供します。

Experience the authentic taste of Japanese Tonkotsu Ramen, the heart of Ramen Hitoyoshi. Made with a pork bone broth that includes collagen-rich parts like pork trotters and neck bones, it offers a silky texture and a thick, hearty, and meaty flavor. This comforting bowl of ramen is the perfect companion for a satisfying meal.

豚骨ラーメンスペシャル

Tonkotsu Ramen with all topping

\$19.90



豚骨ラーメン

Tonkotsu Ramen

\$13.90



豚骨ラーメン味玉入り

Tonkotsu Ramen with Ajitamago

\$16.90



スペシャル叉焼 豚骨ラーメン

柔らかく香ばしい旨味たっぷりの「煮豚」は、噛むたびにとろける特製チャーシュー!豚の脂がスープの旨味を引き立て、熱々でボリュームたっぷりのスペシャルチャーシューガーリック豚骨をより一層楽しめます。

Tender, savory, and rich in umami, "Nibuta" is a special chashu that melts in your mouth with every bite! The pork fats enhance the broth's flavor, making the entire experience of enjoying a bowl of hot and hearty Special Chashu Garlic Tonkotsu Ramen even more delightful.

スペシャル叉焼 豚骨ラーメン

Special Chashu Tonkotsu Ramen **\$19.90**

スペシャル叉焼ガーリック 豚骨ラーメン

Special Chashu Garlic Tonkotsu Ramen **\$20.90**

スペシャル叉焼辛い 豚骨ラーメン

Special Chashu Spicy Tonkotsu Ramen **\$20.90**

Special
Chashu
Tonkotsu

トッピング

TOPPING



Chashu (1 Slice)
\$2.00



Aburi Belly
Chashu (1 Slice)
\$2.00



Special Chashu
(1 Slice)
\$4.00



Nori Seaweed
(1 sheet)
\$1.00



Spring Onion
\$1.00



Ajitamago
\$3.00



Black Fungus
\$2.00



Menma
\$3.00



Spicy Mince
\$4.00



Buta Shogayaki
\$2.00



Tonkotsu Soup
\$6.00



Kaedama
Full / Half
\$3 \$1.5

ガーリックツク豚骨

Garlic Tonkotsu



豚ラードと一緒に揚げられたニンニクチップは、油にすり込まれ、豚骨スープに新しい味を加えています。ガーリックオイルの甘くスモーキーな風味とほのかなスパイシーさが絶妙なバランスが、豚骨ラーメンをさらにレベルアップさせます。

Fried with pork lard, the garlic chips are grounded into the oil, adding a new dimension of flavors to the Tonkotsu broth. This garlic oil imparts a well-balanced sweet smokiness with a hint of spiciness, elevating your bowl of garlic Tonkotsu ramen to the next level.

ガーリックスパイス豚骨ラーメン

Garlic Tonkotsu Ramen **\$14.90**



ガーリックスパイス 豚骨ラーメン味玉入り

Garlic Tonkotsu Ramen **\$17.90**
with Ajitama



ガーリックスパイス 豚骨ラーメンスペシャル

Garlic Tonkotsu Ramen **\$20.90**
with all topping

スパイシー豚骨

Spicy Tonkotsu



程よい辛さとバランスのとれたしっかりとした味わいの豚骨ラーメンをぜひ一度体験してください。

辛子ペーストと豚ひき肉を合わせたピリ辛のそぼろをラー油と一緒にスープに溶け込ませ、ピリ辛と旨味の絶妙なバランスを実現。

Experience the robust flavor of our spicy Tonkotsu ramen, perfectly balanced at a comfortable level of spiciness. The spicy minced mixture, made with chili paste and minced pork, is blended into the broth with chili oil, delivering a well-balanced spicy umami taste.

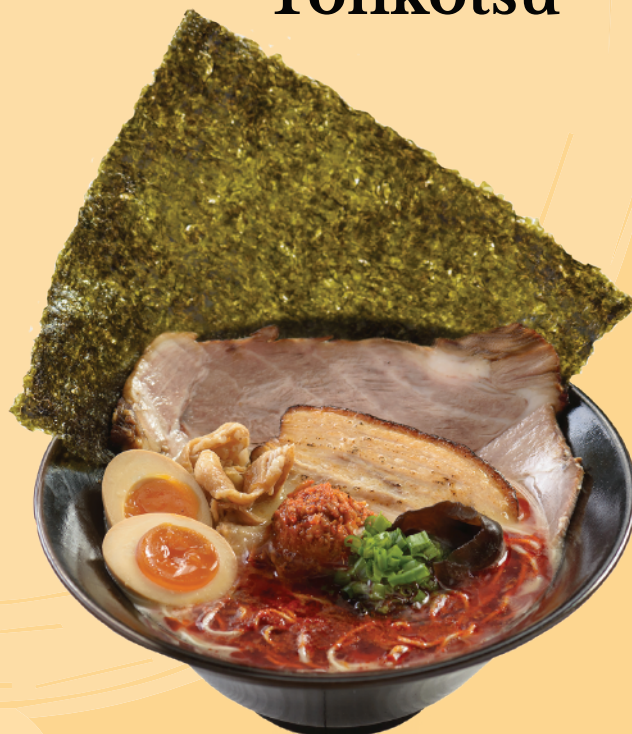
スパイシー豚骨ラーメン

Spicy Tonkotsu Ramen **\$14.90**



スパイシー豚骨ラーメン 味玉入り

Spicy Tonkotsu Ramen **\$17.90**
with Ajitama



スパイシー豚骨ラーメン スペシャル

Spicy Tonkotsu Ramen **\$20.90**
with all topping

醤油ベースの透き通るような茶褐色のスープは、酸味と旨味が強い一品。コシのある麺、炙りバラチャーシュー、海苔、メンマ、ネギ、かつお節とともにお召し上がりください。

Shoyu means soy sauce in Japanese. The clear brown broth, made with soy sauce, delivers strong tangy and umami flavors. It is served with springy noodles, aburi belly chashu, seaweed, menma, spring onion, and bonito flakes.



醤油

Shoyu

醤油ラーメン
Shoyu Ramen
\$14.90

ネツズ ラーメン

Kids Ramen
\$6.90



豚生 豚骨 生姜焼き ラーメン

究極の旨味ラーメン

大胆で深みのある味わいの、当店自慢の一杯。

12時間じっくり煮込んだ豚骨スープをベースに、自家製ジンジャー醤油を加えて仕上げました。

香ばしく炒めた豚バラ、ネギ、コリコリとしたキクラゲを贅沢に盛り付け、食感のハーモニーをお楽しみめます。

The Ultimate Umami Ramen Experience
the bold, savory depth of our signature
dish. We build this masterpiece from a
12-hour-simmered tonkotsu broth,
then elevate it with a hit of
homemade ginger shoyu.
Loaded with stir-fried pork
belly, spring onions, and
crunchy black fungus for a
perfect textural symphony.

豚生
豚骨
生姜焼き
ラーメン

Buta Shogayaki Tonkotsu

\$15.90



豚生
豚骨
生姜焼き
ラーメン
味玉子
Buta Shogayaki Tonkotsu
with Ajitamago
\$18.90



豚生
豚骨
生姜焼き
ラーメン
スペシャル
Buta Shogayaki Tonkotsu
with all topping
\$20.90

まぜそば

Mazesoba

油そばともいわれるまぜそばは、風味豊かなつくね、ニラ、ネギ、白ネギ、フライドオニオン、海苔、温泉卵で構成されています。ひとたび混ぜるとクリーミーで美味しいラーメンの出来上がり。

Known as abura soba or oily noodles, mazemen is a bowl of mixed dry Japanese ramen. It consists of flavorful tsukune meat ball, Chinese chives, green onions, white onion, fried onion, seaweed, and an onsen egg. Mix and enjoy this creamy and delicious ramen.

まぜそば
Mazesoba
\$16.90



スパイシーまぜそば
Spicy Mazesoba
\$16.90



Steps to eat MAZESOBA

享用日式干拌面的步骤



STEP 1 步骤一

Mix all ingredients with more than 10 times
将所有食材充分拌匀至少十次。

STEP 2 步骤二



Add vinegar and/or chili powder if you like to experience its flavorful taste.

根据个人口味，加入适量的醋和/或辣椒粉，增添独特的风味层次。



STEP 3 步骤三

Get a free scoop of rice to mix with the remaining sauce and ingredient. You will get a unique taste to complete the meal!

最后，您还可以将米饭拌入剩余的酱汁和食材中，享受独特的风味与口感。



A5
すきや井 宮崎和牛

A5 Miyazaki
Wagyu Don
\$25.90



鮭
丼

Salmon
Teriyaki Don
\$16.90



Chicken
Teriyaki Don
\$15.90

チキン
照りやき丼



やき 豚
丼 生姜

Buta
Shogayaki Don
\$15.90



う
な
ぎ
丼

Unagi Don
\$18.90



明 炙
太 っ
丼 鮭

Aburi Salmon
Mentai Don
\$16.90



Chashu
Don
\$14.90

叉燒丼

チャーシュー
チャーハン

Chashu Chahan
\$15.90



Salmon
Chahan
\$16.90

鮭
チャーハン

ご飯

Japanese Rice
\$3.00



豚肉餃子



Pork Gyoza

5pcs (5個)	\$6.90
10pcs (10個)	\$12.90

とり唐揚げ



Tori Karaage
\$9.90

スパイシー 水餃子



Spicy Sui Gyoza
\$6.90

茸バターやき

Kinoko Butter Yaki

\$8.90



海老マヨ

Ebi Mayo

\$8.90



たこ焼き

Takoyaki

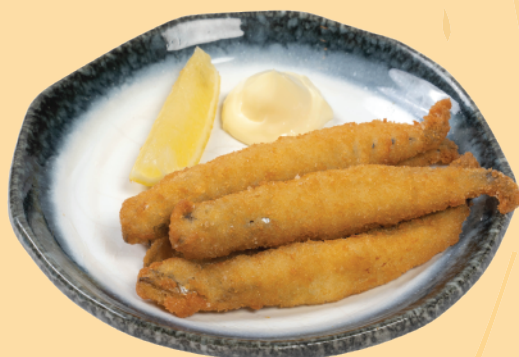
\$7.90



ししゃもフライ

Shishamo Fry

\$7.90



海老フライ

Ebi Fry

\$7.90



チキン照り焼き

Chicken Teriyaki

\$10.90



サーモン照り焼き

Salmon Teriyaki

\$11.90



明太子フライ

Mentaiko Fries

\$9.90



粗挽きソーセージ

Arabiki Sausage

\$9.90



きのこの唐揚げ

Deep Fried Mushroom

\$10.90

野菜
かき揚げ

Yasai Kakiage
\$8.90



カニカマ
天ぷら

Kani Kama Tempura
\$9.90



揚げ海老
エビマイ

Age Ebi Siew Mai
\$8.90



お茶 (温)

Green Tea (Hot)

\$3.00

お茶 (冷)

Ayataka Green Tea (Cold)

\$3.00



ウーロン茶

Oolong Tea

\$3.00



コーラ

Coke

\$3.00

コーラ
ゼロ

Coke Zero

\$3.00



ビ
ー
ツ
ポ
ロ
ト
ル

Sapporo
Beer

\$9.00



スプライト

Sprite

\$3.00

レモンティー

Lemon Tea

\$3.00





オレンジ ジュース

Orange Juice
\$3.90



オレンジ ヤクルト

Orange Yakult
\$4.90

りんごジ ュース

Apple Juice
\$3.90



りんご ヤクルト

Apple Yakult
\$4.90



クランベリー ジュース

Cranberry Juice
\$3.90



クランベリー ヤクルト

Cranberry Yakult
\$4.90



Hitoyoshi Ramen Dining @ Mount Austin

51, Jalan Austin Heights 8/3,
Taman Mount Austin, 81100 Johor Bahru, Johor, Malaysia.

Ramen Hitoyoshi @ Palo 101

187-F, Jalan Sultan Iskandar,
30300 Ipoh, Perak.

Ramen Hitoyoshi @ The Starling Mall

F-128, First Floor, The Starling Mall
No 6, Jalan SS21/37, Damansara Uptown 47400 Petaling Jaya, Selangor Darul Ehsan, Malaysia.

Ramen Hitoyoshi @ Paradigm Mall

Lot GF-12& GF-13, Paradigm Mall Petaling Jaya
No 1, Jalan SS7/26A, Kelana Jaya, 47301 Petaling Jaya, Selangor Darul Ehsan, Malaysia.

Ramen Hitoyoshi @ 168 Park Selayang Mall

Lot: LG-36 168 Park Selayang,
Jln Kuching, 68100 Batu Caves, Selangor, Malaysia.

Ramen Hitoyoshi & Grill @ Empire City Mall

G-115 & 116, Zone 4, Empire City
No 8, Jalan Damansara PJU8 47820 Petaling Jaya, Selangor Darul Ehsan, Malaysia.

Singapore

Tiong Bahru Plaza

#02-138

Our Tampines Hub

#01-94/95

The Seletar Mall

#02-K6

United Square Shopping Mall

#B1-04/05

The Woodleigh Mall

#B1-K39



Clarke Quay Central

#01-68/69



Parkway Parade

#01-11F/11G



Mapletree Business City

#02-38



Jewel Changi Airport

#05-205