



Shitamachi

Raumen Museum

[上へ](#)

[Japanese version](#)

Shitamachi

Taking the fight of stairs down the left side of the entrance you enter a completely different world. Spreading right in front of you on the first and second basement floors is a careful reproduction of shitamachi:an old,downtown setting from around 1958 when raumen noodles rapidly became popular among the Japanese people.Here,you find gaudy neon signs of pachinko palors,bars,and shabby households complete with laundry hanging from the clothes lines.As you walk down the roughly paved alley,you will also find nine raumen restaurants hidden behind the many shop billboards.Specially selected from among the innumerable raumen restaurants currently operating in Japan,you can actually eat delicious raumen noodles,all different and not one alike,at these outlets.Other facillitise like the dime shop and bars are also open on these floors.





Shops

上へ

Japanese version



Raumen Museum



SOUVENIR SHOP

Raumen noodles from popular restaurants are available for you to cook and serve at home. Also sold here is a complete line-up of our original goods.



DIME SHOP

This is the place where old-fashioned, cheap Japanese sweets are sold. The shop attendants, clad in worn-out kimonos, sell the colorful tid-bits under the raw light bulbs.



SHOT BAR:35KNOT

This cozy stand-up bar is a reproduction of a favorite hideout for Japanese sailors in the late 50s. Coffee and beverages are also served during the day.



Notice

- Although you are most welcome to take photographs and touch the

displays, please handle them with care. Remember, our displays are for all visitors to enjoy.

- Be sure to line up in a queue when it is crowded.
- Before eating, first purchase a meal ticket. Ticket vendors stand at the entrance of each restaurant.

Enjoy yourselves roaming around the shitamachi setting, and fill your empty stomachs with bowls of scrumptious raumen noodles at the Shin Yokohama Raumen Museum!!



History

上へ

[Japanese version](#)

What is Raumen?

History of Raumen

Japanese national food "Raumen"

"Raumen" is a noodle soup loved by all Japanese.

The four components of raumen noodles, sauce, broth and toppings can create countless variations.

The key ingredients in the sauce include salt soy-sauce and miso.

The history of Raumen had not appeared by 1900.

Since this year, Chinese cooks has started to make Chinese noodle in all over in Japan and Japanese people re-make those noodle for Japanese climate and favorite taste.

In 1958 Raumen rapidly became popular among the Japanese people.

This year, the first instant noodle in the world was sold.

After that invented Miso Raumen in 1961, Cup noodle in 1971.

In the late 1980's Tonkotsu, or pork broth, marked an epoch in Tokyo.

After that, people started searching for local varieties with new tastes.

Among the cities spotlighted were Asahikawa in Hokkaido, Wakayama and Tokushima. Since the mid-1990's, however, the focus has shifted from localities to individual chefs.

And now there are over 200 thousands raumen restaurants in Japan.

Raumen became Japanese national food.

A chronological table of Japanese raumen history.

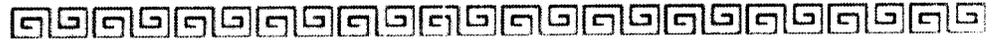
- 1665 Mito komon, a prominent samurai ate raumen.
(the first man who ate raumen in Japan)
- 1900 Chinese cooks had started to make Chinese noodle
} in all over in Japan.
- 1910 The first raumen restaurant opened in Tokyo.
- 1958 The first instant raumen was born.
- 1961 Miso raumen was invented by a cook in Sappro.
- 1966 Miso raumen became popular among the Japanese people.
} (about 7 years)
- 1971
- 1988 Capped raumen was invented.
} Tonkotsu (pork broth) became popular in Tokyo.
- 1994
- 1997 ShinYokohama Raumen Museum was established.
} Local varieties were spotlighted.

1999

The focus has shifted from localities to individual chefs.
Salt flavored raumen became popular in Tokyo.



Transportation



上へ

[Japanese version](#)

Transportation

Train

JR Yokhama Line or Toukaido Shinkansen, about 5min on foot.
Shiei chikatetsu(Subway), about 5min on foot.

Car

Daisan Exprees way(Kohoku exit), 5min.

Schedule

Open: 11:00a.m. ~ 11:00p.m. (Mon ~ Sta)

Open: 10:30a.m. ~ 11:00p.m. (Sun and

Public holiday)

Last admission 10:00pm.

Closed: No holiday

Ticket

Admission

Adults 300yen
(13-year-olds and up)

Children 100yen
(6-year-olds and up)

3-month pass 1000yen

Parking Fee(2F~R) 183 cars can park.

First 30min 100yen
250yen per 30min.

