

7 Kinds Of Ramen Bowls



Menbachi

Its wide opening and depth make it suitable for soupy noodles.

Tayoudon

The name translates to “multipurpose.” The bowl is suitable for ramen, udon, soba, and rice dishes.

Ohigatadon

Its steep and straight fan-shaped edges make it easy to hold and stack, thus saving space.

Hira Tayoudon

It has a flat and wide shape that makes it suitable for holding large quantities of noodles.

Tamadon

It is suitable for ramen with multiple toppings. The bowl has thick rims, making it chip-proof.



Koudaidon

It has a tall bottom that makes it easy to hold without burning the hands, and its bent lips provide a clear view of the ramen.

Marukoudaidon

It is ideal for serving fried rice, and its extended rim makes it portable and prevents your fingers from getting singed.

