

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](#)

[Instagram](#)

[Web](#)

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.

I rekindled my love for Japanese food when I went for dinner at [Hattori Hanzo](#) with friends on Tuesday night. Our group of

seven had no reservation, yet the waiters fit us in at the bar and then moved us to a table just in time for our first round of dumplings.



Located a few steps from Gran Vía, **Hattori Hanzo** is a Japanese *izakaya*, meaning a casual bar that acts as a

gathering place for coworkers and friends. It's similar to a Spanish tapas bar; food is served to accompany drinks, not the other way around. That's why the ambience here is rather laid back.

Hattori Hanzo specializes in a variety of traditional Japanese dishes such as *okonomiyaki*, *takoyaki*, and grilled meat and fish skewers, offering a number of combination platters and sizes. Plus it's vegetarian-friendly, affordable, and has a big space with a great seating arrangement.

In the front room, you can dine at the bar (note: no sushi!) or at a six-person table under a red canopy, where we sat. The red canopy sheds a fiery red hue over everything, so we apologize for the red-tinted food pics you're about to see.



You can also sit in the back room at tables sunken into the

floor. I can't quite explain it so please have a look at the photos below.



When it comes to food, you've got a ton of options. The menu is separated into three parts: the first includes starters such as **Nira Gyoza** delicious pork **dumplings** with a spicy sesame sauce.



The second part includes larger plates meant for sharing between two or three people, such as the **Omu-yakisoba** (Japanese yakisoba noodles in a thin and flavorful tortilla) and **Dorayaki Shuriken** (Japanese pancakes).



Lastly, the third column offers tapas-sized skewers of Japanese delights such as chicken ginger meatballs and marinated eggplant and salmon. You can order these skewers individually (ranging in price from 2-5€). Or you can order them in platters: the **7 Samurai** platter includes Hattori's seven most popular skewers for **€16.20** (which I ordered with James) and the **3 Imperial Treasures** platter (which I'll try next time) includes three Japanese delicacies such as **Unayi Kabanaki** (grilled eel) and **Taro** (tuna) for €18.90.



For dessert, we got **Kuro Goma Matcha Ice Cream** (black sesame and matcha ice cream) and **Matcha Ichigo Roll Cake** (rolled pastry with matcha, strawberry and anko, meaning red bean paste).





So you're probably wondering about the price. Each of us had a few drinks, split a starter and shared a main dish and dessert. The bill came out to **18€ per person**. For the quality and the ambience, I'd say it was absolutely worth it.

Info

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Metro: Callao or Gran Vía

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