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What's the Move? Weekly Spots to Gate Keep

Ushi Taro Ramen in San Francisco has garnered attention for its unique all-beef ramen offerings and cozy atmosphere. Located just 10 minutes of a walk from Golden Gate Park, at 1382 9th Ave, San Francisco, Ushi Taro Ramen is described as a small yet cozy establishment, making it an inviting spot for casual dining. The seating arrangement includes a bar and a couple of tables, which can accommodate small groups comfortably. Despite its limited size, the restaurant maximizes seating effectively, allowing for a warm and intimate dining experience. I might dare say it has become a staple of bringing newcomers to the city interested in the culinary scene.

The menu primarily focuses on beef-based ramen, which sets it apart from many other ramen spots in the area as it differs from the traditional pork bone-based broth. Popular options include:

- Shio Ramen: A great choice for first-timers that I recommend that encapsulates the balance of rich flavor while keeping the main ideas of what ramen should be.
- Traditional Paitan Ramen: Known for its rich flavor without being overly thick.
- Spicy Ramen: Features beef bone broth with roasted beef fillet and a hint of truffle, creating a delightful balance of flavors.

Customers can also enjoy an assortment of appetizers like:

- Crispy Mushrooms: A crowd favorite, although some suggest it could benefit from a dipping sauce.
- Gyoza: Pan-fried beef dumplings served with spicy soy sauce.
- Beef Karaage: A twist on the traditional chicken karaage but with tender beef similar to what is given in the ramen.
- Roasted Beef Fillet: Strips of tender and flavourful beef with a vinaigrette sauce to add to the salad that comes with it. Also can be a way to have extra beef to add to your bowls of ramen as it is the same.

Special Additions

Many diners rave about the option to add bone marrow, which enhances the broth's richness and flavor. This addition is particularly praised for its melt-in-your-mouth texture. I've made it a "must-have" for every visit when getting a bowl of ramen. The strategy I do is to get a spoonful of the broth, add in a piece of the beef fillet, and add a small amount of the bone marrow to get a mouthful of rich flavor that is unique to this establishment.

Reviews consistently highlight the attentive and friendly service at Ushi Taro Ramen. Customers report quick seating and prompt service, even during busy hours. The staff is noted for being efficient and accommodating, contributing positively to the overall dining experience.

Pricing

The restaurant is regarded as reasonably priced considering the quality of food offered. Many patrons feel that the portion sizes are generous, making it a good value for those with hearty appetites. A typical bowl of ramen is about \$17 with an additional \$10 for a side order of bone marrow.

Customer Feedback

Overall, Ushi Taro Ramen has received positive feedback from its patrons:

- Many appreciate the unique focus on beef in their ramen dishes.
- The flavorful broths and well-cooked noodles have earned high marks.
- Some customers have pointed out that while the menu is simple, it effectively highlights the quality of each dish without unnecessary complexity.

Ushi Taro Ramen stands out in San Francisco's ramen scene with its distinctive all-beef offerings, cozy atmosphere, and excellent service. I was contemplating on whether to write about this or not as it's so good, I wanted to keep to myself but the world should know about this place. Further, it is my personal #1 ramen place so far even comparing it to be potentially better than when I visited Japan. Whether you're a ramen enthusiast or new to this culinary delight, Ushi Taro promises a satisfying experience that keeps customers returning for more.

Images by Ian Ngo









