Terakawa Ramen is one of my favorite places to eat in Philadelphia, especially if I’m craving a big, hot bowl of delicious noodles. Terakawa is a cute and upbeat restaurant with four different locations, two of which are within the city of Philadelphia. My go-to location is their location in Chinatown, and although I don’t eat out too much, I always try to find time to stop there. When arriving, there is usually a slight wait, but that just goes to show how well-loved this restaurant is. As soon as you enter you can feel the warm and cozy atmosphere as you await your food, and have the choice of table or bar seating. Not only do they offer an assortment of ramen dishes, ranging from both vegetarian and nonvegetarian, Terakawa also has a wide range of appetizers, curry platters, and donburi. My usual dish is the Tan Tan Ramen which has spicy miso and chicken broth soup base and includes sesame paste and topped with minced pork, bean sprouts, and chopped scallions. It is delicious, filling, and my favorite ramen by far.
Through Terakawa’s website, they offer insight and information into how their ramen dishes are made. Traditional Japanese ramen is made with a pork broth base, and there are three main styles of ramen; Miso, Shoyu, and Tonkotsu. They note that the most prestigious variation of 'Tonkotsu' ramen is the Kyushu style ramen and within the Kyushu style, their chef's recipes originate from the Kumamoto region of Japan.

As for their noodles, while traditional ramen noodles are egg noodles which are a soft, golden yellow color and wavy in appearance, the Kyushu tradition serves a straighter and lighter colored noodle. Both are handmade and cooked in an 'al dente' fashion because they continue to cook in the ramen broth once served. The overall experience, feel and taste of Terakawa Ramen is traditional and bursting with flavor. This is a restaurant you don’t want to miss out on.