

Our mission is to share our passion for Japanese soul food to people around the world.

Join Ramen Takanotsume Franchisees to create an authentic Asahikawa ramen dining experience.

Takanotsume ramen was originated in a town call Takasu, Hokkaido in November 2010. It was a long process to create a broth that has perfect harmony with all our Miso, Shoyu and Shio flavours. Our soup is produced with attention and passion while only using strictly selected ingredients and cooking them for fourteen hours using a method to remove access lye periodically to ensure a clear satisfying chin tan soup.

What makes Takanotsume Ramen special.

1.Soup that stays hot till the end

Every bowl of ramen is guaranteed to warm your body and soul.

2.Perfectly textured noodles

Developed perfectly textured noodles with minimal usage of water, harmonized with flavourful soup.

3.Rich flavoured sauce

Shoyu= Signature Flavour made of different soy sauces
 Miso = Rich Miso Flavour made of different locally produced miso pastes. Full of Umami and a hint of fruit creating multiple layer of flavours.
 Shio= Shio flavour made from high quality salt creating a perfect complement to pai tan soup

4.Carefully selected toppings

Simple toppings to match all flavoured soups and firm textured noodles.

5.Signature soup

Takanotsume signature soup is full of umami with a perfect balance of pork, seafood and vegetable flavours that is second to none.

All our Franchisees loved our ramen before joining our team.



New menu development catered to location, customer base and seasonality. An additional vegan menu and take out ramen is also available.

Take out ramen



Vegan ramen (no animal product)

Instant ramen package in different flavour



Variety of flavoured instant ramen packages (miso, shio, shoyu)

About Takanotsume Ramen

Franchise system evolves with market changes with a focus of building a recession proof business model.

**Business Format.
Product development initiative**

New menu development and deliberation to meet customer demands and popularity

In addition to offering an authentic Asahikawa ramen, Ramen Takanotsume continuously puts efforts toward menu development by incorporating popular ingredients and cooking techniques. Our goal is to create a loyal customer base by delivering a bowl of ramen that is consistent in quality and satisfying across the board.

Low operative cost

Comprehensive cost analysis to achieve a profitable business

Implementation of a business model focused on a return on investment and profitability. Central purchasing system and simplifying a cooking process coupled with an ongoing cost analysis review is our commitment to a success of each Franchisees.

Extended support provided to Franchisee

Continuation of support with proven track records to back up new Franchisees

Takanotsume Ramen welcomes future Franchisees who have a passion and drive for great ramen. We have a team of mentors with great expertise ready to assist you.



Special made soy sauce

Special made Shio

Special made Miso

About Takanotsume Ramen Franchise

Franchise System

- 1** A franchise is a business system whereby the franchisor licenses its operations along with its products, branding.
- 2** Upon signing a franchise agreement, franchisee is required to pay an initial franchisee fee and pay monthly royalty to franchisor once operation begins.
- 3** Franchisor grants the franchisee the right to operate the business under the Franchisor's trademark and system. Our roles and responsibilities as the Franchisor are, providing cost-effective ingredients and business model while providing hands-on training and on-going support.

Initial consultation (Franchisor' s office)

Operational assessment (Franchisee' s location)

Coordinating an opening schedule and timeline

Reporting a status on key milestones

Operational review and final adjustment

Provide the final manual

Process till opening

The support system begins from the very first consultation and continues as ongoing assistance which includes training, menu development, technical management, and less oftentimes business management.

Consultation with Franchisee and its key personnel (at Franchisor head

Tkanotsume Franchise Business presentation

Market Research

Evaluation of the potential locations and lease conditions

Signing of contract

Commitment to have an open dialogue to establish a strong partnership prior to the signing.

Extensive training enables Franchisee to launch a business with confidence.

Store Design and lease improvement

Offer design consulting by providing the most efficient layout and design theme.

Opening

Continued collaboration throughout the entire process supports a smooth operational launch.

Continued assistant to operation

Providing continuous assistance and guidance to improve operational issues and challenges.

Original Location:

071-1201 9-8 1 Jyo 2 Chome, Takasu Cho Minami,
Kamikawa Gun, Hokkaido
Tel/Fax 0166-87-3085

Miyamae Location:

078-8391 2-7 1 Jyo 3 Chome, Miyamae,
Asahikawa, Hokkaido
Tel / Fax 0166-33-8833

Altimall Higashi Kagura Location:

071-1523 1-1 1 Jyo 6 Chome, Hijirino Minami,
Higashi Kagura Cho, Kamikawa Gun, Hokkaido
Tel / Fax 0166-76-5559

-FC Location-

Nango Location:

003-0021 4-1 19 Chome, Sakae Tori, Shiraishi Ku,
Sapporo City, Hokkaido
Tel 011-827-7988

Shinjuku Location

151-0051 5-32-5 Setagaya, Shibuya Ku, Tokyo

Asahikawa Airport Location:

(Domestic Terminals 2nd Floor Food Court)
071-1562 16-98 Higashi 2 Sen, Higashi Kagura Cho,
Kamikawa Gun, Hokkaido

Shibetsu Location:

3143-208 17 Chome Ohdori Higashi, Shibetsu City

-FC Oversea (Canada)-

Ramen Taka Takanotsume Canada Aberdeen Mall Location:

4151 Hazelbridge Way, Richmond, BC V6X 4J7
TEL 604-821-8080

Taka Ramen + Sushi Canada Squamish Location:

38065 Cleveland Ave Squamish BC V8B 0A1
TEL 604-390-0077

Ramen Taka Takanotsume Canada Calgary Location:

※Scheduled to open September 2021.



For further inquiry, please contact by e-mail below.

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