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RAMEN BROTH TASTE GUIDE

Building Restaurant-Quality Ramen Broths

From Restaurant Techniques to Commercial Innovation

A practical guide to how ramen broth is developed, the techniques that create depth and distinctive taste, and how Nikken ingredients can help bring restaurant quality to commercial applications.



RESTAURANT TECHNIQUES › BROTH CONSTRUCTION › TASTE DEVELOPMENT › COMMERCIAL TRANSLATION › INNOVATION OPPORTUNITIES

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HOW RESTAURANT RAMEN IS MADE

THE ANATOMY OF RESTAURANT RAMEN



STOCK
THE FOUNDATION

Chicken, pork, seafood, vegetables, kombu, and mushrooms develop the broth's underlying taste, richness, and body.

TARE
THE SEASONING

A concentrated seasoning mixture establishes the ramen's defining character, including its salt profile and fermented or savory notes.

AROMATIC OIL
THE AROMA

Rendered fats or infused oils contribute aroma, richness, and distinctive character.

FINAL ASSEMBLY
THE BALANCE

Stock, tare, and aromatic oil are combined with noodles and toppings to create the finished eating experience.

KEY TAKEAWAY

Restaurant-quality ramen is not simply a seasoned stock. It is a carefully balanced combination of components.

GREAT RAMEN BEGINS WITH
THE STOCK

Restaurant ramen stocks are developed using ingredients such as chicken, pork bones, seafood, vegetables, kombu, and dried mushrooms.

Extraction conditions influence the finished broth.



CLEAR BROTHS
CHINTAN



- Gentle simmering and controlled extraction
- Clearer appearance and delicate character
- Common in shoyu and miso ramen

CLOUDY BROTHS
PAITAN



- Suspended fats and proteins
- More vigorous cooking and agitation
- Fuller mouthfeel and richness

WHERE NIKKEN CONTRIBUTES



1917 Kombu Extract Powder
Glutamate-rich savory foundation



2170 Shiitake Extract Powder
Mushroom-derived savory depth



1101 Anchovy Extract Powder
Marine character for select styles



1702 Tuna Extract Powder
Fish-derived savory complexity

KEY TAKEAWAY

Stock preparation establishes the broth's physical character. Complementary savory ingredients help develop its taste.

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THE TARE: DEFINING RAMEN'S TASTE

THE TARE DEFINES THE EXPERIENCE

While the stock provides the foundation, tare establishes much of the ramen's defining seasoning character.



SHOYU

Taste	Fermented soy character, savory depth, aromatic complexity
Nikken Ingredients	5301 Soy Sauce Powder 5320 Roasted Soy Sauce Powder



MISO

Taste	Fermented richness, rounded savory character, subtle sweetness
Nikken Ingredients	6109 Miso Powder 6107 White Miso Powder



SHIO

Taste	Salt-forward seasoning, delicate savory depth, clean finish
Nikken Ingredients	1917 Kombu Extract Powder 2170 Shiitake Extract Powder

KEY TAKEAWAY

The same underlying stock can deliver different ramen experiences depending on the tare and supporting ingredients.

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THE FINAL LAYERS MAKE THE DIFFERENCE



AROMATIC OILS

Restaurant ramen frequently incorporates aromatic fats or oils developed with ingredients such as garlic, scallion, ginger, or other aromatics.



- Immediate aroma
- Richness and mouthfeel
- Roasted and aromatic character
- A distinctive first impression

FINAL BALANCE

The finished bowl combines:

STOCK + **TARE** + **AROMATIC OIL**

The proportions influence:

- Salt perception
- Savory intensity
- Aroma
- Richness
- Lingering taste

WHERE NIKKEN CONTRIBUTES



5320 Roasted Soy Sauce Powder

Roasted and caramelized taste notes



Roasted Onion Powder

Complementary roasted onion character



1917 Kombu Extract Powder

Savory depth



2170 Shiitake Extract Powder

Additional savory complexity

Nikken's powdered ingredients can complement the taste profile of aromatic oils but do not replace their lipid-based aroma delivery or physical contribution.

KEY TAKEAWAY

A successful ramen experience depends on how the individual components work together in the finished bowl.

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FROM RESTAURANT BOWL TO COMMERCIAL PRODUCT

Restaurant ramen relies on carefully developed components. Commercial ramen development requires translating those components into consistent, scalable systems while maintaining the intended eating experience.



RESTAURANT TECHNIQUE	COMMERCIAL APPROACH	NIKKEN CONTRIBUTION
Long-simmered stock	Prepared stocks, concentrated bases, or dry broth systems	Kombu and Shiitake Extract Powders contribute savory depth
Shoyu or miso tare	Concentrated liquid or powdered seasoning systems	Soy Sauce Powders, Red and White Miso Powders
Aromatic oils	Infused fats, oil sachets, or suitable flavor systems	Soy Sauce Powder and Roasted Onion Powders complement roasted taste
Seafood stock development	Seafood concentrates or reconstituted broth systems	Kombu, Shrimp, Anchovy, and Tuna Extract Powders
Final seasoning adjustment	Sensory evaluation after processing and preparation	Ingredient selection based on the intended taste target

COMMERCIAL APPLICATIONS



INSTANT RAMEN
Dry seasoning systems designed for convenient reconstitution.



FROZEN RAMEN
Broth and seasoning systems developed for reheating.



REFRIGERATED RAMEN
Restaurant-inspired taste in ready-to-heat applications.



CONCENTRATED BROTH BASES
Flexible systems for foodservice and manufacturing.

KEY TAKEAWAY

The objective is not to replicate every restaurant preparation step. It is to preserve the intended taste experience in a commercially viable format.

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BEYOND THE TRADITIONAL RAMEN BOWL

ONE RAMEN TRADITION. NEW POSSIBILITIES.

The techniques behind restaurant-quality ramen can inspire new products across dipping noodles, brothless preparations, and seafood-forward applications.



01 ROASTED SHOYU TSUKEMEN

A concentrated, roasted soy dipping broth paired with noodles.



02 ROASTED RED MISO RAMEN

A rich, savory miso broth with roasted depth and complexity.



03 COASTAL SEAFOOD SHIO RAMEN

A delicate seafood broth with layered savory depth.

KEY TAKEAWAY

Restaurant ramen techniques offer opportunities to develop distinctive taste experiences across multiple commercial formats.

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ROASTED SHOYU TSUKEMEN



APPLICATION Frozen or Refrigerated Meal Kit

TASTE TARGET Roasted • Fermented • Deeply Savory

CONCEPT A concentrated soy-forward dipping broth with roasted complexity and lingering savory depth, served alongside ramen noodles.

CULINARY CONSTRUCTION



STOCK FOUNDATION

Concentrated chicken or vegetable stock establishes the savory base.



TARE

A roasted shoyu-based seasoning provides fermented soy character and roasted depth.



AROMATIC LAYER

A complementary aromatic oil enhances richness and the overall eating experience.



FINAL ASSEMBLY

Noodles are served separately and dipped into the concentrated broth.

NIKKEN INGREDIENTS



5320 Roasted Soy Sauce Powder

Builds roasted and caramelized character.



1917 Kombu Extract Powder

Contributes savory depth.



2170 Shiitake Extract Powder

Adds complementary savory complexity and finish.

KEY TAKEAWAY

Roasted Soy Sauce Powder helps create a distinctive, deeply savory dipping broth with layered roasted character.

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ROASTED RED MISO RAMEN



APPLICATION Frozen or Refrigerated Prepared Meal

TASTE TARGET Rich • Fermented • Roasted • Savory

CONCEPT A rich miso ramen broth with roasted depth and layered savory complexity.

CULINARY CONSTRUCTION



BROTH FOUNDATION
A rich red miso base builds fermented depth and body.



ROASTED CHARACTER
Roasted soy notes add caramelized depth and dimension.



SAVORY LAYERING
Aromatic oil and umami ingredients enhance richness and roundness.



FINAL BALANCE
A full-bodied, restaurant-style miso ramen broth with layered savoriness.

NIKKEN INGREDIENTS



6109 Red Miso Powder
Provides fermented richness and savory complexity.



5320 Roasted Soy Sauce Powder
Adds roasted and caramelized notes.



2170 Shiitake Extract Powder
Builds savory depth and lingering finish.

KEY TAKEAWAY

Red Miso Powder provides the fermented taste foundation for a rich, restaurant-style miso ramen broth.

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COASTAL SEAFOOD SHIO RAMEN

APPLICATION Frozen Ramen Kit or Foodservice Broth

TASTE TARGET Briny • Delicate • Layered • Savory

CONCEPT A clear seafood broth featuring shrimp, scallops, and clams, with kombu providing a savory foundation that complements the natural sweetness and marine character of the seafood.



CULINARY CONSTRUCTION



STOCK FOUNDATION
A clear seafood or light poultry stock establishes the broth's delicate character.



SAVORY FOUNDATION
Kombu contributes naturally occurring glutamates that support savory depth.



TARE
A restrained shio seasoning provides balance without overpowering the seafood character.



AROMATIC LAYER
A delicate aromatic oil complements the broth without masking the seafood.



FINAL ASSEMBLY
Ramen noodles, shrimp, scallops, and clams complete the seafood-forward experience.

NIKKEN INGREDIENTS



1917 Kombu Extract Powder
Builds a glutamate-rich savory foundation.



1520 Shrimp Extract Powder
Reinforces shellfish character.



1405 Scallop Extract Powder
Adds natural scallop depth and sweetness.



1220 Clam Extract Powder
Enhances marine richness and complexity.

KEY TAKEAWAY

Kombu Extract Powder offers an opportunity to build layered savory depth in seafood ramen without overwhelming its delicate character.

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BUILD THE TASTE. CREATE THE EXPERIENCE.

From traditional ramen broths to innovative commercial applications, Nikken offers ingredients that help developers build distinctive, restaurant-inspired taste.



NIKKEN'S RAMEN TASTE-BUILDING INGREDIENTS



TASTE OBJECTIVE	NIKKEN INGREDIENTS
Savory Foundation	Kombu Extract Powder (1917), Kombu Powder (1919), Light Colored Soy Sauce Powder (5317)
Fermented Complexity	Red Miso Powder (6109), White Miso Powder (6107), Fermented Rice Extract Powder (5390)
Roasted Character	Roasted Soy Sauce Powder (5320), Roasted Onion Powder (2230)
Seafood Depth	Shrimp Extract Powder (1520), Scallop Extract Powder (1405), Kombu Extract Powder (1017)
Lingering Savory Finish	Shiitake Powder (2106), Shiitake Extract Powder (2170)

Restaurant-quality ramen begins with the right foundation. Nikken ingredients provide opportunities to develop depth, character, and distinctive taste across commercial ramen applications.

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