

Chuka Ramen Bar, they take ramen seriously

I used to say I didn't like Japanese cuisine because I mistakenly thought it was limited to sushi. But thankfully, my recent visits to three Japanese restaurants in Madrid – [Sumo](#), [Hattori Hanzo](#) and now [Chuka Ramen Bar](#) – have turned me onto a whole new world of tantalising flavours and creations.

Last Tuesday, I went to [Chuka](#) with Daphne, Juan and Vanessa from the teams at [Naked Madrid](#) and [Las Mesas de Vanessa](#) (one of Madrid's best restaurant blogs). Chuka is a wonderful new ramen bar situated near metro Sevilla and next door to one of Madrid's oldest bars, [La Venencia](#), where you should get yourself a glass of sherry either before or after your meal.



[Chuka](#) specializes in ramen yet also offers a number of other Japanese dishes you have to try. Our waiter was kind enough to walk us through the menu and thanks to him, I sipped on delicious Japanese beer and ordered the best dish of my life... So keep reading and make sure to do as we did.

We started with **Dok Boki**, which consists of rice balls with Korean chili and sesame. They tasted just perfect. Then we had some tasty **dumplings** filled with *butifarra* and Chinese chives.



Chuka Ramen Dok Boki



Once we finished the starters, I was already impressed. Then the main dishes arrived... We ordered two types of **Ramen: shoyu and hiyashi**. The first one, Shoyu, is prepared with noodles, bacon, boiled egg and Chinese chives. The soup had a mix of dashi and chicken with nori seaweed. It was insanely good.



The second ramen, **hiyashi**, the one I ordered, sent me straight to food heaven. As soon as I tasted it, I knew I couldn't share and thus proceeded to devour it in a matter of minutes. Even though I had made a deal with Daphne to try each other's dishes, I couldn't bear the idea of giving up even one spoonful. It was made of cold noodles and ground sausage. All of it was covered with chilli oil, a boiled egg, some watercress and sugar-roasted cashews. The ingredients were perfectly cooked and well selected, making the dish truly unforgettable (seriously... I can't get it out of my head).



According to Juan and Vanessa, who travel to Japan whenever they can, **Chuka Ramen Bar** has an authentic Japanese feel and look; there's nothing pretentious about it and it's a great spot for dinner with friends. Our recommendation is to get there early at night (they open at 8:30pm) and grab a table at the back. Be careful because the restaurant doesn't take reservations and it gets packed! We arrived at 9:15pm and waited at the bar until 10pm when we were finally seated. It was totally worth it though, don't worry.

Contact info

[Facebook](#)

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Address

Address: C/ Echegaray, 9
Metro: Sevilla

Hours

Tuesday through Thursday: 8:30-11:30 pm
Friday & Saturday: 1:30-3.30 pm

[Menu](#) (In Spanish)

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- [Hattori Hanzo – Japanese food, straight up. No sushi.](#)
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