

Healthy and Tasty

Our ramen is made with 100% plant-based broth.

We now offer our exciting and innovative concept in the US and Canada!

Our Strengths

We use 100% Plant-Based Broths for all of our ramen soups. Unlike some ramen restaurants, we do not use any pork or chicken bones within our broth. This gives us a number of distinct advantages in today's market: We are able to create a unique, diverse menu, offer healthy dishes, and cater to our vegan customers. According to our research, our ramen holds 40% less calories compared to the average calories in typical tonkotsu ramen. Our ramen maintains the rich, thick, and flavorful broth that many ramen fanatics desire, while being Healthy and Tasty.





Efficient Business Model

Our food and labor costs are kept low due to our simple, efficient business model. Typical bonebased stock usually takes more than 10 hours to make, but our broth takes a little over an hour and produces flavorful, rich ramen. The simplicity of this recipe helps maintain the quality and consistency of the ramen. Our model also helps you save on space and rent by requiring only a 10ft. hood duct instead of a 20ft. one which is standard in most ramen shops.



Unlike other franchisors, we offer a simple operation that can be mastered in only 15 days of training.



We are now looking for partners who can work with us to introduce RAKKAN across North America, including Canada, as well as throughout Europe and Asia, including Japan.

*Japanese franchise packages extend to all prospective franchisees in Asia along with Japan.



Find out how you can be a part of this exciting opportunity today! 424.329.0513 | www.rakkanramen.com | franchise@rakkanramen.com









About Us

In 2011, Ryohei Ito opened the first RAKKAN unit in Tokyo with his goal to offer one of the healthiest and flavor-packed ramens, using only Umami ingredients. In 2017, RAKKAN expanded globally with our first overseas location in Los Angeles, CA. We are determined to serve authentic, Japanese ramen that is Healthy and Tasty, Made with 100% Plant-Based Broth.

Overview	USD (\$)
Founded	2011
Franchising Since	2019
Address	Gardena, CA
Founder and CEO	Ryohei Ito
Units	Current: 16 (6-JP, 4-CA, 1-GA, 2-TX, 1-CO, 1-IL, 1-NV) Future: 19 (5-CA, 2-IL, 9-TX, 1-NV, 1-VA, 1-DC)
Initial Franchise Fee	\$40,000
Ongoing Royalty	5%
Initial Training	North America: 15 Days at Headquarters "Training will be conducted in English





Initial Franchising Fee	\$40,000 (1st Unit) \$20,000 (2nd Unit~)
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Training Expenses	\$10,000~\$20,000
Grand Opening advertising and promotion	\$3,000~\$8,000
Real property lease or rental agreement, including security deposit	\$6,000~\$15,000
Real property construction, remodeling, leasehold improvements and decorating costs - net of landlord contribution	\$200,000~\$550,000
Equipments, fixtures and other fixed assets	\$60,000~\$110,000
Point of Sale system and telecommunications	\$7,500~\$11,000
Signage	\$5,000~\$20,000
Inventory and supplies to begin operating	\$16,000~\$20,000
Water filter to supply soft water	\$4,000
Professional fees - legal and accounting	\$2,500~\$5,000
Insurance premiums	\$2,000~\$3,000
Utility deposits, business licenses, fictitious business name filing and other prepaid expenses	\$2,500~\$5,000
Initial floor plan fee and travel expenses	\$20,000~\$35,000
Cost of kitchenware	\$2,000~\$4,000
Additional funds - 3 months	\$9,000~\$25,000
Total	\$389,500~\$875,00
We can provide support services for market research, site research, and ot	her methods regarding site selection

We can provide support services for market research, site research, and other methods regarding site selections through our partner agency (optional). Our partner agency can also provided services to introduce possible funding opportunities.