

Ramen Lab

Ramen Lab NYC, LLC
70 Kenmare St. New York, NY 10012
Ph: 201-530-1100

PRESS RELEASE

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CONTACT: Shawn Kim

201-530-1100

shawn@sunnoodle.com

RAMEN LAB, RELOCATING TO MANHATTAN TO ACCOMMODATE GREATER DEMAND FROM THE PUBLIC FOR ITS EDUCATIONAL RAMEN PROGRAM

TETERBORO, NJ – Ramen Lab, headed by Kenshiro Uki and Chef Shigetoshi Nakamura, will be relocating to 70 Kenmare in Manhattan in order to meet the growing demand. Ramen Lab, the Research and Development division of Sun Noodle, has been holding educational seminars and an educational session called “Ramen Flight” at its Teterboro location since 2013.

“The space at our Teterboro location was originally designed to invite chefs and restaurant owners to an intimate setting.” said George Kao, Sun Noodle’s National Sales Manager. “We can only seat 6 people at a time, but the demand for these sessions grew because of a surge in popularity and interest in ramen.” added Kao.

Sun Noodle was founded in Hawaii in 1981 by Hidehito Uki and operates factories in Hawaii, Los Angeles, and New Jersey. Kenshiro Uki, son of Hidehito Uki, is the 3rd generation noodle maker and partnered with Chef Shigetoshi Nakamura, one of four “Ramen Devas” or Ramen Gods in Japan, to create the Ramen Lab at its New Jersey location with hopes to increase the profile of ramen.

“I partnered with Naka (Chef Nakamura) to start the Ramen Lab in hopes of educating the public more about the craft of ramen and the hardwork ramen chefs across the country put in day in and day out to serve a bowl of ramen,” said Kenshiro Uki. “When Ramen Lab relocates to Manhattan, it will provide greater access to people who are interested in ramen to come in and learn more about the craft either by eating or signing up for an educational course.”

Ramen Lab has recently started the permitting process for the Kenmare location.

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