

# The No. 1 Ramen restaurant in Japan MENYA MUSASHI NITEN ICHIRYU announces opening of its second North America location: in Seattle, WA

SEATTLE, Wash., Oct. 23, 2018 (SEND2PRESS NEWSWIRE) – The North America second location MENYA MUSASHI NITEN ICHIRYU Seattle is having a Grand Opening Special Event on Friday, November 9, 2018 in Capitol Hill, Seattle.



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## Event Details:

Ramen or Tsukemen (Dipping Ramen) is offered at a special price of \$3/bowl on a first come first served basis.

The Event is starting at 5 p.m. and limited to 300 bowls.

Limit one bowl per purchase per customer and dine in only.

Day: Friday, November 9, 2018

Time: 5 p.m.

Place: 1510 Belmont Ave, Seattle, WA 98122.

To learn more about both of the MENYA MUSASHI NITEN ICHIRYU as well as our event, please visit: <http://www.menyamusashi-seattle.us/>

The restaurant will operate under regular business hours from November 10, 2018 onwards.

#### **Restaurant Information:**

Restaurant Name: MENYA MUSASHI NITEN ICHIRYU

Address: 1510 Belmont Ave, Seattle, WA 98122

Phone: (206) 257-4289

Grand Opening: November 10, 2018

Regular Business Hours: MON-FRI 11:30 a.m. – 2:30 p.m., 5:30 p.m. – 10 p.m. / SAT 11:30 a.m. – 11 p.m. / SUN 11:30 a.m. – 10 p.m.

Website: <http://www.menyamusashi-seattle.us/>

Facebook: Menya Musashi Seattle –

<https://www.facebook.com/MenyaMusashiSeattle/>

Instagram: menyamusashiseattle

## **About MENYA MUSASHI:**

MENYA MUSASHI was founded by Takeshi Yamada in 1996. Similar to the world-renowned sword master Musashi Miyamoto who proclaimed “I practice many arts and abilities – all things with no teacher,” founder Mr. Yamada self-taught himself the art of making Ramen and established this Ramen restaurant.

In respect of Musashi Miyamoto who created the unique two-sword style on his own, Mr. Yamada named his Ramen restaurant “MENYA MUSASHI.”

MENYA MUSASHI currently has 14 restaurants in Japan, with overseas locations in Singapore, Taiwan, China, Malaysia, Indonesia and Ukraine. In July, 2018, the first North America location was [opened in Los Angeles, Calif.](#)

#### **About NITEN ICHIRYU:**

NITEN ICHIRYU is a style of classical Japanese swordsmanship conceived by Musashi Miyamoto during his later years, where a longer sword in the right hand and a shorter sword in the left hand are both used.

#### **About NITEN ICHIRYU from MENYA MUSASHI:**

The main menu of MENYA MUSASHI NITEN ICHIRYU follows the concept of “two-sword style”, featuring two categories of Japanese food, Noodles (Ramen or Tsukemen) and Tonkatsu.

For each bowl of NITEN ICHIRYU Tsukemen and NITEN ICHIRYU Ramen, the noodles are topped with 2 large pieces of braised pork belly and Tonkatsu to create a feast in one bowl.

The noodle soup is a combination of both pork bone broth and seafood. Customers can choose from a regular soup or a lighter soup for Tsukemen. Vegetable Ramen will also be available after the official grand opening.

\*(WEB IMAGE 72dpi:

[http://www.menyamusashi-seattle.us/media/menyamusashi\\_nitenichiryu-img.jpg](http://www.menyamusashi-seattle.us/media/menyamusashi_nitenichiryu-img.jpg))