

Shoyu Ramen Noodles

Authentic homemade shoyu ramen with rich soy sauce broth, tender pork belly, and perfect soft-boiled eggs.
Restaurant-quality Japanese comfort food.

1h

PREP

7h

COOK

8h

TOTAL

4

SERVINGS

Expert

DIFFICULTY

Ingredients

- 4 pack ramen
- 2 carrot
- 4 scallion
- 0.5 fresh root ginger
- 4 clove garlic
- 2.5 cup soy sauce
- 0.5 cup rice vinegar
- 4 tbsp sunflower oil
- 0 salt
- 0 water
- 2 lb chicken wings
- 2 lb pork belly
- 2 kombu
- 2 lemongrass
- 6 mushroom
- 2 tbsp mirin Japanese rice wine

Instructions

1 Prepare the bones

Preheat oven to 425°F (220°C). Toss 2 pounds chicken bones and 2 pounds pork bones with 2 tablespoons vegetable oil and salt in a large roasting pan. Roast for 45-60 minutes until deeply caramelized and golden brown.

2 Transfer roasted bones to a large stock pot. Place the roasting pan over medium heat, add 0.5 cup rice vinegar, and scrape up all browned bits (this is called deglazing). Pour the deglazed liquid into the stock pot.

3 **Build the broth**

Add 4 cloves garlic, 2 green onions, 2 leeks, 6 shiitake mushrooms, 2 pieces kombu, and 2 pieces lemongrass to the pot. Add 2.5 cups soy sauce and cover completely with cold water by 2 inches.

4 Bring to a rolling boil over high heat, then immediately reduce to a gentle simmer. Cook for 3-4 hours, skimming foam and impurities from the surface every 15 minutes during the first hour.

5 Remove and discard all large solids except the mushrooms. Strain the broth through a fine-mesh strainer into a clean pot. Slice the reserved mushrooms into thin pieces and set aside.

6 **Cook the pork**

Bring the strained broth to a boil and add the pork belly. Reduce to a gentle simmer and cook for 2.5 hours until the pork is fork-tender and easily pierced. Remove the pork and slice into thick pieces.

7 **Season the broth**

Season the broth with the remaining 0.5 cup soy sauce, 4 tablespoons mirin, and salt to taste. Keep hot over low heat.

8 **Prepare eggs and noodles**

Bring a large pot of heavily salted water to boil. Add 4 eggs and cook for exactly 6 minutes, then immediately transfer to an ice bath. Cook 4 packs ramen noodles according to package directions until al dente, about 3 minutes.

9 **Assemble and serve**

Divide the cooked noodles among 4 bowls. Ladle the hot broth over the noodles. Top each bowl with sliced pork belly, halved soft-boiled eggs, sliced mushrooms, nori sheets, and chopped scallions.

Tips

Roast your bones at 425°F (220°C) for 45-60 minutes until deeply caramelized - this step is crucial for developing the broth's rich, complex flavor base.

Use a combination of chicken necks, wings, and feet along with pork bones for the best collagen extraction and flavor development.

Bruise lemongrass and green onions with the back of your knife before adding to the pot - this releases maximum aromatic compounds into the broth.

Skim foam diligently during the first hour of simmering to achieve the characteristic clear, amber appearance of authentic shoyu ramen.

Strain the finished broth through cheesecloth or a fine-mesh strainer lined with coffee filters for restaurant-quality clarity.

Cook ramen noodles separately and add them to bowls just before serving to prevent them from becoming mushy in the hot broth.

For perfect 6-minute eggs, use eggs that have been at room temperature for 30 minutes before cooking - this prevents cracking and ensures even cooking.

Save and slice any mushrooms used in the broth-making process - they make an excellent topping and waste nothing from your cooking process.