



RAKKAN
Franchise Package



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Healthy and Tasty

MAIN TAGLINE





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

SUB TAGLINE



Authentic Japanese food, ready for the world



RAKKAN began as a small, 4-seater restaurant in Nishiazabu, Tokyo, in 2011. But our business had its eyes set on making real Japanese soul-food in an international scale, hence our motto, “authentic Japanese food, ready for the world.” Since the beginning, we struggled to consistently serve high-quality soup that would live up to both our expectations and our customers’ standards, which created hardships along the way. Regardless, we have now expanded our business to four branches, allowing us to hone our craft to satisfy our beloved customers. Without their support, we wouldn’t have reached this point with our restaurant, so we always appreciate their encouragement. In order to continue satisfying our supporters, we will continue working hard to develop our business and find new flavors while sticking to the Japanese authenticity of tasty, healthy ramen. Again, thank you all so much for your love and support!

RAKKAN USA INC.
Ryohei Ito
Founder and CEO

GREETINGS 

About RAKKAN Ramen



RAKKAN Ramen is made with a 100% plant-based broth. Our satisfactory, mouth-watering ramen can compete with popular ramen choices like the Tonkotsu broth but provides a truly healthy broth that appeal to vegan-preferred or health-conscious customers, families with small children, or elderly people.

RAKKAN Ramen for a healthier choice



RAKKAN does not use any fatty, high-calorie, meat-based broths like tonkotsu. Rather, our soups are created from high-quality vegetables like mushrooms and seaweed as well as RAKKAN's very own fermented seasoning, enhancing the soup's flavor bomb. According to researchers, our ramen holds 40% less calories compared to those in typical tonkotsu ramen. We will continue to serve our customers the healthiest, tastiest ramen experience.

THE CORE CONCEPT





RAKKAN is the focused ramen shop serves authentic Japanese ramen. Our broth amp up the flavor with a dashi bomb.

What is Dashi?

Dashi is a traditional Japanese soup stock that is full of Umami, which brings out the best in each ingredient.

We believe that Umami is crucial essence for Japanese Ramen.

Amp up the flavor with a dashi bomb, we slowly simmer the carefully chosen vegetables such as kombu to extract its rich flavors and lock in Umami. We don't use meat nor seafood in our broth, making our stock 100% plant-based. However, customers still get the rich, thick flavor in the soup that bowls like Tonkotsu broth exerts.

Slurp it down!

The combination of our tasty Japanese broth and silky slim noodles will allow you to discover another level of pleasure in your palate.

ABOUT OUR FOOD



What is Umami?

Its natural flavors and healthy ingredients are what makes RAKKAN Ramen unique.

Then, what's UMAMI?

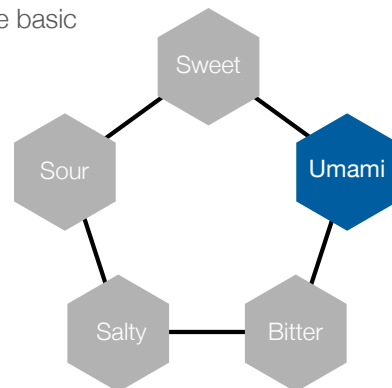
Why is it a better choice for your body?

There are five basic elements of taste.

Since its discovery by Kikunae Ikeda in 1908, scientists have debated on whether Umami is the sixth element to the sense of taste. In 1985, Umami was accepted as a term that defines the flavors of glutamates and nucleotides by the first Umami International Symposium in Hawaii. Umami is activated by the tasting the amino acid of L-glutamate and 5'-ribonucleotides such as guanosines and inosinates.

Five Basic Tastes

Umami has now been added to the five basic tastes (sweet, sour, bitter, and salty).



RAKKAN's Umami Broth



Kombu (Kelp) Dashi
Ingredient: Glutamate



Onion
Ingredient: Quercetin



Donko
Ingredient: Inosinate



Ginger
Ingredient: Gingerol



Carrot
Ingredient: Carotene



Garlic
Ingredient: Allicin

ABOUT UMAMI & OUR HEALTHY RAMEN



Top-quality Fermented Seasoning



Soy Sauce

Traditionally aged, rich and flavorful Japanese Soy Sauce



Salt

Pure Rock Salt with specialized white soy sauce and Hon mirin



Miso

Umami miso made from mixing then fermenting several types of miso



Water

Soft water is an important ingredient in Ramen. RAKKAN Ramen restaurants use purified water, as it is 99.9% free from impurities. Customers can taste the difference.



Noodles

We use top-quality flour for our Ramen noodles, uniquely made for our ramen recipes.

WHAT MAKES RAKKAN UNIQUE





In Japan's culinary world, Umami is one of the most important elements in terms of senses. Umami is the feeling that arises when eating foods like fermented seasonings, which are essentials to Japanese dishes. This ingredient can be found in many kinds of condiments and seasonings in Japan, from soy sauce to miso, sake to mirin (sweet rice wine). The koji grows best in Japan's warm, humid climate and are taken care of by expert Japanese farmers. Making koji involves rice, wheat, and soybeans. After steaming these ingredients together, they are fermented until a fungal filament starts to form and continue to sprout through reproduction. *Aspergillus oryzae* generate enzymes that help to enrich the amino acids and vitamins in koji during fermentation. Fermented seasoning is not only used for its Umami burst but also can be easy to digest and beneficial to its consumer's health. Compared to other countries like the US, obesity rates in Japan are pretty low. Researchers believe that the root is Japan's long-term consumption of fermented seasoning. Japanese fermented ingredients contain amino acids such as glutamine and histidine, which may reduce the likelihood of obesity. Other seasonings like miso also have various health benefits. Miso has numerous amino acids, lactic acids, and vitamins that result from the fermentation process. These components better regulation of intestine functioning, reduce blood pressure, brightens the skin, and reduces the risk of life-threatening diseases and obesity.

CHANGING THE FOOD OF WORLD THROUGH RAKKAN RAMEN





On June 6, 2011, I opened my first RAKKAN Ramen restaurant in Nishi-Azabu, Tokyo. I have since started four RAKKAN outlets in Tokyo. I created an authentic Japanese ramen recipe with a broth of “Dashi,” a traditional Japanese soup stock bubbling with Umami.

With my passion to have the world taste some truly authentic Japanese ramen, I opened the first overseas outlet “RAKKAN | DTLA” in downtown Los Angeles in July 2017. Secondly, I opened “RAKKAN | Redondo Beach” on Pacific Coast Hwy, CA. in July of 2018. Thirdly I started “RAKKAN | Santa Monica,” in January of 2019, Fourthly I opened “RAKKAN | Long Beach,” in November 2020, Fifthly, I started our first out of state franchise “RAKKAN | Johns Creek,” in Georgia in January of 2021, For our sixth store I opened “RAKKAN | Houston Heights,” in Texas in May of 2021, and lastly I just recently opened our newest store “RAKKAN | Boulder,” in Colorado in July of 2021.

OVERVIEW



Coming Soon: 13 Locations

Illinois: 3 Locations

Texas: 4 Locations

Nevada: 2 Locations

California: 1 Location

Japan: 3 Locations



DTLA

359 E. 1st St.
Los Angeles, CA 90012

Tel: 213-680-4166



REDONDO BEACH

629 S. Pacific Coast Hwy.
Redondo Beach, CA 90277

Tel: 310-543-0586



SANTA MONICA

1705 Ocean Ave. #111
Santa Monica, CA 90401

Tel: 310-400-1261



LONG BEACH

5242 E. 2nd St.
Long Beach, CA 90803

Tel: 562-588-9318



JOHNS CREEK

9700 Medlock Bridge Rd. Suite 120A
Johns Creek, GA 30097

Tel: 770-837-3529



HOUSTON HEIGHTS

600 N. Shepherd Dr. Suite 515
Houston, TX 77007

Tel: 346-867-2078



BOULDER

1650 28th St. #1228
Boulder, CO 80301

Tel: 303-444-0255

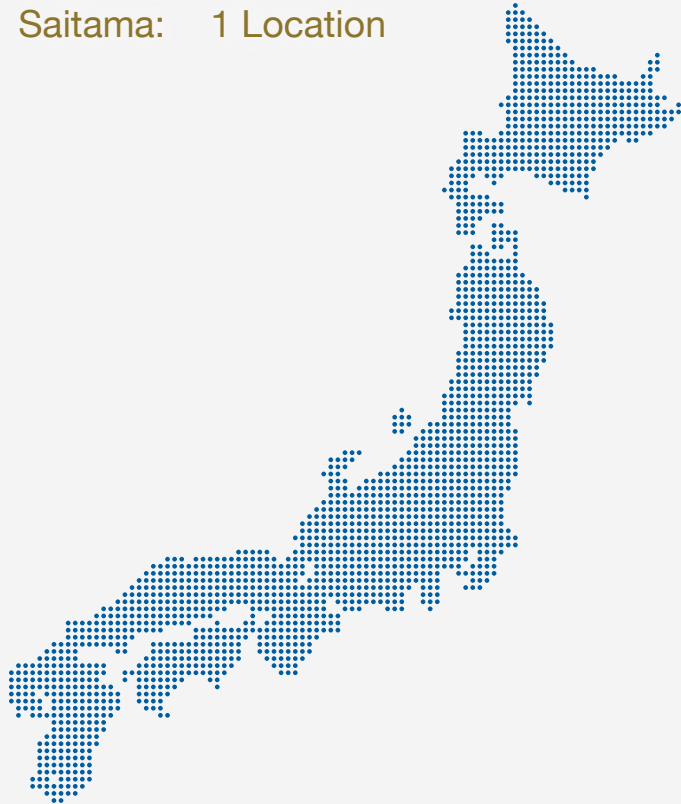
LOCATIONS / USA



Coming Soon: 3 Locations

Tokyo: 2 Locations

Saitama: 1 Location



NISHIAZABU

1-8-12 Nishiazabu
Minatoku Tokyo 106-0031
Tel: 080-4059-6667



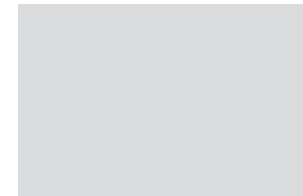
MUSASHIKOYAMA

3-3-12 Megurohoncho
Meguroku Tokyo 152-0002
Tel: 03-3760-8773



TACHIKAWA

2-23-1 Akebonocho
Tachikawashi, Tokyo 190-0012
Tel: 042-521-5366



KAWAGOE

1-2-3, Shintomicho,
Kawagoeshi, Saitama 350-0043
Tel: 049-277-3777



11 stores are currently in operation.
100 stores will be opened by 2025.

RAKKAN IS EXPANDING GLOBALLY





We are honoured to have been chosen a top 100 among 50,000 ramen restaurants in Japan by “Hyakumeiten”, one of the most popular Japanese food review forums.



RAKKAN was awarded as the TABELOG BEST RAMEN in 2012 among 725,000 restaurants in Japan.



伝えよう、和食文化を。

Washoku has been honoured as a “precious, intangible, cultural treasure” by UNESCO in 2013. We as RAKKAN Ramen Japanese chefs will honour our culinary traditions and work to pass on the ramen cuisine to the next generation.

AWARDS



There are countless RAKKAN reviews both in Japan and the US

★★★★★ 4/3/2019

1 check-in

SO glad we decided to try this new ramen spot, because it was delicious! Absolutely no wait on a Monday night, but it started to fill up after we sat. There was plenty of parking on Topaz, as well as a small parking lot, in the back.

The staff was super friendly, very sweet and welcoming. They all greeted us upon arrival and bid us farewell upon departure. That's the Japanese way, and I love it!

The food was super yummy.

Pork Gyoza- the meat was perfectly seasoned, wonton skin was chewy and mochi-mochi

Shrimp shumai- delicious bites of shrimp and pork

Pork bun- the pork was delicious, and the bun was ok. I would prefer it more mochi-mochi

Garnet Ramen- was very flavorful and bursting with umami. The miso broth was creamy and buttery, not too salty. The pork was tender. The egg was perfect. The noodles were perfectly cooked, with the right amount of chewiness!

Pearl Ramen- very clean and refreshing, and perfectly salty. The same for the ingredients listed in the Garnet ramen.

I would definitely come back here and am very excited ramen is FINALLY in Redondo! 'Bout damn time there's a good ramen spot, not in Gardena or Torrance!



Garnet Ramen, creamy, yummy broth

★★★★★ 7/19/2018

2 check-ins

I dare to say that this might be my new favorite ramen spot. For my first experience I chose to order something that Rakkan is known for which I have never had at any other ramen spot, which is the Ruby aka Shrimp Miso. I almost religiously order Spicy miso at every ramen restaurant I ever go to but this time I just wanted to step out of my comfort zone and give the Ruby a try. According to Rakkan the shrimp miso ramen is made by boiling in olive oil shrimp slowly and for long hours to concentrate the Umami Flavor. I also chose to make it a combo and give the grilled pork bowl a try.

The ramen itself consisted of two pieces of grilled chashu pork with half a soft boiled egg, baby shrimp, bamboo shoots, and green onions. The noodles came perfectly al dente without me asking for it which is the best way to eat ramen. The soup broth was super rich in flavor and had a very distinct shrimp flavor which I have never experienced combined with miso. I love how they keep the spicy chili oil paste on the tables so that you can adjust your ramen's spice level to your hearts content. Overall the noodles drew up ample broth just like a good noodle should and the flavor was really bold and explosive.

Although I ordered the combo the grilled pork bowl was a little less impressive than the ramen. The rice was a little mushy and the pork was not as grilled as grilled would describe. I still have mixed feelings about the grilled pork bowl but the ramen more than makes up for it. I will definitely be back.

Parking is in the back and really tight or if you're lucky you might be able to find some residential street parking.



★★★★★ 4/1/2019

2 check-ins

5 stars. I can't fault these guys for putting out Ramen that has less salt, less lard, and a different broth than those staple Ramen places in Torrance that just pile on the pork broth, salt, and lard. It is, after all, done on purpose and a matter of preference if you would rather eat at those other places. All these Ramen places (Yamadaya, Santouka, Shin-SenGumi, Ippudo, Ikkousha, Daikokuya, to name a few) trying to outdo each other with more salt, richer broth, and more oil, so it's refreshing to have a ramen place like this that isn't subscribing to that pattern and caters to a different taste.

The flavor was really good and I didn't have the huge blood pressure jump I usually get from those other places (it's still not low sodium by any means). I had the Garnet (soy sauce). It was light and I enjoyed it. We also had the Takoyaki and it was fresh and well done. The menu had a large variety of distinct ramens and appetizers that would appeal to a large variety of palettes. That makes this place a little more versatile for bringing a variety of friends/co-workers than just a pure ramen shop.



★★★★★ 6/4/2019

2 check-ins

Really good ramen that is actually vegetarian friendly for once. It has a very good multi-layered flavor that lingers residually in a good way. It maybe kind of weird but lol but if I close my eyes I can detect the individual seasonings and then get caught up in the full experience. Ramen spots are a dime a dozen in the SouthBay but this one truly is distinct. The wait staff is friendly and so are the cooks. I would definitely recommend and have done so to many already, everyone agrees this is the ramen spot for sure!!



Spicy Garnet vegetarianized with the pork substituted for extra egg instead. So good!

ARTICLES AND REVIEWS





RYOHEI ITO: Founder, Chief Executive Officer

Mr. Ito is a licensed professional chef with years of experience as an international cruise chef and through traveling around the world. He is also a dedicated backpacker, visiting numerous countries and tasting a wide variety of foods from different regions in the world. While he enjoyed being exposed to foods from around the world, his travels made him further appreciate Japanese cuisine, sparking his passion to promote Japanese food overseas. Mr. Ito is the founder and Chief Executive Officer of RAKKAN USA Franchise, LLC since our inception. He opened the very first RAKKAN Ramen outlet in Tokyo in 2011, which has now expanded into four (4) outlets.



MANABU KAMATANI: Chief Operating Officer

Mr. Kamatani was named the COO of RAKKAN USA Inc. in 2017, managing the first RAKKAN restaurant called RAKKAN DTLA in Los Angeles, California. Since July of 2018, he has also led the management of RAKKAN Redondo Beach. Prior to joining the RAKKAN team in 2009, Mr. Kamatani worked as a General Manager of POLO RALPH LAUREN K.K in Japan, operating over ten (10) retail outlets. In 2013, he joined Kiyokawa, a high-end Japanese restaurant in Beverly Hills, California, as a General Manager, where his responsibilities included responsibilities like menu development, employee training, and sales and marketing management.



FERDIE BIRONDO, Director of Franchising & Training

A 20-year veteran of the restaurant industry, Ferdie has held leadership positions with several franchise brands, including Mrs. Fields Famous Brands, El Pollo Loco, WKS Restaurant Group which operates 5 different brands. He has a proven track record in franchise operations, sales, and development. Ferdie has a unique insight into the relationship between franchisor and franchisee and is known for his ability to create trust and transparency between the franchisor and its franchise system. He develops innovative management programs, designs live training environments and provide leadership coaching to ensure efficiency and consistency across all locations. He previously worked at Jinya Holdings Inc. as the VP of Learning & Development.

OUR TEAM





KUNIKO YASUDA, Franchise Operations Support

Realizing her passion in business after owning an online establishment with her husband for over a decade prior, Ms. Kuniko joined RAKKAN Ramen as franchise support in March 2020. Previously working for the Jinya Franchise Inc. in Burbank, CA specializing in the same ramen concept franchise business for two years accumulating over 20 franchisees she now contributes to RAKKAN through assisting with the constant menu updates, franchise sales and development, being vendor liaison, and overall restaurant openings.



KAREN DEW, Marketing Manager

Karen is an experienced Web Graphic Designer and Marketing Coordinator for over a decade. Prior to joining RAKKAN she was working at Jinya Holdings as the Brand Coordinator. Karen enjoys photography and has an eye for detail, design, symmetry, and color. She is passionate about design and dedicated to bringing brands to life and exceeding expectations. Her goal is to establish RAKKAN creative direction as well as brand guidelines and to prioritize and manage multiple projects within the design. She will develop and implement marketing plans and projects for new and existing products as well as expand and develop marketing platforms including social media platforms and manage the productivity of the marketing plans and projects.

OUR TEAM



SOFT DRINKS

Iced Green Tea	\$2.00	Iced Lemonade	3.00
Hot Green Tea	\$2.00	Calpico	3.00
Coke	3.00	Iced Oolong Tea	3.00
Diet Coke	3.00	Sparkling Water	3.00
Sprite	3.00		

What is Umami?

There are five basic elements to our sense of taste.



Sweetness depends whether you're in a rush (glutamate) to the sense of taste (sucrose) to the brain. Bitter is a warning signal to the brain. Salty is a warning signal to the brain. Sour is a warning signal to the brain. Umami is a warning signal to the brain.

We believe that Umami is crucial essence for Japanese Ramen.

Among the five basic elements, we use natural ingredients such as kombu to extract its rich Umami and in Umami, we don't use meat or seafood in our broth, making our stock 100% plant-based. Because customers will get the rich, thick, Umami in the soup that would be from a meat-based broth.

RAKKAN'S Umami Broth



HAPPY HOUR

2:00pm - 5:00pm (Dine in only)

Draft Beer ASAHI Super Dry	\$4.50
Draft Beer SAPPORO	\$4.50
Draft Beer OHON	\$6.00
Draft Beer SAVORY Premium Mail's	\$5.00
Bottled Beer ASAHI Rich Black	\$4.50
Bottled Beer KARUZAWA Premium Light	\$7.00
House Wine Red Wine & White Wine	\$4.50
House Sake Cold	\$4.50
House Sake Hot	\$6.00

Authentic Japanese food for the world

In 2011, we started our business with four seats and a common philosophy, "Authentic Japanese food for the world". Thanks to our beloved customers, we have been able to grow. We would like to continue expanding our business by offering delicious Japanese ramen and cuisine to both Japan and the rest of the world.

RAKKAN USA, INC.
Ryohco Ito
Founder and CEO



RAKKAN'S famous original noodles with high calcium, lower calories, carbs, fat, and sugar. Including soy and gluten-free noodle options.

RAKKAN 楽親 RAMEN

Healthy and Tasty

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

Gift Card Available



Please ask your server for more details.



Redondo Beach

Grand Menu

Location: Redondo Beach

APPETIZERS

SALAD & GREENS

Small Scavrod Salad	\$4.50	Hot Brussels Sprouts Salad	\$5.50
Edamame	\$5.50	Mix Greens Salad	\$6.00

CRISPY GYOZA

Spicy Beef Gyoza	\$7.00	Vegan Gyoza	\$7.00
Pork Gyoza	\$7.00		

BUNS

Pork Buns	\$5.00	Chicken Buns	\$5.00
Vegan Buns	\$5.00		

SUSHI BITES & HANDROLLS

Kanikama Sushi Bites	\$10.00	California Roll	\$5.00
Spicy Tuna Sushi Bites	\$12.00	Vegan Roll	\$5.00

RAKKAN FAVORITES

Shrimp Shumai	\$7.00	Crispy Chicken	\$7.00
Takoyaki w/ Sweet Sauce	\$7.00		

COMBINATION 20.00



RAKKAN "UMAMI" RAMEN

Vegan Ramen Substitute: pork to UMAMI shiitake mushrooms, bamboo shoots to corn, egg to tofu. Crispy chicken can be substituted for Beef pork with any ramen dish.

AMBER
Soy Sauce + UMAMI Sauce: Essence of dried bonito and dried bonito.

PEARL
Salt Sauce + UMAMI Sauce: Essence of dried bonito and dried bonito.

GARNET
Miso Sauce: Original spicy miso paste with soy sauce, dashi, and sesame oil.

SPICY GARNET
Miso Sauce: Original spicy miso paste with soy sauce, dashi, and sesame oil.

QUARTZ
Creamy Sauce: Creamy sauce with soy sauce, dashi, and sesame oil.

NOODLES

RAKKAN Noodles	\$2.00
Gluten-free Noodles	\$1.50
Vegan Noodles	\$1.50

EXTRA TOPPINGS

Fresh Garlic	\$1.00
Dashi Scallion	\$1.00
Green Onion	\$1.00
Fresh Corn	\$1.00
Grilled Pork	\$2.00
Scrambled Egg	\$2.00
Avocado	\$2.00

KIDS' MEAL
\$9.00
10" and under only.
Ramen + Rice + Fried Chicken + Soft Drink + Dessert

RAKKAN RICE BOWLS

Grilled Pork Bowl \$7.50
Spicy Tuna Bowl \$7.50
Avocado Tofu Bowl \$7.50
Crispy Chicken Bowl \$7.50

DESSERT

Matcha Mochi Ice Cream	\$5.50
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RAKKAN LIMITED SPECIAL

Spicy Garlic Ramen
Soy Sauce + UMAMI Sauce: Essence of Dried Bonito and Dried Bonito.



ALCOHOL

HOUSE WINE

Red Wine & White Wine (glass) 7.00
Bottle Wine 40.00

HOUSE SAKE Alc: 13%~15%

Cold (glass) 7.00
Hot ❶ (10oz) 9.50

DRAFT BEER

ASAHI Super Dry (14oz) 7.50

Asahi Super Dry is brewed to the authentic Japanese recipe to deliver its dry, crisp taste and quick, clean finish that complements all occasions. This distinctive dry taste is known as Karakuchi. A taste we are dedicated to mastering, by using only the finest ingredients and continuously advancing our brewing technology.

SAPPORO (14oz) 7.50

THE BEST-SELLING ASIAN BEER IN AMERICA. Sapporo first made its way to America in 1964. In 1984, SAPPORO U.S.A., INC. was founded to help preserve our high standard of quality throughout the country.

ORION (14oz) 9.00

Refreshing taste- Orion draft beer offers mild taste and crisp aftertaste developed in the semitropical climate. It is invigorating, and yet has rich body that only beer can offer. It goes well with any dish bringing out the best of each dish and stimulating appetite.

SUNTORY Premium Malt's (14oz) 11.00

Rich flavor and elegant aroma in harmony. The flowery aroma greets you the moment it's poured. The creamy foam rises and welcomes you with its silky touch. The rich, distinctive flavor and depth of body is followed by a pleasantly clear, lingering finish. The Premium Malt's - the ultimate beer that keeps on satisfying.

BOTTLED BEER

ASAHI Rich Black (11.3oz) 7.00

Perfects the balance of dark bitterness with a dry crisp finish that has never been achieved in a dark lager.

KARUIZAWA Premium Light (11.15oz) 10.50

Some subtle notes of fruit and a very mild hop smel.



SAKE

KUROBIN Junmai Glass (150ml) 7.50 Bottle (750ml) 33.00

This full-bodied sake has a sherry-like flavor and clear sweetness drawn from koji and rice. Its rich, well-rounded taste is complemented by a hint of spice. This junmai sake can be enjoyed with a variety of rich flavored foods, ranging from meats to fish to vegetables.

KUROSAWA Junmai Kimoto Glass (150ml) 8.00 Bottle (750ml) 35.00

Clear with a very faint silvery straw cast. Dried pear, spicy custard, and dusty radish aromas with a soft, creamy dry-yet-fruitful light-to-medium body and a resonant, lightly peppery jama accentuated finish. Flavorful and satisfying. 2015 BTI World Wine Championships Gold Medal-91pt (Exceptional)

KATANA Extra Dry Junmai Ginjo Glass (150ml) 9.00 Bottle (750ml) 40.00

Clear with a nickel cast. Aromas and flavors of creamed cereal, yam, coconut milk, and spiced papaya with a silky, dry-yet-fruitful medium body and a tangy, tropical citrus, radish, and turnip accentuated finish. Nice range of flavors to complement Japanese cuisine. 2012 BTI World Wine Championships Gold Medal 83pt (Exceptional)

MU Junmai Daiginjo Glass (150ml) 9.50 Bottle (750ml) 50.00

This fruity, dry Junmai Daiginjo has a delicate and brilliantly aromatic character. The aroma of green apples and Asian pear with a hint of resin complements its smooth and refreshing taste. Best as an aperitif or with lighter foods.

YAEGAKI SAKE DRY Bottle (10oz) 11.00

A dry yet smooth junmai sake with a slight acidity. An authentic sake that complements a variety of cuisines.

NIGORI SAKE KIZAKURA Unfiltered cloudy sake Bottle (10oz) 12.00

Authentically brewed "milky" sake of rich, sweet'n sour flavor, which tastes crisp and smooth.

MATCHA NIGORI SAKE Japanese sweet green tea Bottle (10oz) 13.00

Matcha flavor jumping into nose, sweet honeydew /pilsaco flavor. Slightly dry, extra ordinarily sweetness comes from rice & Matcha. Long finish with bitter greentes.

KIZAKURA STARS PURE SPARKLING Bottle (10oz) 15.00

Sparkling Junmai sake of crisp sweetness. The carbonation is made from fermented koji.

PLUM WINE KYOBIJIN Bottle (10oz) 16.00

Aromatic, sweet and sour taste. Plum made in Kyoto.

Redondo Beach 1221

Separate Alcohol Menu

Location: Redondo Beach

MENU



RAKKAN “UMAMI” Ramen

We take pride in maintaining authenticity and sustainability with our ramen. AMBER Ramen, for instance, uses authentic, rich, and flavorful soy sauce matured through traditional Japanese methods. The bottom photo shows soy sauce stored and fermented.

PERAL Raman uses pure rock salt with selected white soy sauce and the best mirin (rice wine based seasoning).

Umami miso or soy bean paste is a mix of several types of miso which is then fermented to extract the best flavor. Umami miso is used for GARNET, SPICY GARNET Ramen.

The combination of soup broth packed with Umami and silky slim noodle will give you a totally new ramen experience.



AMBER

Soy Sauce + UMAMI Sauce: Essence of dried bonito and dried sardines

Vegetable broth, grilled pork, onion, parsley, bamboo shoots and seasoned egg served with RAKKAN noodles
The most popular dish at RAKKAN.
Rich and tasty with a traditional Japanese soy sauce flavor.



PEARL

Salt Sauce + UMAMI Sauce: Essence of dried bonito and dried sardines

Vegetable broth, grilled pork, onion, parsley, bamboo shoots and seasoned egg served with RAKKAN noodles
A very popular ramen in Japan.
The flavor of the original blended salt is outstanding and healthy!



GARNET

Miso Sauce

Vegetable broth, sesame paste, grilled pork, green onion, bamboo shoots and seasoned egg served with RAKKAN noodles
A very famous dish in Hokkaido, Japan.
Our miso is original blended, deep and flavorful.



GARNET VEGAN



SPICY GARNET

Miso Sauce

Vegetable broth, sesame paste, grilled pork, black pepper, green onion, bamboo shoots, seasoned egg and garlic served with RAKKAN noodles
Creamy, hot, spicy flavor!
Great for spice lovers!



SPICY GARNET VEGAN



QUARTZ

Creamy Sauce

Vegetable broth, grilled pork, green onion, bamboo shoots and seasoned egg served with RAKKAN noodles
Creamy enriched



QUARTZ VEGAN

*Some menus vary in Europe



FOODS



Location: Redondo Beach

GALLERY 



Location: DTLA

STORE DESIGN





Location: Redondo Beach

STORE DESIGN





Location: Santa Monica

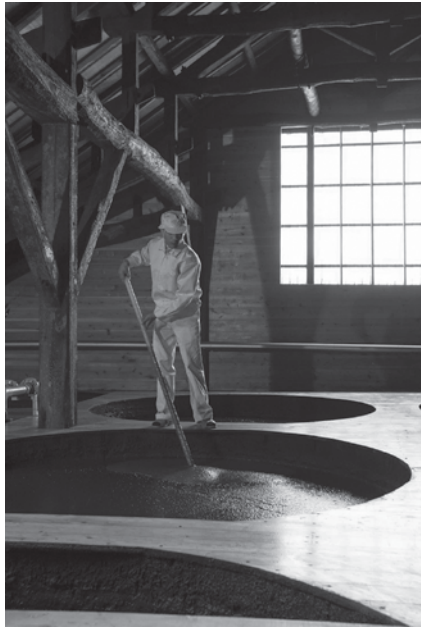
STORE DESIGN





WALL ART

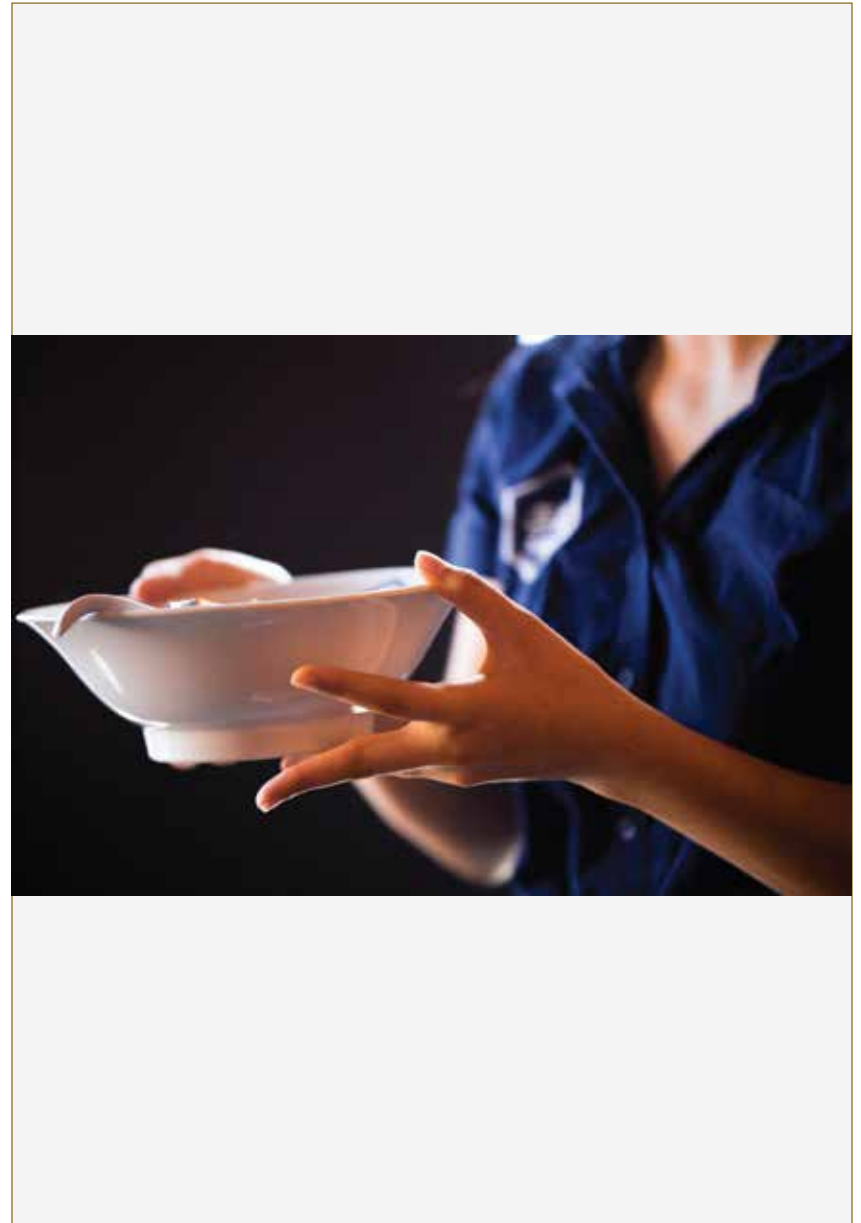




Simple Operation and Full Support

Unlike other franchisors, we offer a simple operation that can be mastered in only 15 days of training. We also provide full support services for market research, site research, and other site selections through our partner agency (Optional, support varies in Europe)

*We accept both single and multi-unit franchises. (May vary in Europe. Ask for details)



OPERATION AND SUPPORT



We are proud to offer to attentive service and aftercare package

We provide a master floor plan as well as exterior and interior store designs for our franchises. Our experienced designers can create low-risk, high-return business models and can also offer a low initial cost plan. Our HQ staff will be available for sensible and detailed aftercare services based on your needs. Our unique and creative HQ staff develops seasonal and limited-edition menus and well-researched marketing plans constantly. They will also be available to answer any of your questions and to assist you with any challenges you face with your franchise.

Private Brand Products



Grand Menu



Ramen Bowl



Togo Package



Uniform

etc... (*purchased by FC)
*Some products are not available in Europe.

SERVICE AND AFTERCARE





We use 100% plant-based broth for all of our ramen soups. Unlike some ramen restaurants, we don't use any pork or chicken bones within our stock. 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 (Our ramen holds 40% less calories compared to the average amount of calories in typical tonkotsu ramen *according to our research.), yet still holds that rich, thick broth many ramen fanatics desire.

Three Merits

1) Using 100% plant-based broth equates to low costs for ingredients. In fact, our costs ratio is approximately 30% less than ramen restaurants using animal-derived ingredients for their broth. We do not take food cost margins.

*Figures based on our own calculations

2) Using 100% plant-based broth means less hygiene management such as a reduction in sanitizing food. This translates into lower capital investment requirements, as we need fewer ducts than other ramen restaurants. Quicker cooking time (our soup takes just one hour) is an additional merit that lowers gas costs to 65% less than other ramen restaurants.

*Figures based on our own calculations

3) Using 100% plant-based broth means no need for veteran chefs. Our authentic-tasting ramen dishes can be made perfectly and consistently, even by beginners.

Other ramen restaurants use broth derived from pork or chicken bones, which can take more than 10 hours to prepare. Our broth, on the other hand, takes a little over 1 hour while keeping the ramen flavorful. Such slow cooking requires complex operations, resulting in the commercial pressure of high labor costs. In contrast, RAKKAN Ramen broth takes just one hour to cook, and our a-la-carte dishes are equally simple to prepare. This, our labour costs can be reduced by up to 25%.

*Figures based on our own calculations

OUR STRENGTH





AUTHORIZATION OF FRANCHISING

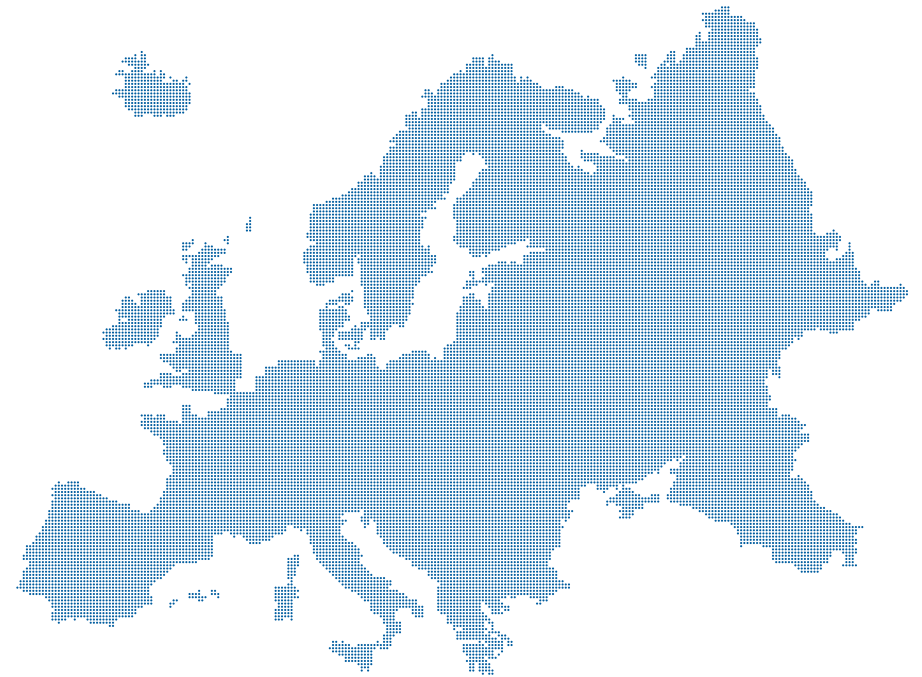


EUROPE



We are planning to expand our franchise business in Europe.

We are looking for partners who can work with us to introduce RAKKAN in Europe.



FRANCHISE IN EUROPE





At a Glance

	(US\$)
Founded:	2011
Franchising Since:	2019
Address:	Redondo Beach, CA
Founder & CEO:	Ryohei Ito
Units:	Existing - 11 (4 Japan, 4 California, 1 Georgia, 1 Texas, 1 Colorado) Coming Soon - 13 (3 Japan, 1 California, 3 Illinois, 4 Texas, 2 Nevada)
Initial Franchise Fee:	\$40,000
Ongoing Royalty:	5%
Initial Training:	North America: 15 days at Headquarters

*The language during the training is basically English.

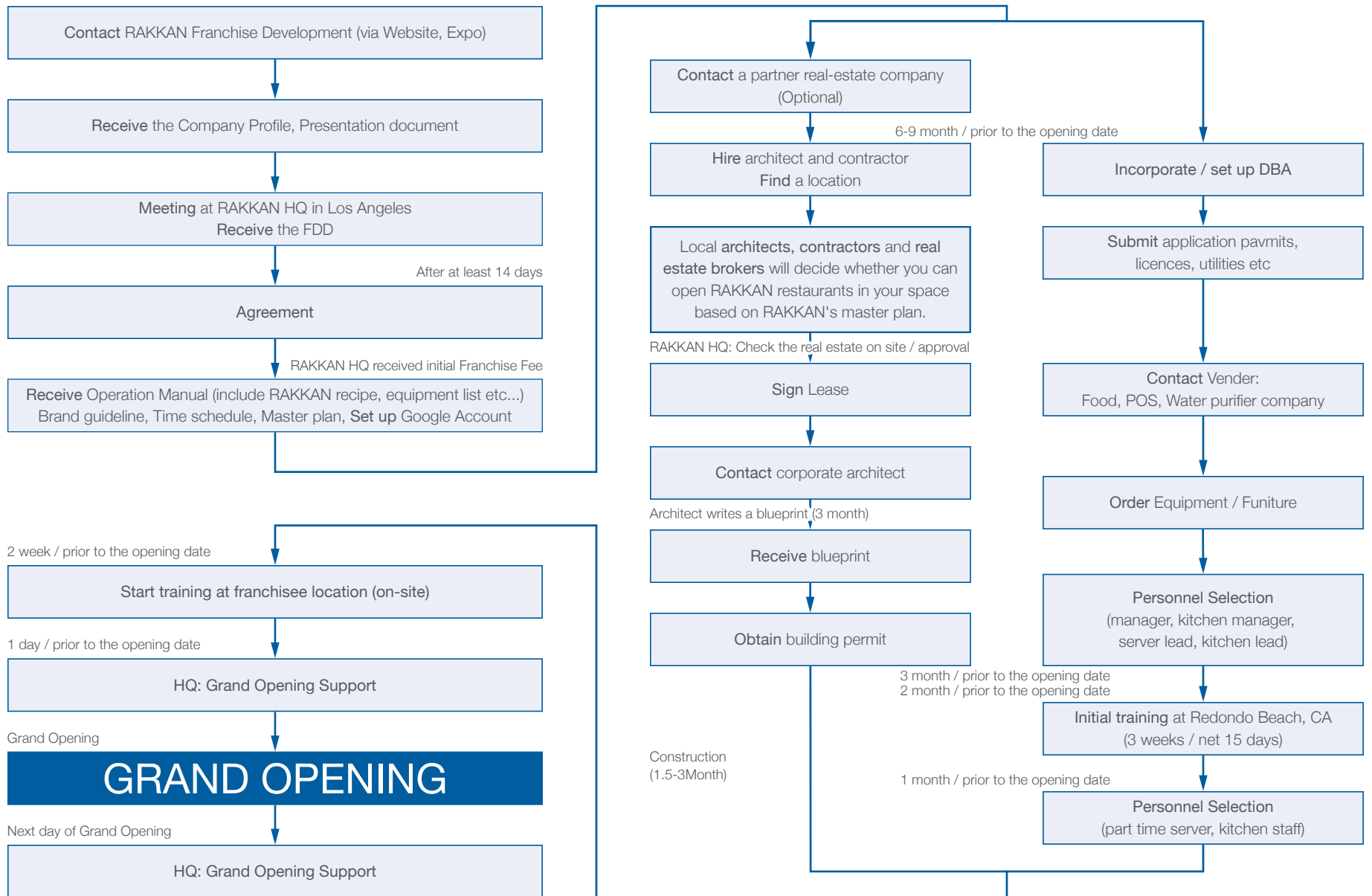
Initial Investment

	(US\$)
Initial Franchise Fee:	\$40,000 (1st unit) \$20,000 (2nd unit~)
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 lease construction, remodeling, leasehold improvements and decorating costs – net of landlord contribution	\$200,000~\$550,000
Equipment, 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 softwater	\$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
Design review fee	\$1,500~\$2,000
Initial floor plan fee and travel expenses	\$14,000~\$21,000
Cost of kitchenware	\$2,000~\$4,000
Additional funds – 3 months	\$9,000~\$25,000
Total	\$385,000 ~ \$863,000

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 provide services to introduce possible funding opportunities. *The content of support varies by country.

INVESTMENT DETAILS





*Time schedule vary in Europe

TIME SCHEDULE TO GRAND OPENING





Scheme A1

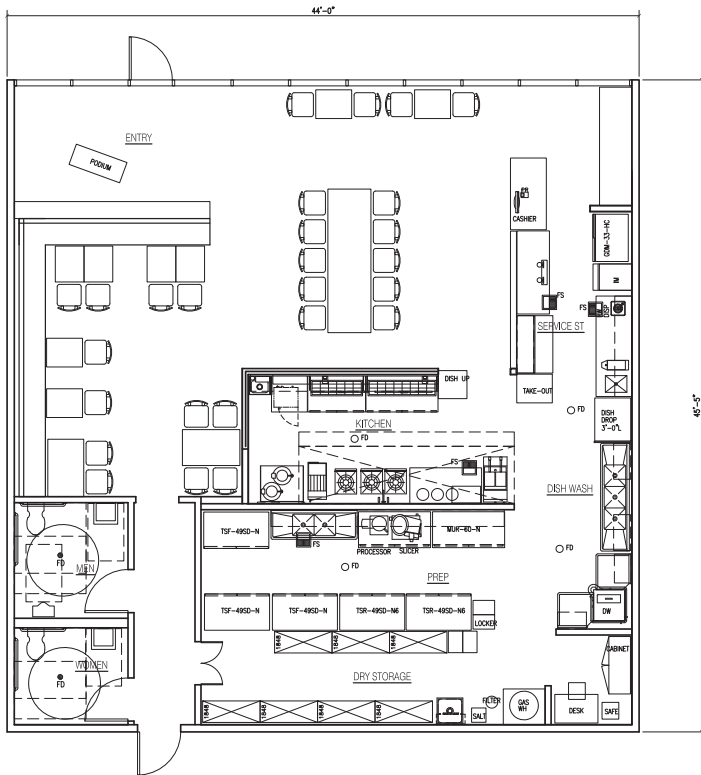


Scheme B1

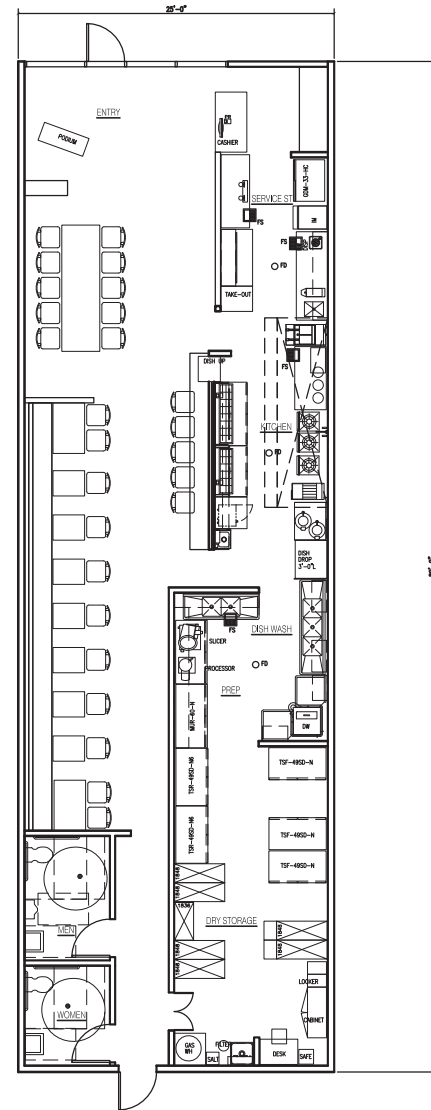
MASTER PERSPECTIVE DRAWING



These are one of the drawings that represent each scheme.
 After signing the contract, you will receive all data for the scheme you have selected.



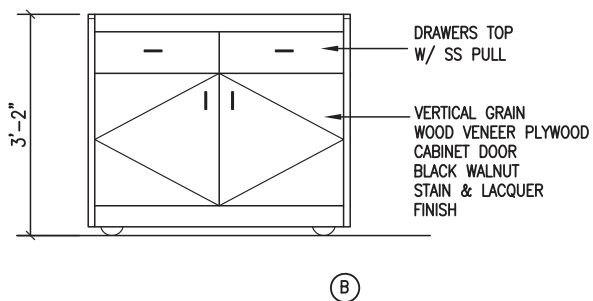
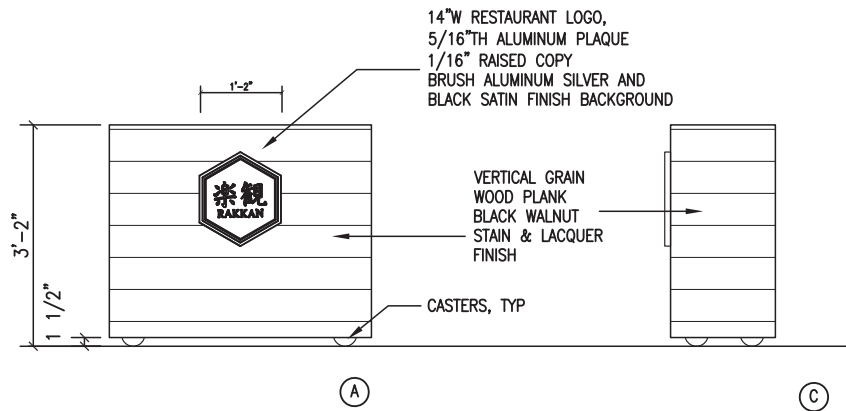
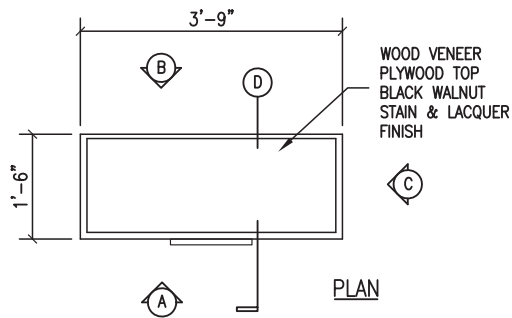
Scheme A1



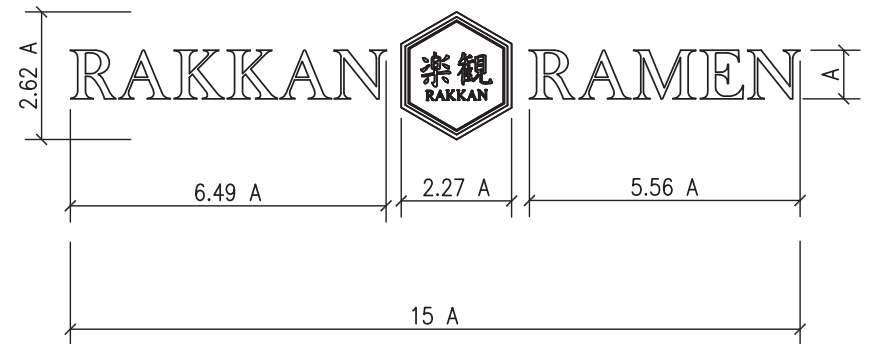
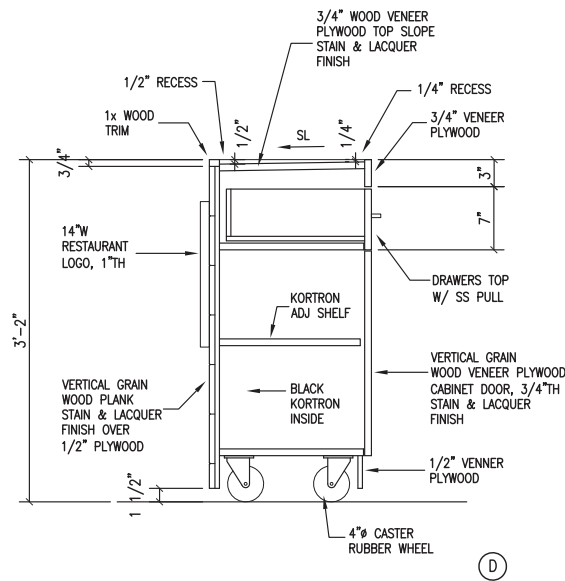
Scheme B1

MASTER FLOOR PLAN





Podium



Actual size of store sign will be based on jurisdiction and shopping center sign criteria.

Store Sign

STORE SIGN, PODIUM





QUESTIONS?

info@rakkanramen.com

213.247.9665

The information provided here is not to be construed as an offer of a franchise. Offers of franchises may only be made by delivery of a franchise disclosure document (prospectus), and in certain states the franchise disclosure document must first have been registered with an agency that regulates the offers and sales of franchises.