

Osaka Ramen & Sushi; A Spot as Hot as Their Sake

Bringing fresh flavor and diverse cuisine to the Monarch Community, Osaka Ramen and Sushi adds a vibrant element to the dining experience along Monarch Way. The restaurant provides quality dishes, affordable prices, and an authentic atmosphere gaining them an exceptional reputation among the community.

Originally established in Chesapeake, the company's substantial success led them to expand by opening an additional location. Knowing the limited options for sushi and ramen at ODU, Monarch Way became the perfect fit to complement their dynamic restaurant-style and their savory cuisine.

"Our experience on Monarch Way has been overwhelmingly welcoming with the community," said Aaron Gonzalez, Osaka server and ODU student. "We have the students and faculty providing us with their business and support, so it's been monumental to our success."

The moment you step inside the Monarch Way location, it is apparent what separates them from any other sushi and

ramen restaurant in the area. With Osaka, it is about the experience – a culmination of the ambiance, skilled sushi chefs, knowledgeable staff, and elegant presentation of their dishes.

Osaka's menu ranges from miso soup to sashimi, and signature sushi plates like the perfectly executed Chesapeake Roll and attractively plated Christmas Tree Roll. Among the commonly ordered dishes, you'll find the Tonkotsu Ramen, a favorite that continues to attract repeat patrons. The bowl blends fresh ingredients such as chashu pork, kikurage (Japanese fried chicken), menme, and a soft-boiled egg to give it an exquisite finish that taste buds can't seem to resist.

To complement their appetizers and entrées, Osaka is known locally for its flavored Japanese soda pop, oolong tea, and sake – served warm, hot or chilled depending on customer preference.

Osaka Ramen and Sushi prides themselves on providing a distinct space for the community to enjoy themselves and a good meal. The restaurant thoroughly enjoys being part of the community and looks forward to collaborations with students and organizations here at ODU.

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