

Ramenplay's Sanpou noodle dishes one of the best here

Chen Jingwen | SoShiok.com | Thu Sep 29 2011



Enjoy improved ramen noodles and new dishes by Sanpou Ramen chefs at RamenPlay outlets.

Singapore, September 29, 2011

RamenPlay
313@Somerset
Junction 8
Nex@Serangoon Central

See pictures of new dishes at RamenPlay outlets



Nigata is not just famous for its rice - it's also famous for its Hegi Soba and the Sanpou Ramen chain.

Many may not be aware that RamenPlay's joint venture partners are the BreadTalk Group and Sanpou Ramen when it set up the first outlet in Singapore last year.

Now more than a year in business, RamenPlay has three outlets here and introduced a slew of new dishes while upping its Ramen-making standards.

To celebrate the launch of the new dishes, the outlets at Nex and Junction 8 have launched one-for-one deals for Ramen and rice dishes.

If you want to enjoy these deals, you have today and tomorrow (Sept 30 and Oct 1) to do so at its Junction 8 outlet.

Ask for its 1-for-1 flyer at the restaurant entrance at lunch time and join the queue. The first 200 diners with the flyer will get to order two bowls of the same Ramen at the price of one.

A bowl of Ramen is priced between about \$10 and \$14. Rice dishes cost about the same too.

And this is a real bargain as each bowl of Ramen has better-quality noodles. They are freshly made, using flour from Japan.

Also, the rice dishes are cooked using nigata's koshikari rice, widely regarded as the best in Japan.

Even if you were to miss this promotion, the normal prices at RamenPlay are actually very reasonable.

What to eat at RamenPlay:

Sanpou Tonkotsu Ramen, \$14.30: The collagen-rich pork-based soup complemented the noodles well. It was topped with three kinds of pork - braised pork cha siu, braised pork cheeks and braised pork belly. The gelatinous and slightly chewy-succulent cheeks were a delightful treat. The soy-sauce-marinated egg was perfectly cooked with the orange yolk remaining somewhat runny. **(Rating: 7.5/10)**

Sanpou Ramen Double Soup, \$14.80: This Ramen contained two kinds of broth - shoyu (soy-sauce based) and Tonkotsu (like the one above), plus aromatic fish oil. This was flavoured oil using dried bonito. The pork broth held up the soup as a reasonably good base while the flavours of soy sauce and bonito were evident on the palate. It also offered the three different cuts of pork. This Ramen is a good change for those who don't want to eat porky Ramen all the time. **(Rating: 7.5/10)**

The other popular Ramen here are the Toroniku Double Soup Ramen, Tebasaki Ramen (with chicken wings), Vegetable Miso Ramen and Umami Treasure Ramen (has seafood and pork).

Butariki Ichimabe, \$12.80: Thin, pan-fried and barbecued pork slices, crispy seaweed, spring onions and sweet-savoury sauce went into the sizzling hotstone bowl of rice. At one tasting, the bowl was truly hot as it managed to turn the rice at the bottom and sides into slightly charred crispy bits. But this was not the case at a visit to another outlet even when the rice was left on its own for more than 20 minutes. Anyway, the raw egg on top blended into the flavours when tossed with the rice. The sauce was on the slightly salty side though, so don't pour everything in. **(Rating: 7/10)**

Also popular are the Black Sesame Fried Rice, Pork Karaage Fried Rice (deep-fried pork) and Pork Katsu Curry Rice. The strong flavours of each dish might overpower the clean-tasting nigata rice but they were nevertheless delicious.

See pictures of new dishes:



Other must-eat dishes:

Tofu Nabemushi, \$6.80: Thick soybean milk from Japan is steamed in a mini-pot at your table till it sets. Voilà, a freshly made tofu. The taste was incredible unlike any commercially made tofu in Singapore. It was sweet, creamy, melt-in-the-mouth goodness. There are versions with chicken and prawns. **(Rating: 7.5/10)**

Okura Mental, \$4.80: Poached halves of ladyfingers were topped with a spicy cod roe sauce and torched till aromatic. The lip-smacking sauce which had cheese and mayo turned this sometimes maligned vegetable into an addictive treat. **(Rating: 8/10)**

Lobster Golden Bliss Salad, \$6.80: Five pieces of chilled lobster were nestled in individual lettuce nests filled with radish shreds. Refreshing and zesty flavours from two sauces - a creamy one on the lobster and vinaigrette for the veggies below - flooded into mouth as they were devoured. **(Rating: 7/10)**

Don't miss the zesty and citrusy Calpis drink with mixed jellies and the Super Yuzu with Shochu. Prices are reasonable - \$4.80 a glass.

RamenPlay
313@Somerset, B3-04
Junction 8, 01-51
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