

Nokke Gohan & Chuka Soba 95

Opening Wednesday, November 1, 2017!

Tokyo Airport Restaurant Co., Ltd. (Head office: 3-3-2 Haneda-Kuko, Ota-ku, Tokyo; President: Masatoshi Akahori), a member of the Japan Airport Terminal Co., Ltd. group, will open Nokke Gohan & Chuka Soba 95 (Chinese rice and noodle dishes) on the 3rd floor of Haneda Airport's Domestic Terminal 2 on November 1, 2017.

95's special clear soup, made with stock of Japan-raised chicken, is finished with an elegant aroma and flavor. The soup is combined with custom-made, springy noodles formed into oval shapes which hold the soup well.

Enjoy a delicious bowl of Chinese noodles topped with char siu (pork and chicken) that has been seasoned and left to marinate overnight and cooked on a low heat.

Nokke-gohan are dishes of rice topped with a range of special ingredients, such as char siu combined with the soy sauce-based sauce from the Chinese noodles, Yamato yams, and chopped wasabi. These dishes are a perfect accompaniment to our Chinese noodles. Diners can also enjoy our Chinese noodles and *nokke-gohan* in a set menu.



Inquiries (9:00–17:30 weekdays):

Administration Section, Sales Department, Tokyo Airport Restaurant Co., Ltd.

Tel: (03) 5757-8829 Fax: (03) 5757-8872



□ MENU

Recommended Sets

- Chinese Noodles [Soy Sauce]
+ Seared Char Siu on Rice ¥1,240
- Chinese Noodles [Salt]
+ Tororo (Grated Yam) and Chopped Wasabi on Rice ¥1,240
- Home-made Meat Wonton Chinese Noodles [Soy Sauce]
+ Spicy Chicken Char Siu on Rice ¥1,490
- Chicken Char Siu Noodles [Salt]
+ Seared Char Siu on Rice ¥1,590

Chinese Noodles

- Chinese Noodles [Soy Sauce] [Salt] ¥890
- Spicy Leek Chinese Noodles [Soy Sauce] [Salt] ¥990
- Home-made Wonton Noodles [Soy Sauce] [Salt] ¥1,140
- Char Siu Noodles [Soy Sauce] ¥1,240
- Chicken Char Siu Noodles [Salt] ¥1,240

Rice Dishes

- Seared Char Siu on Rice
- Spicy Chicken Char Siu on Rice
- Tororo and Chopped Wasabi on Rice

¥350 each

What Makes Our Dishes Special

- Soup
A very clear soup, packed with flavor, made by simmering Japan-raised brooding hens, pot herbs, and kombu seaweed.
- Pork Char Siu
Chuck eye pork that has been seasoned and marinated overnight before being cooked over a low heat. The use of soy sauce koji gives the meat a pink hue.
- Chicken Char Siu
Breast meat is marinated in salt koji overnight and cooked gently over low heat to keep in the flavor and juices.
- Shrimp Wontons
Pastry wrap, rolled out thinly to give it a slippery texture, is filled with a home-made filling of shrimp that has been chopped coarsely to enhance the enjoyment of the shrimp's plump juicy texture.
- Meat Wontons
Pastry wrap, rolled out thinly to give it a slippery texture, is kneaded with water chestnuts, Kujo leeks and chicken soup stock. The crunchiness of water chestnuts is an excellent addition to the slippery texture and gentle flavor of the wontons.

STORE OVERVIEW

- Name
Nokke Gohan & Chuka Soba 95
- Opening Day
Wednesday, November 1, 2017
- Location
3rd floor, Domestic Terminal 2, Haneda Airport
- Hours
9:00 – 20:30 (last order at: 20:00)
- Telephone
03-6428-8531