勤勉
KINBEN

Irasshaimase
いらっしゃいませ。

The most affordable, authentic Ramen in the Philippines

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SHIO RAMEN

Shio means ‘salt’ in Japanese. Thus, the tare used to make the Shio Ramen us salt based. Shio Ramen tends to be more delicate than other types of Ramen and really shows off the flavor of the broth.

₱228



ADD-ON: [Only applicable on Kinben Ramen] *with additional fees

Kaedama (++ Noodles)

Nitamago (Ramen Egg)

Pork Chashu

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ADD-ON: [Only applicable on Kinben Ramen] *with additional fees


Kaedama
(++ Noodles)


Nitamago
(Ramen Egg)


Pork
Chashu

₱228

SHOYU RAMEN

This is the classic Tokyo style Ramen. Shoyu means 'soy sauce' in Japanese, and that is exactly what the tare mixed into the soup is based on.

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TANTANMEN

Tantanmen literally means ‘noodles being carried’ since it was sold by being carried on a shoulder pole. This dish originated from China which combines spicy minced meat and Japanese tobanjan.

ADD-ON: [Only applicable on Kinben Ramen] *with additional fees


Kaedama (++ Noodles)


Nitamago (Ramen Egg)


Spicy Pork

₱258

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ADD-ON: [Only applicable on Kinben Ramen] *with additional fees

Kaedama (++ Noodles)

Nitamago (Ramen Egg)

Pork Chashu

₱258

TONKOTSU RAMEN

Tonkotsu means ‘pork bone’ in Japanese. Tonkotsu Ramen specifically refers to pork broth that has been boiled until an emulsion is formed, giving it a cloudy and milky appearance.

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TEMPURA UDON

This is a classic variety of the Japanese noodles. Udon is a Japanese noodle made from wheat, it is a thick and chewy noodle. The udon noodle is served with an umami-rich simple soup then paired with a tempura set.

₱218



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KINBEN DONBURI

Literally means “bowl” is a Japanese dish consisting of fish, meat, vegetables or other ingredients simmered together and served over rice.

₱208



KATSUDON

A combination of Katsu and Tamago in Donburi... a classic favorite.

TERIYAKIDON

A classic Katsudon twist using the sweetness of Japanese Teriyaki.





TENDON

When the land meets the sea... crunchy tempura paired with veggies.

CURRYDON

A modern twist for Donburi, Japanese Curry on Katsu.



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KINBEN DONBURI



₱238

GYUDON

For beef lovers...
A yummy and flavourful treat.

HOHOYAKIDON

Some wants it hot & spicy,
Freshly grilled meat is on fire.



₱208

MORE EXCITING DONBURI CREATIONS ARE ON THE WAY
YOU MAY ALSO TRY OUR KINBEN FUSION for only P248

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AGEMONO

In Japanese cuisine, the term agemono refers to any kind of deep-fried dishes, and includes the three basic frying techniques: suage, in which the foods are fried without a coating of flour or batter; karaage, a method where food is first coated in flour or arrowroot starch which preserves its natural water content and produces a crispy outer surface; and koromo-age, in which foods are coated in batter before frying, just like tempura dishes.



TONKATSU / TORIKATSU

The centerpiece of all the katsudons Tonkatsu is a deep-fried pork, while Torikatsu is a deep-fried chicken.

EBI TEMPURA

The famous deep-fried dish of the Japanese cuisine. A koromo-age that require true skills to master.





KAKIAGE

How to enjoy mix veggies? Deep fry them to make it crunchy and crispy....

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GYOZA

Traditional Japanese dumplings
Pan-seared for that mild crunch
and smoky flavor.



₱138

Always Have Your Fill
Never Say No To Add-ons
Eat, Live, Pray and Smile

ADD-ONS:



KAEDAMA
Ramen Noodles
₱70



NITAMAGO
Ramen Egg (1 Whole)
₱50



NIBUTA
Pork Chashu
₱125



SPICY PORK
Tantanmen Meat
₱110



JAPANESE RICE
Special Grade Rice
₱50

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NEW ITEMS



₱258

MISO RAMEN

A popular ramen in Hokkaido, which is a more playful approach in mixing traditional ingredients to make a more flavourful ramen..

YASAI YAKIMESHI

This is the basic version of the Japanese Egg Fried Rice, which is also one of the staple food in most of the Asian nations.



₱98

CHASHU YAKIMESHI

Mixing chashu meat in an already delectable fried rice, adds on the texture and aroma in the rice.



₱158

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Yakiniku Set
Pork & Beef

4 Kinds of Meat
1 Set of Side Dish
2 Bowls of Rice
2 Bowls of Soup



₱598
good for 2

YAKINIKU with KINBEN's Special Sauce

[Add On] more meat, more kwentuhan...

*can only be purchased or avail on top of the set



Butaniku Kushiyaki ₱145



Gyuniku Steak Cut ₱135



Butaniku Pork Belly ₱105



Gyuniku Short Plate ₱135



Side Dish Set ₱50
Japanese Kimchi, Moyashi & Sunomono



KINBEN's Special Sauce
A special yakiniku trio sauce...
Our secret formula for your taste buds.

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ALL·U·CAN·EAT

Each Set Includes the Amazing KINBEN KUSHIYAKI, KINBEN TRIO-SAUCE, RICE, SOUP, and SIDES



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#1

First Order: 10 sticks
Succeeding: 5 sticks
Order Time within 90 mins
Rice, Soup, Sauce, and Sides are also **UNLIMITED**

₱328
PER PERSON

Strictly No Left Overs Please!
Left Overs will be charged @P40 per Stick

KUSHIYAKI

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KINBEN FUSION

RAMEN + DONBURI

with FREE KIMCHI

YOUR CHOICE OF RAMEN AND DONBURI



₱248

Chef's Tip: Request for a Yakimeshi instead of a Junior Donburi.

** Ramen & Donburi are Junior Size Servings*

KINBEN is a Japanese word for hard work and diligence. Founded in 2020 by the Leyte brothers. The dream is to build a legacy, with an ultimate goal of giving everyone a taste of an affordable International cuisine.

Itadakimasu

いただきます。

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KINBEN

To Our Dear Ka-Ramen,

Thank you for dining with KINBEN. This Ramen house is a dream come true for me and my older brothers. Rest assured that we will work hard to bring you the best with an international quality standard.

Chef Mhano
Executive Chef