

Vegan RAMEN

Healthy & Easy Meal Replacement



From Japan



Delicious
Not-fried
Ready in 4 minutes
Healthy
Vegan
No-MSG or chemical seasonings

Ramen originated in China then developed further in Japan. It's safe to say ramen is the national food of the Japanese. This is no exaggeration!

Today, there are many restaurants in Japan that solely specialize in Ramen; it's no wonder Ramen is one of the most popular fast foods.

Ramen is a Japanese dish made with Noodles and seeped in delicious Dashi (everyday broth).

It's fullfilling and very easy to make; in just about 4 to 5 minutes and your Ramen is ready. The fun part is that Ramen can be eaten anytime and often anywhere.

There are several types of Ramen in Japan, Miso [soy bean paste], Shoyu [Soy sauce] and Shio [Salt]. Today, there are so many variations, to the Ramen recipe because of its simplicity.

You only have to be creative with your ingredients, and don't forget every Ramen dish is best enjoyed with toppings: vegetables, seaweeds or most any type of topping you can think of!

For those that want Ramen as a simple diet food just want a slimming and delicious meal, Ramen is the answer, Here is an example of a delicious, simple Vegan Ramen meal!

[5 types of MUSO's Ramen]



BROWN RICE
SHOYU soup



BUCKWHEAT
SHOYU soup



SHIITAKE
MUSHROOM
MISO soup



TOM YAM
Hot & Sour soup



SEAWEED
MISO soup

NEW



Now available in
display box!