NOMI



THE NOMI COOKBOOK · 108 RECIPES

One cup. A whole cookbook.

A hundred and eight ways to eat the cup, from the bowls you can have every day to the ones you shouldn't. Every recipe carries its macros per serving and the story of where it came from. Scale any of them online at nomiramen.com/pages/recipes.

CHAPTER 01 · 33 RECIPES

Feel-good

Bowls you can eat every day. High-protein, leaning on vegetables, eggs and fish. None of them taste like a compromise.

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FEEL-GOOD · SAVORY UMAMI BEEF CUP · 15 MIN · MEDIUM

Bulgogi Bowl

Seared ribeye, kimchi and a soft egg over noodles.

847	68 g	47 g	45 g	9 g	2185 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**
4 oz	thinly sliced ribeye
2 tbsp	gochujang
1 tbsp	sesame oil
2 cloves	garlic, minced
1 cup	kimchi
1	soft-boiled egg
	scallions, sesame seeds, to garnish

METHOD

01 Prepare the cup, drain, set aside.

02 Marinate the beef in gochujang, sesame oil and garlic for 5 minutes.

03 Sear the beef in a hot pan for 2 minutes.

04 Build the bowl: NOMI base, beef, kimchi, the soft egg.

05 Garnish with scallions and sesame seeds.

Bulgogi means 'fire meat' and its roots go back over a thousand years, to grilled skewered meat eaten in the ancient Korean kingdom of Goguryeo. The soy-and-garlic marinade familiar today took shape much later, but the core idea, thin-sliced beef seared fast over high heat, has stayed the same the whole way through, and it's still one of the most-ordered dishes at Korean restaurants worldwide.



FEEL-GOOD · SAVORY UMAMI BEEF CUP · 15 MIN · MILD

Burrito Bowl

Chicken or steak, black beans, pico and avocado over noodles.

607	76g	45g	15g	14g	1074mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**
4 oz	grilled chicken or steak
1/4 cup	black beans
1/3 cup	pico de gallo, corn, pickled jalapeños
1/4	avocado, sliced
2 tbsp	plain Greek yogurt
	cilantro, lime, to garnish

METHOD

01 Prepare the cup, drain, toss with lime juice.

02 Grill the chicken or steak and slice.

03 Build the bowl: NOMI base, chicken, beans, pico.

04 Top with avocado, Greek yogurt, cilantro and lime.

The burrito bowl as most people know it, rice, beans, meat and toppings without the tortilla, was popularised by Chipotle after it opened in Denver in 1993, though it wasn't on the original menu; customers started asking for their burrito ingredients served without the wrap, and the chain eventually made it official. It's now the default order for a lot of people who never touch the tortilla version at all.



FEEL-GOOD · SAVORY UMAMI BEEF CUP · 15 MIN · NO HEAT

Mediterranean Bowl

Grilled meat, cucumber, olives and feta with tahini dressing.

736	74g	36g	35g	9g	1532mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**
4 oz	grilled lamb
3/4 cup diced	cucumber, tomato, red onion
8–10	kalamata olives
2 tbsp	feta, crumbled
1.5 tbsp	tahini dressing
	fresh mint, lemon, to garnish

METHOD

01 Prepare the cup, rinse cold, drain.

02 Grill the lamb with Mediterranean spices.

03 Dice the cucumber, tomato and red onion.

04 Build the bowl: cold NOMI, lamb, vegetables, olives, feta.

05 Drizzle with tahini; garnish with mint and lemon.

The 'Mediterranean bowl' as a menu category is modern, but the eating pattern behind it is not marketing; it's what researcher Ancel Keys documented in his Seven Countries Study starting in the 1950s, comparing heart disease rates across Mediterranean, European and American populations and finding the lowest rates where diets centred on olive oil, vegetables, grains and modest amounts of meat.



FEEL-GOOD · GOLDEN CHICKEN CUP · 15 MIN · MILD

Pad Thai

Tamarind, peanuts, eggs and lime tossed through noodles.

768	63 g	57 g	36 g	10 g	2730 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
3 large	scrambled eggs
1/4 cup	peanuts, crushed
2 tbsp	tamarind paste
1 tbsp	fish sauce
1 tsp	coconut sugar
1/2 cup + garnish	bean sprouts, lime, cilantro

METHOD

01 Prepare the cup, drain completely.

02 Scramble the eggs in a wok and set aside.

03 Mix the tamarind paste, fish sauce and coconut sugar.

04 Toss the NOMI in the wok with the sauce for 1 minute.

05 Add the eggs, peanuts and sprouts; serve with lime and cilantro.

Pad Thai isn't as ancient as it feels; it was popularised in the late 1930s and 1940s under Thai Prime Minister Plaek Phibunsongkhram, who pushed noodle dishes as a national meal partly to reduce rice consumption and build a unified Thai identity during a period of economic strain. Street vendors ran with it, and the tamarind-fish sauce-peanut combination became one of the most recognised dishes in the world within a few decades.



FEEL-GOOD · SAVORY UMAMI BEEF CUP · 15 MIN · NO HEAT

Poke Bowl

Chilled noodles with tuna, avocado, cucumber and edamame.

685	78 g	39 g	27 g	15 g	1600 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**
5 oz	ahi tuna, cubed
1 tbsp	soy sauce
1 tsp	sesame oil
1/2	avocado, sliced
1/4 cup	edamame, shelled
1/2 cup	cucumber, diced
	nori strips, sesame seeds, to garnish

METHOD

01 Prepare the cup, rinse under cold water until chilled, drain.

02 Marinate the tuna in soy sauce and sesame oil for 5 minutes.

03 Build the bowl: cold NOMI, tuna, avocado, edamame, cucumber.

04 Top with nori strips and sesame seeds.

Poke means 'to slice' in Hawaiian, and the dish goes back to native Hawaiian fishermen who seasoned freshly caught reef fish with sea salt and seaweed long before Western contact in the late 1700s. Japanese and Korean immigrants later added soy sauce and sesame oil in the plantation era, which is the version most people know today: raw fish, simply dressed, served over something starchy.



FEEL-GOOD · SAVORY UMAMI BEEF CUP · 7 MIN · HOT

Chili Crisp Crunch Bowl

Cabbage, cucumber and a spoon of chili crisp for the crunch TikTok can't quit.

342	34 g	30 g	11 g	8 g	753 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

- **1 cup** **NOMI Savory Umami Beef**
- **1 cup (89g)** green cabbage, shredded
- **1/2 cup (52g)** cucumber, sliced
- **1 tbsp (15g)** chili crisp
- **1 tbsp** scallion, chopped

METHOD

01 Add hot water to the NOMI Savory Umami Beef cup to the fill line; steep 4 minutes.

02 Pile shredded cabbage and sliced cucumber on top of the broth without stirring, to keep the crunch.

03 Spoon chili crisp over the top.

04 Scatter scallion and serve immediately.

Chili crisp went from a niche Chinese pantry condiment to something people spoon onto eggs, pizza and popcorn, largely on the strength of brands like Fly By Jing pushing it into the mainstream over the past few years. What makes it stick is the crunch: fried garlic and shallot bits suspended in chili oil, a different texture than any other hot sauce offers.



FEEL-GOOD · GOLDEN CHICKEN CUP · 15 MIN · MEDIUM · PAN-ASIAN-INSPIRED

Chili-Lime Garlic Shrimp

Juicy shrimp and broccoli, finished with garlic and fresh lime.

417	60 g	32 g	9 g	8.1 g	879 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
120 g	shrimp, peeled, deveined and tails removed
100 g	broccoli, cut into small florets
6 g	garlic (about 2 cloves), minced
5 g	toasted sesame oil (about 1 tsp)
15 g	lime juice (1 tbsp)
2 g	fresh red chili, finely sliced
10 g	scallions, sliced

METHOD

01 Prepare NOMI with the full seasoning packet and boiling water to the fill line; cover for the label time.

02 Steam broccoli with 45 ml water in a covered pan for 3 minutes. Remove the lid and let excess water evaporate.

03 Add sesame oil, shrimp and garlic. Cook over medium heat for about 4 minutes, turning the shrimp, until the flesh is pearly and opaque throughout (145°F / 63°C).

04 Add all prepared noodles and broth to the pan and heat briefly. Pour into a bowl; finish with lime juice, chili and scallions.

Garlic, shrimp and lime make a bright combination that works especially well with a golden broth. The inspiration is the familiar shrimp-and-noodle skillet, adapted here to keep NOMI as a complete soup base. Golden Chicken supports the seafood without requiring another stock. Small broccoli florets cook quickly alongside the shrimp, while a modest amount of fresh chili adds a clean lift rather than overwhelming the bowl.



FEEL-GOOD · TOKYO CURRY CUP · 15 MIN · MILD · JAPANESE-THAI-INSPIRED

Coconut Curry Garden

Creamy curry broth with colorful vegetables and a bright lime finish.

373	36 g	36 g	11 g	9.2 g	731 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**	**50 g**	carrot, thinly sliced
40 g	canned full-fat coconut milk, stirred	**5 g**	fresh ginger, finely grated
80 g	broccoli, cut into small florets	**15 g**	lime juice (1 tbsp)
70 g	red bell pepper, sliced	**3 g**	fresh cilantro leaves

METHOD

01 Prepare NOMI with the full seasoning packet and boiling water to the fill line; cover for the label time.

02 Put broccoli, bell pepper, carrot and ginger in a saucepan with 60 ml water. Cover and simmer for 5 minutes, until tender-crisp.

03 Stir in the coconut milk and the entire prepared NOMI cup, broth included. Simmer gently for 1 minute.

04 Turn off the heat, add lime juice and scatter over the cilantro. Serve immediately in a roomy bowl.

Coconut milk softens the edges of a curry broth and gives colorful vegetables something rich to swim in. Tokyo Curry brings the central spice profile, so this version needs only ginger, lime and cilantro to finish. Broccoli, pepper and carrot add different textures without a long ingredient list. It is inspired by easy coconut curry ramen, with individually weighed vegetables and a modest coconut portion for a balanced, fragrant bowl.



FEEL-GOOD · BLACK GARLIC CUP · 10 MIN · NO HEAT

Cottage Cheese Protein Alfredo Ramen

The viral blended-cottage-cheese hack, turned into creamy garlic noodles.

367	48g	30g	7g	5g	1718mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**	**1 tbsp**	grated parmesan
1/2 cup	low-fat cottage cheese, blended smooth	**1 clove**	garlic, minced

METHOD

01 Blend the cottage cheese until completely smooth, no curds.

02 Boil water, pour into the cup, cover 3 minutes, then drain off most of the liquid, keeping a splash.

03 Off the heat, stir the blended cottage cheese and garlic into the hot noodles; residual heat turns it glossy.

04 Finish with parmesan and black pepper.

Cottage cheese blended smooth into a stand-in for cream sauce is one of the biggest food swaps of the last two years. It started as a diet-account trick for high-protein alfredo and spread into gochujang pasta, mac and cheese, even brownies. The appeal is simple: a texture nobody can place as cottage cheese, and protein numbers a real alfredo can't touch.



FEEL-GOOD · GOLDEN CHICKEN CUP · 5 MIN · NO HEAT

Egg Drop Spinach Ramen

The classic ramen-shop combo: silky egg ribbons and wilted greens in 5 minutes.

321	39 g	23 g	10 g	6 g	796 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**1 cup (30g)**	baby spinach
1	large egg	**1 tbsp**	scallion, chopped
		1/2 tsp	toasted sesame oil

METHOD

01 Add hot water to the NOMI Golden Chicken cup to the fill line; cover and steep 4 minutes.

02 Crack the egg into a bowl. Stir the broth in a slow swirl, then drizzle in the egg to form silky ribbons.

03 Fold in raw spinach and let residual heat wilt it, about 30 seconds.

04 Top with scallion and a drizzle of sesame oil.

Ramen shops in Japan finish almost any bowl with a beaten egg swirled into hot broth and a handful of greens wilted in at the last second. It's not a specialty dish so much as a habit; cooks do it because a raw egg turns silky in seconds and spinach or bok choy adds colour without extra work. Home cooks picked it up because it's practically foolproof.



FEEL-GOOD · GOLDEN CHICKEN CUP · 12 MIN · NO HEAT

Garlic Salmon Ramen

Butter-soy noodles, flaked baked salmon: our founder's own kitchen video.

563	58 g	22 g	28 g	5 g	1306 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**1 tbsp**	butter
4 oz cooked	baked salmon fillet, flaked	**1 tsp**	oyster sauce
		1 tsp	soy sauce
		1 tbsp	scallion, chopped

METHOD

01 Boil the noodles 2–3 minutes (or steep the cup 4 minutes), then drain hard.

02 Add butter, oyster sauce and soy to the hot drained noodles; toss until the butter melts and coats every strand.

03 Bake or pan-sear the salmon, then flake it over the noodles.

04 Top with scallion and a crack of black pepper; serve immediately.

This one's ours. We shot it in a home kitchen with a hand-held camera and thirty seconds of usable ASMR: noodles tossed in butter, oyster sauce and soy, a baked salmon fillet flaked over the top. It's the kind of fish-over-noodles plate you'd find at a small shokudo counter in Japan, where the sauce gets built from whatever's already open in the fridge.



FEEL-GOOD · GOLDEN CHICKEN CUP · 13 MIN · MILD · JAPANESE-INSPIRED

Ginger Chicken & Greens

Golden broth, tender chicken and a generous handful of greens.

445	66 g	28 g	10 g	7.3 g	873 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
100 g	cooked chicken breast, sliced
100 g	bok choy, chopped
40 g	baby spinach
5 g	ginger, finely grated
3 g	toasted sesame oil (about 3/4 tsp)
10 g	scallions, sliced
15 g	lime juice (1 tbsp)

METHOD

01 Prepare the full NOMI cup with its entire seasoning packet and boiling water to the fill line; cover for the label time.

02 While the noodles hydrate, warm the sesame oil in a small saucepan. Stir in ginger for 30 seconds; add bok choy and 30 ml water, cover and steam for 3 minutes.

03 Add the cooked chicken, spinach and the entire prepared NOMI cup, broth included. Heat until the chicken is steaming throughout (165°F / 74°C when reheating), about 2 minutes.

04 Pour into a roomy bowl. Add lime juice and scallions. Serve immediately.

Ginger and leafy greens bring the familiar comfort of chicken noodle soup into a quick ramen format. Golden Chicken provides the savory foundation, so the ginger can stay fresh and the lime can do the brightening. Sliced cooked chicken makes this a practical way to use a plain prepared protein. Bok choy keeps some bite while spinach folds into the broth, giving the finished bowl contrasting textures.



FEEL-GOOD · TOKYO CURRY CUP · 12 MIN · NO HEAT

Ginger Scallion Tofu & Bok Choy Ramen

Cantonese ginger-scallion sauce over seared tofu and bok choy.

401	47 g	24 g	14 g	7 g	718 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**
3 oz	firm tofu, pan-seared
1 cup	baby bok choy, blanched
1 tsp	fresh ginger, minced
1 clove	garlic, minced
2 tbsp	scallion, finely sliced
1 tsp	toasted sesame oil

METHOD

01 Pan-sear the tofu in a dry nonstick pan until golden on two sides; set aside.

02 Boil water, pour into the cup, cover 4 minutes; drop the bok choy into the hot noodles to wilt.

03 Heat the sesame oil until it shimmers, then pour it over the ginger, garlic and scallion in a heatproof bowl. It should sizzle on contact.

04 Spoon the sauce and seared tofu over the noodles.

Ginger and scallion chopped fine and bloomed in hot oil is one of Cantonese cooking's oldest moves: the sauce under white-cut chicken, and the one David Chang borrowed to build Momofuku's ginger scallion noodles. It's a pantry trick more than a recipe: aromatics, salt, hot oil, done in the time it takes rice to steam.



FEEL-GOOD · GOLDEN CHICKEN CUP · 7 MIN · MEDIUM

Gochujang Ranch Ramen

The gochujang-ranch mashup blowing up short-form video, dropped into a ramen cup.

359	39g	30g	11g	6g	1402mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**1**	large egg, soft-boiled
1 tbsp (19g)	gochujang	**1 tbsp**	scallion, chopped
1 tbsp (15g)	light ranch dressing		

METHOD

01 Whisk gochujang and ranch dressing together in the bottom of the bowl.

02 Add hot water to the NOMI Golden Chicken cup to the fill line; steep 4 minutes.

03 Pour the hot broth and noodles over the gochujang-ranch mix and stir to coat.

04 Top with the soft-boiled egg and scallion.

Gochujang and ranch dressing don't belong together on paper (one's a fermented Korean chili paste, the other's a diner-fridge staple) but the pairing spread fast across TikTok starting in 2025, showing up on wings, fries and dipping sauces. The appeal is simple: ranch's cool, tangy dairy softens gochujang's heat instead of just diluting it, so you get spice without losing the sauce entirely.



FEEL-GOOD · BLACK GARLIC CUP · 8 MIN · NO HEAT

Green Goddess Tahini Ramen

Tahini, avocado and herbs turn the broth into a creamy green-goddess dressing.

441	37 g	35 g	20 g	10 g	1228 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

- **1 cup** NOMI Black Garlic
- **1 tbsp (15g)** tahini
- **1 cup (30g)** baby spinach
- **1/4 fruit (50g)** avocado
- **2 tbsp** cilantro, chopped
- **1 tbsp** lime juice

METHOD

01 Mash the avocado with tahini and lime juice until smooth.

02 Add hot water to the NOMI Black Garlic cup to the fill line; steep 4 minutes.

03 Stir the avocado-tahini mixture into the broth until creamy.

04 Fold in spinach and top with chopped cilantro.

Green goddess dressing (herbs, avocado or mayo, a sharp hit of acid) had a long quiet stretch before food writers and home cooks brought it back hard over the past couple of years, putting it on everything from roast chicken to grain bowls. Ramen was a natural next step: the same herb-heavy, creamy formula works just as well thinned into broth as it does spooned over greens.



FEEL-GOOD · GOLDEN CHICKEN CUP · 14 MIN · MILD · ITALIAN-INSPIRED

Green Pesto Pea

Basil, sesame and sweet peas in a vivid green sauce.

411	40 g	39 g	13 g	11.5 g	741 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
80 g	cooked green peas
15 g	fresh basil leaves
12 g	tahini
4 g	olive oil
15 g	lemon juice
2 g	garlic
30 g	baby spinach

METHOD

01 Set every NOMI seasoning packet aside. Hydrate the noodles in boiling water to the fill line for the package time, then drain the plain water carefully. Mix the entire seasoning packet with 60 ml hot water for the sauce.

02 Blend basil, tahini, olive oil, lemon, garlic, spinach and half the peas with the full seasoning sauce until smooth.

03 Warm the sauce gently in a skillet with the remaining peas for 2 minutes.

04 Toss in noodles for 1 minute until hot. Serve every drop of sauce.

Basil and peas make a vivid green sauce with a naturally sweet edge. This pesto-inspired variation uses tahini in place of the more familiar nuts and cheese, creating a creamy sesame twist. Golden Chicken gives the sauce a savory foundation that works with the fresh herbs. Half the peas are blended for body, while the rest stay whole for texture against the soft NOMI noodles.



FEEL-GOOD · SAVORY UMAMI BEEF CUP · 7 MIN · MEDIUM

Kimchi Beef Ramen

Tangy kimchi and a jammy egg turn the broth into the icebox classic everyone craves.

335	39g	24g	11g	6g	1002mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**1**	large egg, soft-boiled
1/2 cup (75g)	kimchi, drained and chopped	**1 tbsp**	scallion, chopped
		1/2 tsp	toasted sesame oil

METHOD

01 Add hot water to the NOMI Savory Umami Beef cup to the fill line; steep 4 minutes.

02 Stir in the drained, chopped kimchi.

03 Top with the soft-boiled egg, halved, and scallion.

04 Finish with a few drops of sesame oil.

In Korean kitchens, kimchi that's gone a little too sour for the table doesn't get thrown out; it goes into the noodle pot. Cooks have been doing this for generations, because the tang and funk of aged kimchi is exactly what a plain broth needs, and a soft egg on top rounds out the heat. It's late-night food, dorm food, hangover food, the kind of dish people crave because it's sour and spicy at once.



FEEL-GOOD · GOLDEN CHICKEN CUP · 13 MIN · MILD · MEDITERRANEAN-INSPIRED

Lemon-Herb Chicken

Bright lemon, fresh parsley and tender chicken.

411	62 g	30 g	6 g	7.8 g	844 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**50 g**	carrot, thinly sliced
90 g	cooked chicken breast, shredded	**20 g**	fresh lemon juice
50 g	baby spinach	**5 g**	fresh parsley, chopped
		3 g	garlic, minced

METHOD

01 Prepare one NOMI cup with all supplied seasoning and boiling water to the fill line; cover for the package time. Keep all the prepared broth.

02 Simmer carrot and garlic with 60 ml water in a covered saucepan for 5 minutes.

03 Add chicken, spinach and the full prepared cup. Heat until the chicken is steaming throughout, reaching 165°F / 74°C if reheated.

04 Turn off the heat and stir in lemon juice. Finish with parsley and serve all the broth.

Lemon and parsley bring a fresh edge to the familiar comfort of chicken noodle soup. Golden Chicken makes a quick savory foundation, and the thin noodles take the place of the small pasta often found in a lemony soup. Shredded cooked chicken keeps the assembly straightforward. Carrot supplies sweetness, spinach wilts into the broth, and the citrus goes in last so the finished bowl stays fragrant and bright.



FEEL-GOOD · GOLDEN CHICKEN CUP · 14 MIN · MILD · MEDITERRANEAN-INSPIRED

Mediterranean White Bean

Tomato, parsley and creamy white beans.

421	44 g	52 g	7 g	13.3 g	754 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
90 g	cooked white beans, drained
100 g	tomato, diced
50 g	baby spinach
4 g	garlic, minced
4 g	olive oil
15 g	lemon juice
5 g	fresh parsley

METHOD

01 Prepare one NOMI cup with all supplied seasoning and boiling water to the fill line; cover for the package time. Keep all the prepared broth.

02 Warm olive oil and garlic gently for 30 seconds. Add tomato and 45 ml water; simmer 4 minutes.

03 Add white beans, spinach and all prepared noodles and broth. Simmer for 2 minutes until hot.

04 Finish with lemon and parsley and serve all the broth.

White beans make a soup feel creamy without needing dairy. This bowl draws inspiration from simple bean-and-vegetable soups, combining tomato, garlic and parsley with Golden Chicken noodles. The NOMI base supplies savory depth while lemon adds a clean final note. Keep the beans whole for a contrast with the fine strands, and stir the spinach in near the end so the greens retain a little color.



FEEL-GOOD · GOLDEN CHICKEN CUP · 6 MIN · NO HEAT

Miso-Tahini Ramen Bowl

Nutty, salty-sweet miso-tahini turns the cup into a cozy Japanese-diner staple.

369	38 g	31 g	13 g	8 g	1397 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

- **1 cup** **NOMI Golden Chicken**
- **1 tbsp (17g)** white miso paste
- **1 tbsp (15g)** tahini
- **1 cup (70g)** baby bok choy, chopped
- **1 tsp** sesame seeds

METHOD

01 Whisk miso paste and tahini with 2 tbsp hot water until smooth.

02 Add hot water to the NOMI Golden Chicken cup to the fill line; steep 4 minutes.

03 Stir the miso-tahini slurry into the broth until fully dissolved.

04 Add chopped bok choy, let it wilt 1 minute, and finish with sesame seeds.

Miso and tahini turn up together in izakayas and in the kind of home-cook recipes Milk Street and Bon Appétit have run for years: a spoonful of fermented soybean paste for salt and funk, a spoonful of ground sesame for body and a nutty edge. It reads fancy but it's really two pantry staples doing the work that cream or dashi powder usually does, which is why it became a weeknight go-to instead of a restaurant-only trick.



FEEL-GOOD · TOKYO CURRY CUP · 16 MIN · MILD · MOROCCAN-INSPIRED

Moroccan-Inspired Chickpea

Cumin, tomato and chickpeas meet a warming curry broth.

450	42 g	53 g	9 g	13.8 g	711 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**	**1 g**	ground cumin
90 g	cooked chickpeas, drained	**4 g**	olive oil
		5 g	fresh parsley
100 g	tomato, diced	**15 g**	lemon juice
50 g	carrot, small dice		

METHOD

01 Prepare one NOMI cup with all supplied seasoning and boiling water to the fill line; cover for the package time. Keep all the prepared broth.

02 Warm olive oil in a saucepan. Cook carrot and cumin for 1 minute; add tomato and 60 ml water. Cover and simmer 6 minutes.

03 Add chickpeas and all prepared NOMI noodles and broth; simmer 2 minutes.

04 Finish with lemon juice and parsley off the heat.

Cumin, chickpeas and tomato suggest the warming flavors of a North African-inspired vegetable stew. Tokyo Curry gives this noodle adaptation an already seasoned base, while lemon and parsley keep the finish bright. The recipe borrows a broad flavor direction rather than claiming to reproduce a traditional dish. Small carrot pieces soften quickly, and the chickpeas remain intact to bring a different texture alongside the fine ramen strands.



FEEL-GOOD · GOLDEN CHICKEN CUP · 12 MIN · NO HEAT

Protein Ramen Crunch Salad

The viral cold ramen-noodle crunch salad, now stacked with 40+g of protein.

406	43 g	37 g	13 g	12 g	741 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
1 cup (89g)	green cabbage, shredded
1/2 cup (78g)	edamame, shelled, cooked
1/4 cup (28g)	carrot, shredded
1 tbsp	rice vinegar
1 tsp	toasted sesame oil
1 tsp	sesame seeds

METHOD

01 Add hot water to the NOMI Golden Chicken cup to the fill line; steep 4 minutes, then drain off most of the broth (reserve 2 tbsp).

02 Toss the warm noodles with rice vinegar and sesame oil; spread on a plate to cool 5 minutes.

03 Add shredded cabbage, edamame, and carrot; toss to combine.

04 Chill 5 minutes if serving cold, or eat warm; top with sesame seeds.

Cold ramen noodle salad has been a potluck standby for decades, built on crunchy cabbage, a sweet-tangy dressing and noodles that are supposed to be a little chewy from being cooked ahead. TikTok and Reels rediscovered it in 2024 and 2025, with creators swapping in edamame and other protein add-ins to turn a side dish into something you'd eat for lunch.



FEEL-GOOD · TOKYO CURRY CUP · 32 MIN · MILD · JAPANESE-INSPIRED

Roasted Squash Curry

Sweet golden squash and chickpeas in a warming bowl.

456	41 g	58 g	8 g	13.5 g	706 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**	**40 g**	baby spinach
150 g	peeled seeded butternut squash, 1.5 cm cubes	**4 g**	olive oil
		5 g	fresh ginger, grated
70 g	cooked chickpeas, drained	**15 g**	lime juice
		5 g	fresh cilantro

METHOD

01 Heat oven to 425°F / 220°C. Toss squash with olive oil on a lined tray. Roast for 20–25 minutes until tender, turning once.

02 Prepare one NOMI cup with all supplied seasoning and boiling water to the fill line; cover for the package time. Keep all the prepared broth.

03 Put ginger, chickpeas and all prepared NOMI noodles and broth in a saucepan. Simmer 2 minutes, then fold in spinach, roasted squash and all tray juices.

04 Finish with lime juice and cilantro.

Roasted squash brings a mellow sweetness that pairs naturally with curry spices. Tokyo Curry supplies the seasoned broth in this original bowl, while chickpeas add texture and spinach brings a green counterpoint. Roasting the squash separately lets its edges color before it meets the noodles. The idea draws on vegetable curry soups, with ginger and lime keeping the sweet squash from making the whole bowl feel too rich.



FEEL-GOOD · GOLDEN CHICKEN CUP · 15 MIN · MILD · EAST ASIAN-INSPIRED

Sesame Noodle Slaw

Colorful crunchy vegetables in a nutty lime dressing.

384	37 g	39 g	12 g	10 g	773 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**70 g**	cucumber, matchsticks
70 g	red cabbage, finely shredded	**15 g**	tahini
		20 g	lime juice
50 g	carrot, shredded	**3 g**	sesame seeds

METHOD

01 Set every NOMI seasoning packet aside. Hydrate the noodles in boiling water to the fill line for the package time, then drain the plain water carefully. Mix the entire seasoning packet with 60 ml hot water for the sauce.

02 Whisk tahini and lime into all the seasoning sauce until smooth. Let the drained noodles cool for 3 minutes.

03 Toss the noodles with cabbage, carrot, cucumber and all the dressing. Finish with sesame seeds.

Crisp cabbage gives a noodle salad structure and color without needing a complicated topping. This bowl takes its cue from sesame-dressed cold noodle salads, using tahini for a smooth dressing and lime for brightness. Golden Chicken keeps the savory profile familiar. The vegetables are cut into fine strips so they mix easily with the ramen, creating a fresh, crunchy contrast in every forkful.



FEEL-GOOD · GOLDEN CHICKEN CUP · 14 MIN · MILD · JAPANESE-INSPIRED

Sesame Spinach & Egg

Tender greens and a fully cooked golden egg.

389	42 g	28 g	15 g	8 g	853 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**5 g**	toasted sesame oil
50 g	large egg, about 1 large egg	**4 g**	sesame seeds
100 g	baby spinach	**3 g**	garlic, minced
		10 g	scallions

METHOD

01 Set every NOMI seasoning packet aside. Hydrate the noodles in boiling water to the fill line for the package time, then drain the plain water carefully. Mix the entire seasoning packet with 60 ml hot water for the sauce.

02 Heat 3 g sesame oil in a nonstick skillet. Fry the egg gently, covering as needed, until white and yolk are fully set, reaching 160°F / 71°C. Transfer to a plate.

03 Add the remaining 2 g oil and garlic to the skillet for 30 seconds. Add spinach, noodles and all seasoning sauce; toss until spinach wilts.

04 Serve topped with the cooked egg, scallions and sesame seeds.

Sesame-dressed spinach offers a simple way to make greens feel like a central part of the meal. This version folds them through Golden Chicken noodles and adds a fully cooked fried egg for a familiar finishing touch. The inspiration is a vegetable-forward Japanese-style side turned into a complete ramen bowl. Garlic keeps the sauce aromatic, and sesame seeds add contrast without crowding the clean, gentle flavors.



FEEL-GOOD · BLACK GARLIC CUP · 17 MIN · MILD · EAST ASIAN-INSPIRED

Sesame Tofu Crunch

Crisp tofu, cool cucumber and a creamy sesame-lime sauce.

575	54 g	42 g	26 g	11 g	1252 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**	**15 g**	tahini (1 tbsp)
100 g	drained firm tofu, patted dry and cubed	**15 g**	lime juice (1 tbsp)
		3 g	toasted sesame oil (about 3/4 tsp)
50 g	carrot, shaved into ribbons	**10 g**	scallions, sliced
70 g	cucumber, thinly sliced	**3 g**	whole sesame seeds (1 tsp)

METHOD

01 Set the NOMI seasoning packet aside. Hydrate the noodles with boiling water to the fill line for the label time, then carefully drain the plain water.

02 Heat sesame oil in a nonstick pan. Cook the dried tofu cubes for 7–8 minutes, turning, until golden on several sides.

03 Whisk tahini, lime juice, the entire NOMI seasoning packet and 60 ml warm water into a smooth sauce.

04 Toss the drained noodles with every drop of sauce. Top with tofu, carrot ribbons, cucumber, scallions and sesame seeds. Eat warm, with cool crunchy vegetables. Stir in the entire supplied Black Garlic oil packet before serving.

Cool crunchy vegetables and warm noodles make a useful change from a traditional soup bowl. This version takes inspiration from dressed tofu noodle salads, replacing a peanut dressing with tahini and lime. Black Garlic gives that creamy sauce a deeper savory base, and golden tofu cubes add texture without requiring a deep fryer. Keep the cucumber and carrot uncooked so each bite stays crisp against the soft noodles.



FEEL-GOOD · TOKYO CURRY CUP · 16 MIN · MEDIUM · THAI-INSPIRED

Thai Coconut Tofu

Creamy curry broth with lemongrass, tofu and lime.

488 CALORIES	51 g PROTEIN	31 g CARBS	21 g FAT	8.2 g FIBER	687 mg SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**
100 g	firm tofu, drained and cubed
45 g	canned full-fat coconut milk, stirred
70 g	red bell pepper, sliced
5 g	tender white lemongrass center, very finely minced
5 g	fresh ginger, grated
20 g	lime juice
5 g	fresh red chili, sliced
5 g	fresh cilantro

METHOD

01 Prepare one NOMI cup with all supplied seasoning and boiling water to the fill line; cover for the package time. Keep all the prepared broth.

02 Simmer coconut milk, bell pepper, finely minced tender lemongrass, ginger, chili and 60 ml water for 5 minutes.

03 Add tofu and all prepared NOMI noodles and broth. Simmer gently for 2 minutes.

04 Turn off the heat and add lime juice. Finish with cilantro and consume all broth and minced tender aromatics.

Coconut milk and citrus make a curry broth feel both rounded and bright. This Thai-inspired variation uses Tokyo Curry as its spice foundation, adding tender minced lemongrass, ginger and chili for fragrance. Tofu absorbs the broth while sweet pepper brings color and a little bite. The recipe follows the flexible spirit of quick coconut noodle soups, with lime added off the heat so its fresh aroma remains clear.



FEEL-GOOD · TOKYO CURRY CUP · 8 MIN · MEDIUM

Thai Coconut-Lime Ramen

Coconut milk and lime turn the broth into a bright, Bangkok-street-cart bowl.

285	33 g	24 g	7 g	5 g	695 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

- **1 cup** NOMI Tokyo Curry
- **1/4 cup (60mL)** light coconut milk
- **1 tbsp** lime juice
- **2 tbsp** cilantro, chopped
- **1 tbsp** red chili, sliced
- **1/4 cup (28g)** carrot, shredded

METHOD

01 Add hot water to the NOMI Tokyo Curry cup to the fill line; steep 4 minutes.

02 Stir in the coconut milk and lime juice until the broth turns pale gold.

03 Top with shredded carrot, sliced chili, and cilantro.

04 Squeeze extra lime over the top before serving.

Khao soi, the coconut-curry noodle soup from northern Thailand, built its reputation on one move: simmering curry paste in coconut milk until it turns rich, then cutting that richness with a hard squeeze of lime right before serving. Teachers like Pailin Chongchitnant of Hot Thai Kitchen have spent years explaining why that last-minute lime matters so much; without it, the bowl just tastes heavy.



FEEL-GOOD · TOKYO CURRY CUP · 14 MIN · MILD · JAPANESE-INSPIRED

Tofu & Edamame

Two textures of soy, finished with ginger and lime.

442	56 g	30 g	13 g	10.5 g	710 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**	**40 g**	baby spinach
90 g	firm tofu, drained and cubed	**4 g**	fresh ginger, grated
		15 g	lime juice
60 g	shelled cooked unsalted edamame	**10 g**	scallions, sliced

METHOD

01 Prepare one NOMI cup with all supplied seasoning and boiling water to the fill line; cover for the package time. Keep all the prepared broth.

02 Put ginger, tofu, edamame and 45 ml water in a saucepan. Cover and heat gently for 3 minutes.

03 Add all the prepared noodles and broth, then stir in spinach. Simmer 1–2 minutes until everything is hot.

04 Add lime juice off the heat and finish with scallions.

Tofu and edamame share an ingredient but bring very different textures to a bowl. The cubes stay soft while the green beans provide a little bite. Tokyo Curry adds a warm spice profile that works with ginger and lime, giving this vegetable-led ramen more character than a plain soy topping. The idea takes inspiration from flexible tofu soups, with spinach added at the end to keep its color.



NEW

FEEL-GOOD · GOLDEN CHICKEN CUP · 17 MIN · HOT · THAI-INSPIRED

Tom Yum-Style Shrimp

Lime, lemongrass and chili in a lively shrimp broth.

357	57 g	30 g	4 g	6.9 g	842 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
110 g	peeled deveined shrimp
70 g	white mushrooms, sliced
70 g	tomato, diced
5 g	tender white lemongrass center, very finely minced
25 g	lime juice
8 g	fresh red chili, sliced
5 g	fresh cilantro

METHOD

01 Prepare one NOMI cup with all supplied seasoning and boiling water to the fill line; cover for the package time. Keep all the prepared broth.

02 Simmer mushrooms, tomato, minced tender lemongrass and chili with 90 ml water for 5 minutes.

03 Add shrimp and all prepared NOMI noodles and broth. Simmer until shrimp are opaque and reach 145°F / 63°C, about 3 minutes.

04 Turn off the heat; stir in lime and finish with cilantro. Consume all broth and tender minced aromatics.

Tom yum suggests a lively balance of sourness, heat and fragrant herbs. This simplified NOMI interpretation uses lime, tender minced lemongrass and chili around a shrimp-and-mushroom bowl. Golden Chicken provides the quick broth foundation. It is an inspired adaptation rather than a traditional tom yum recipe: the familiar sour-spicy direction stays central, while tomatoes add juiciness and the full ramen cup makes it a substantial noodle meal.



FEEL-GOOD · SAVORY UMAMI BEEF CUP · 10 MIN · NO HEAT

Tomato Egg Ramen

China's everyday noodle soup: soft tomato, silky egg ribbons, five minutes.

366	40 g	27 g	13 g	7 g	708 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**1**	large egg, beaten
1 medium	ripe tomato, diced	**1 tsp**	toasted sesame oil
		1 tbsp	scallion, sliced

METHOD

01 Boil water, pour into the cup, cover 3 minutes.

02 Stir in the diced tomato and cover another 1–2 minutes until it softens and the broth turns pink-red.

03 Stir the broth in one direction and drizzle in the beaten egg in a thin stream; wait 15 seconds before stirring again.

04 Finish with sesame oil and scallion.

Tomato and egg is the dish nearly every Chinese kitchen makes without a recipe, a fridge-clearing noodle soup built on two ingredients everyone already has. Versions run from Chengdu's spicier bowls to the plain home style most people grew up on, but the method never changes: soften the tomato until it breaks into the broth, then pour beaten egg in a thin stream so it sets into ribbons instead of curds.



FEEL-GOOD · GOLDEN CHICKEN CUP · 13 MIN · MILD · JAPANESE-INSPIRED

Tuna Cucumber Crunch

A cool noodle salad with citrus and sesame.

381	51 g	32 g	8 g	7.3 g	954 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	NOMI Golden Chicken	40 g	carrot, shaved
90 g	light tuna canned in water, drained	20 g	lime juice
100 g	cucumber, thinly sliced	3 g	toasted sesame oil
		3 g	sesame seeds
		10 g	scallions, sliced

METHOD

01 Set every NOMI seasoning packet aside. Hydrate the noodles in boiling water to the fill line for the package time, then drain the plain water carefully. Mix the entire seasoning packet with 60 ml hot water for the sauce.

02 Spread the drained noodles briefly on a clean plate to cool while preparing the vegetables. Do not rinse away seasoning; it is still separate.

03 Whisk lime juice and sesame oil into the full seasoning sauce. Toss with noodles, tuna, cucumber and carrot.

04 Serve immediately with scallions and sesame seeds, keeping all dressing in the bowl.

A tuna pantry lunch does not have to mean a sandwich. Here, the fish meets crisp cucumber and carrot in a dressed noodle salad inspired by chilled sesame noodle bowls. Golden Chicken supplies savory depth while lime keeps the dressing lively. The tuna is weighed after draining, which makes the portion easier to reproduce, and the vegetables stay uncooked for contrast against the soft ramen.



FEEL-GOOD · GOLDEN CHICKEN CUP · 14 MIN · MILD · AMERICAN-INSPIRED

Turkey & Spinach

A cozy broth with savory turkey and tender greens.

466	61 g	27 g	15 g	7.3 g	823 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**70 g**	white mushrooms, sliced
90 g	cooked ground turkey	**3 g**	garlic, minced
		3 g	toasted sesame oil
60 g	baby spinach	**10 g**	scallions, sliced

METHOD

01 Prepare one NOMI cup with all supplied seasoning and boiling water to the fill line; cover for the package time. Keep all the prepared broth.

02 Heat the sesame oil in a saucepan. Cook mushrooms for 5 minutes until tender; stir in garlic for 30 seconds.

03 Add cooked turkey, spinach and all prepared NOMI noodles and broth. Simmer for 2–3 minutes, until the turkey reaches 165°F / 74°C when reheated.

04 Spoon into a deep bowl and finish with scallions.

Ground turkey brings a different texture to a soup usually built around sliced chicken. Small crumbles tuck between the noodles, while mushrooms add depth and spinach softens into the broth. Golden Chicken provides a familiar base without another pot of stock. This is a practical prepared-protein variation inspired by vegetable-rich noodle soups, with a little sesame oil and scallion keeping the finish savory rather than heavy.

CHAPTER 02 · 26 RECIPES

Classics

Butter, cheese, cream and the dishes you grew up on.
Nobody is pretending these are light.

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40 Bacon, Egg & Cheese Breakfast Ramen
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CLASSICS · SAVORY UMAMI BEEF CUP · 10 MIN · MILD

Aglio e Olio

Garlic, olive oil, chili flakes and fresh parsley.

656	37 g	27 g	46 g	6 g	788 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**2 tbsp**	fresh parsley, chopped
3 tbsp	extra virgin olive oil	**2 tbsp**	parmesan
4 cloves	garlic, sliced	**1 tsp**	lemon zest
1 tsp	red pepper flakes		

METHOD

01 Prepare the cup, drain, reserve 1/4 cup of the liquid.

02 Heat the olive oil and add the sliced garlic. Don't let it burn.

03 Add the pepper flakes and toast 30 seconds.

04 Add the NOMI, toss with the garlic oil, add the reserved liquid.

05 Finish with parsley, lemon zest and parmesan.

Aglio e olio came out of Naples and the surrounding Campania region, born from necessity rather than ambition: garlic, olive oil and whatever pasta was in the house, made by people who couldn't afford much else. It's still treated as a late-night dish across Italy today, the thing you cook for yourself after a long shift when the kitchen is otherwise empty.



CLASSICS · SAVORY UMAMI BEEF CUP · 15 MIN · NO HEAT

Carbonara

Noodles tossed with eggs, Pecorino and crisp pancetta.

1053	78g	25g	72g	5g	2717mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**1/2 cup**	pecorino Romano, grated
2 large	whole eggs	**3 oz**	pancetta
2	egg yolks	**1/2 tsp**	black pepper, cracked

METHOD

01 Prepare the cup, reserve 1/2 cup of the liquid, drain.

02 Crisp the pancetta in a pan, then take it off the heat.

03 Whisk the eggs, yolks, Pecorino and pepper.

04 Add the hot NOMI to the pancetta pan, off the heat.

05 Add the egg mixture, toss fast, loosen with the reserved liquid.

Carbonara's true origin is disputed, which is unusual for a dish this famous. The leading theory ties it to Rome right after World War II, when American soldiers supplied local kitchens with powdered eggs and bacon from their rations, and Roman cooks folded them into pasta with the local Pecorino they already had. The name may come from 'carbonari', Apennine charcoal workers said to have eaten a similar dish long before that, but no printed recipe exists before the 1950s.



CLASSICS · SAVORY UMAMI BEEF CUP · 10 MIN · NO HEAT

Pesto

Basil pesto, cherry tomatoes, pine nuts and Parmesan.

908	45g	34g	68g	8g	1347mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**1/2 cup**	cherry tomatoes, halved
1/3 cup	basil pesto	**2 tbsp**	parmesan shavings
1/4 cup	pine nuts, toasted	**1 tsp**	extra virgin olive oil

METHOD

01 Prepare the cup, drain, reserve 1/4 cup of the liquid.

02 Toss the hot noodles with the pesto, adding the reserved liquid.

03 Add the pine nuts and tomatoes.

04 Finish with Parmesan shavings and a drizzle of oil.

Pesto comes from Genoa, on Italy's Ligurian coast, where basil grows especially well and the sauce was first written down in the mid-1800s, though cooks there had almost certainly been pounding basil, garlic, pine nuts and cheese together long before anyone recorded it. The name comes from 'pestare', to pound, because it was traditionally made with a mortar and pestle, not a blender.



CLASSICS · GOLDEN CHICKEN CUP · 10 MIN · NO HEAT

Bacon, Egg & Cheese Breakfast Ramen

Bodega-sandwich energy: bacon, fried egg and melted cheese over a protein cup.

551	48 g	24 g	31 g	5 g	1437 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
2 slices	bacon, cooked
1	large egg, fried
1 tbsp (14g)	salted butter (for frying)
1 slice (21g)	american cheese slice
1 tsp	scallion, sliced

METHOD

01 Cook the bacon until crisp; fry the egg in the butter in the same pan.

02 Cook the NOMI Golden Chicken cup with hot water to the fill line.

03 Lay the American cheese over the hot noodles to melt.

04 Top with the fried egg, crumbled bacon and scallion.

The bacon-egg-and-cheese sandwich is New York bodega culture, on rolls and griddles every morning of the week: fast, cheap, built to be eaten with one hand on the way somewhere. Writers at Shared Appetite and TODAY have both run versions that put those same three ingredients over noodles instead of bread, keeping the fried egg and the crisp bacon but trading the roll for a bowl.



CLASSICS · SAVORY UMAMI BEEF CUP · 12 MIN · MEDIUM

Birria Ramen

TikTok's beef-birria mashup: guajillo-spiced beef and melty Oaxaca cheese in one cup.

494	55g	29g	19g	6g	1065mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**
2 oz (56g)	shredded braised beef chuck
1.5 tbsp (22g)	birria seasoning paste (guajillo, ancho, achiote)
1/4 cup (28g)	oaxaca or mozzarella cheese, shredded
2 tbsp (20g)	white onion, diced
1 tbsp	cilantro, chopped
1	lime wedge

METHOD

01 Warm the shredded beef with the birria paste and 2 tbsp water for 3–4 minutes until glossy.

02 Cook the NOMI Savory Umami Beef cup with hot water to the fill line.

03 Stir the birria beef straight into the cup.

04 Top with Oaxaca cheese, diced onion and cilantro.

05 Squeeze the lime over the top.

Birria, beef slow-braised in guajillo and ancho chilies, exploded into quesabirrias and birria tacos over the past several years, and it was only a matter of time before someone spooned it over ramen instead of tortillas. Creators like @lifewithmarq and @samseats ran with the idea on TikTok, keeping the melted cheese and the squeeze of lime that make birria feel like an event, not just a taco filling.



CLASSICS · GOLDEN CHICKEN CUP · 10 MIN · NO HEAT

Brown Butter Miso Ramen

Nutty brown butter whisked into miso: a ramen-ya trick gone home-kitchen viral.

362	34 g	27 g	15 g	6 g	1418 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**1 tbsp**	white miso paste
1 tbsp	butter, browned	**1 clove**	garlic, minced
		1 tbsp	scallion, sliced

METHOD

01 Melt the butter over medium heat; swirl until amber and nutty, then pull it off the heat at once.

02 Whisk the miso and garlic into the warm brown butter until smooth.

03 Boil water, pour into the cup, cover 4 minutes.

04 Stir the brown-butter miso into the hot noodles; top with scallion.

Butter and miso have shared a bowl at Sapporo-style ramen shops for decades, but browning the butter first, until it smells like hazelnuts instead of just melted fat, is the move that's been spreading through food blogs and home-cook newsletters over the last couple of years, applied to everything from udon to plain spaghetti.



CLASSICS · GOLDEN CHICKEN CUP · 12 MIN · MEDIUM

Creamy Cajun Chicken Ramen

TikTok's creamy Cajun chicken pasta, remade as a ramen cup.

439	61g	23g	12g	6g	1218mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**1 tbsp**	heavy cream
3 oz	cooked chicken breast, shredded	**1 tsp**	cajun seasoning
		1 tbsp	grated parmesan

METHOD

01 Boil water, pour into the cup, cover 4 minutes.

02 Stir in the Cajun seasoning while it steeps.

03 Off the heat, stir in the cream gradually, then fold in the chicken.

04 Top with parmesan.

Cajun chicken pasta has been a Southern restaurant staple for years: blackened chicken in a cream sauce built on the roux-and-broth base of Louisiana cooking. The last couple of years turned it into one of TikTok's most-repeated weeknight dinners, reposted endlessly with the same short list of ingredients.



CLASSICS · SAVORY UMAMI BEEF CUP · 18 MIN · HOT · SICHUAN-INSPIRED

Dan Dan–Inspired Mushroom

Spicy sesame sauce with browned mushroom mince.

444	42 g	36 g	18 g	9.7 g	716 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**8 g**	fresh red chili, minced
150 g	white mushrooms, finely chopped	**4 g**	garlic, minced
		5 g	fresh ginger, grated
20 g	tahini	**80 g**	bok choy, chopped
4 g	toasted sesame oil	**10 g**	scallions

METHOD

01 Set every NOMI seasoning packet aside. Hydrate the noodles in boiling water to the fill line for the package time, then drain the plain water carefully. Mix the entire seasoning packet with 60 ml hot water for the sauce.

02 Heat sesame oil in a wide skillet. Brown finely chopped mushrooms for 6 minutes until their liquid evaporates. Add garlic, ginger and chili for 1 minute.

03 Whisk tahini into all the seasoning sauce. Add bok choy and 30 ml water to mushrooms, cover for 2 minutes.

04 Toss in noodles and sesame sauce for 1 minute. Finish with scallions.

Dan dan noodles inspire this combination of a rich sesame sauce, chili heat and a finely textured topping. Here, browned mushrooms replace a meat mince, while Savory Umami Beef gives the NOMI adaptation its seasoned foundation. The recipe is a simplified interpretation rather than an authentic rendition. Cooking the mushrooms until their moisture evaporates builds flavor and helps the small pieces cling to the noodles instead of watering down the sauce.



CLASSICS · TOKYO CURRY CUP · 8 MIN · MILD

Diner-Style Cheesy Ramen

Gooey American cheese and a soft egg turn the cup into a slick, glossy bowl.

536	46g	23g	28g	4g	1434mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**	**1**	large egg
2 slices (42g)	american cheese slices	**1 tbsp (14g)**	salted butter
		1 tbsp	scallion, sliced

METHOD

01 Cook the NOMI Tokyo Curry cup with hot water to the fill line.

02 Melt the butter into the broth, then lay the American cheese over the noodles until it slumps.

03 Crack in the egg, cover, and let residual heat set it softly for 60–90 seconds.

04 Stir once to pull the cheese into a gooey sauce and top with scallion.

Melting American cheese into instant noodles is an old dorm-room and diner trick that TikTok and YouTube revived into its own genre of 'cheesy ramen' videos: the cheese slicks the noodles and thickens the broth into something closer to a sauce. People keep making it because two ingredients most kitchens already stock turn into something that feels like more than the sum of its parts.



CLASSICS · GOLDEN CHICKEN CUP · 12 MIN · MILD · CHINESE-JAPANESE-INSPIRED

Egg-Drop Corn

Silky egg ribbons and sweetcorn in golden broth.

356	40 g	31 g	10 g	6.5 g	896 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**60 g**	canned yellow sweetcorn, drained
50 g	large egg (about 1 large egg), beaten	**4 g**	fresh ginger, grated
		10 g	scallions, sliced
		2 g	toasted sesame oil

METHOD

01 Prepare one NOMI cup with all supplied seasoning and boiling water to the fill line; cover for the package time. Keep all the prepared broth.

02 Bring the prepared NOMI cup, corn, ginger and 90 ml additional water to a gentle simmer in a saucepan.

03 Stir the broth slowly and pour in the beaten egg in a thin stream. Stop stirring for 30 seconds, then simmer until the egg is fully set and reaches 160°F / 71°C.

04 Finish with sesame oil and scallions; serve immediately with every drop of broth.

Egg-drop soup turns a single beaten egg into soft ribbons that travel through the broth. Sweetcorn adds little bursts of sweetness, and Golden Chicken gives the soup a ready savory foundation. This NOMI version combines that gentle soup technique with a full serving of noodles. Pouring the egg slowly matters more than stirring quickly: the goal is tender strands of set egg that stay distinct from the ramen.



CLASSICS · SAVORY UMAMI BEEF CUP · 15 MIN · NO HEAT

French Onion Ramen

The viral French onion soup bake, poured over noodles under melted Gruyère.

497	42 g	32 g	24 g	7 g	866 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**1 tbsp**	butter
1 cup	yellow onion, thinly sliced	**1 oz**	gruyère, shredded
		1 tsp	worcestershire sauce

METHOD

01 Cook the onion in butter over medium-low, stirring often, 10–12 minutes until deep golden; add the Worcestershire in the last minute.

02 Boil water, pour into the cup, cover 4 minutes.

03 Stir the onions into the noodles, move to a broiler-safe bowl and top with Gruyère.

04 Broil 1–2 minutes until bubbling and browned in spots.

French onion soup has been getting poured over noodles and rice for a couple of years now, ever since a canned-soup shortcut (French onion soup, consommé, butter, baked) went around TikTok and turned a slow Sunday soup into a twenty-minute weeknight bake. It's a shortcut to something old: onions cooked low and long until they're sweet, under a broiled cap of cheese.



CLASSICS · GOLDEN CHICKEN CUP · 8 MIN · MILD

Gochugaru Butter Garlic Ramen

The viral butter-egg-garlic noodle hack, spiked with Korean chili flake.

523	40 g	27 g	31 g	6 g	1274 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

- **1 cup** NOMI Golden Chicken
- **2 tbsp (28g)** salted butter
- **4 cloves (12g)** garlic, minced
- **1** large egg
- **1 tsp** soy sauce
- **1 tbsp** scallion, sliced
- **1 tsp** gochugaru (Korean chili flake)

METHOD

01 Melt the butter in a small pan; sizzle the garlic and gochugaru 60 seconds until fragrant.

02 Cook the NOMI Golden Chicken cup with hot water to the fill line.

03 Crack in the egg and stir quickly to loosely scramble it into the hot broth.

04 Pour the garlic butter over the top and stir through.

05 Finish with soy sauce and scallion.

The butter-egg-garlic instant-noodle hack has been all over TikTok for a few years now: melt butter, fry garlic until it's fragrant, crack an egg into the noodles, finish with soy sauce. It's popular because it turns a plain cup into something that tastes like real effort, using ingredients almost everyone already has. Adding gochugaru, Korean chili flake, is a common variation that gives the butter some heat to play against.



CLASSICS · SAVORY UMAMI BEEF CUP · 14 MIN · MEDIUM · KOREAN-INSPIRED

Kimchi Tofu Broth

Tangy cabbage and soft tofu in a warming bowl.

438 CALORIES	54 g PROTEIN	31 g CARBS	15 g FAT	8.2 g FIBER	970 mg SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**60 g**	white mushrooms, sliced
60 g	vegan napa cabbage kimchi, with juices	**3 g**	toasted sesame oil
100 g	firm tofu, drained and cubed	**10 g**	scallions, sliced

METHOD

01 Prepare one NOMI cup with all supplied seasoning and boiling water to the fill line; cover for the package time. Keep all the prepared broth.

02 Warm sesame oil in a saucepan. Cook mushrooms and kimchi for 4 minutes, stirring.

03 Add tofu and all prepared NOMI noodles and broth. Simmer gently for 3 minutes.

04 Finish with scallions and serve all the broth.

Kimchi brings acidity, chili warmth and cabbage texture to a broth that otherwise leans savory. This recipe pairs it with soft tofu and mushrooms, using Savory Umami Beef as the NOMI foundation. The flavor direction is Korean-inspired, while the quick noodle assembly is an original adaptation. A specifically vegan kimchi keeps the ingredient choice clear; its juices belong in the pot because they carry much of the tang.



CLASSICS · TOKYO CURRY CUP · 10 MIN · NO HEAT

Mac & Cheese Ramen

Blue-box nostalgia collides with instant ramen, three cheeses deep.

611	47 g	39 g	29 g	5 g	1240 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**
1/3 cup (56g)	elbow macaroni, cooked
1/4 cup (28g)	cheddar cheese, shredded
1 slice (21g)	american cheese slice
2 tbsp	whole milk
1 tbsp (14g)	salted butter

METHOD

01 Cook the macaroni until al dente; drain.

02 Cook the NOMI Tokyo Curry cup with hot water to the fill line.

03 Stir in the macaroni, butter, milk, cheddar and American cheese until melted into a creamy sauce.

04 Stir until glossy.

Boxed mac and cheese is comfort food nobody needs convincing about, so when creators like @geniuseatss started stirring elbow macaroni and cheese straight into instant ramen, outlets like Food Republic covered it as exactly what it is: two familiar comfort foods combined instead of competing. It reads like a dorm-room dare, but the result is closer to a cheesy noodle soup than a stunt.



CLASSICS · BLACK GARLIC CUP · 10 MIN · NO HEAT

Miso Butter Corn Ramen

Sapporo's decades-old miso-butter-corn combo, built for cold-night comfort.

429	35 g	38 g	17 g	6 g	2097 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**
1 tbsp (16g)	white miso paste
1 tbsp (14g)	salted butter
1/4 cup (41g)	sweet corn kernels, drained
1 tbsp	scallion, sliced
1 g	nori, torn strip

METHOD

01 Cook the NOMI Black Garlic cup with hot water to the fill line.

02 Whisk the miso into the hot broth until dissolved.

03 Stir in the butter and corn.

04 Top with scallion and a torn strip of nori.

Sapporo, on the northern island of Hokkaido, is where miso ramen became its own regional style, and the shops there have topped it with butter and sweet corn for decades: a combination built for a place with brutal winters, where a little dairy fat and sugar in the broth make the bowl feel like enough. It's one of the oldest ramen-shop combinations still standing, and it hasn't needed updating.



CLASSICS · BLACK GARLIC CUP · 30 MIN · MILD · JAPANESE-INSPIRED

Miso Eggplant

Soft roasted eggplant with a savory miso glaze.

388 CALORIES	36 g PROTEIN	40 g CARBS	12 g FAT	11 g FIBER	1562 mg SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**	**5 g**	toasted sesame oil
160 g	eggplant, cut into 2 cm cubes	**5 g**	fresh ginger, grated
		10 g	scallions
10 g	white miso	**3 g**	sesame seeds

METHOD

01 Heat oven to 425°F / 220°C. Mix miso, sesame oil, ginger and 20 ml water; coat eggplant and roast on a lined tray for 20 minutes, turning once.

02 Set every NOMI seasoning packet aside. Hydrate the noodles in boiling water to the fill line for the package time, then drain the plain water carefully. Mix the entire seasoning packet with 60 ml hot water for the sauce.

03 Toss roasted eggplant and all tray juices with noodles and the entire seasoning sauce in a hot skillet for 1 minute.

04 Finish with scallions and sesame seeds. Add the entire supplied Black Garlic oil packet before serving.

Miso and eggplant are a natural pairing: the soft vegetable carries a savory glaze without losing its own flavor. This bowl draws on Japanese miso eggplant dishes, pairing roasted cubes with Black Garlic noodles for another layer of depth. Ginger adds freshness and sesame gives a small textural contrast. The eggplant is roasted in pieces so it mixes easily through the ramen, with all glaze retained in the serving.



CLASSICS · BLACK GARLIC CUP · 15 MIN · MILD · JAPANESE-INSPIRED

Miso Mushroom

Browned mushrooms, savory miso and black-garlic depth.

362	39 g	35 g	10 g	8.1 g	1595 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**	**3 g**	toasted sesame oil (about 3/4 tsp)
120 g	white button mushrooms, sliced	**10 g**	scallions, sliced
40 g	baby spinach	**3 g**	whole sesame seeds (1 tsp)
10 g	white miso paste (about 1 1/2 tsp)		

METHOD

01 Prepare NOMI with the full seasoning packet and boiling water to the fill line; cover for the label time.

02 Heat sesame oil in a nonstick pan over medium-high heat. Spread the mushrooms out and cook for 6–7 minutes, turning, until softened and browned.

03 Add spinach and 30 ml water. Stir for 1 minute until the spinach wilts; reduce the heat.

04 Loosen the miso with 2 tbsp warm NOMI broth. Stir it into the pan with all the noodles and remaining broth. Warm gently, then serve with scallions and sesame seeds. Stir in the entire supplied Black Garlic oil packet before serving.

This bowl starts with the quiet depth of browned mushrooms and miso rather than a long-simmered stock. Black Garlic adds another roasted note, while spinach keeps the finish fresh and sesame provides a little contrast. The idea draws on miso ramen, but the assembly is deliberately adapted for a full NOMI cup. Stir the miso into warm broth near the end so its aroma remains distinct.



CLASSICS · BLACK GARLIC CUP · 22 MIN · MILD · JAPANESE-INSPIRED

Miso Salmon

Glazed salmon over savory noodles and bok choy.

569	58 g	32 g	24 g	7 g	1614 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**	**100 g**	bok choy, chopped
110 g	skinless boneless salmon, cut into 3 cm pieces	**5 g**	fresh ginger, grated
		3 g	toasted sesame oil
8 g	white miso paste	**10 g**	scallions, sliced
		3 g	sesame seeds

METHOD

01 Set every NOMI seasoning packet aside. Hydrate the noodles in boiling water to the fill line for the package time, then drain the plain water carefully. Mix the entire seasoning packet with 60 ml hot water for the sauce.

02 Heat oven to 400°F / 205°C. Mix miso, ginger, sesame oil and 15 ml water. Coat salmon on a small lined tray and bake 10–12 minutes until 145°F / 63°C at the center.

03 Steam bok choy with 30 ml water in a covered pan for 3 minutes, then add noodles and all seasoning sauce. Heat for 1 minute.

04 Add the salmon and every drop of its pan juices. Finish with scallions and sesame seeds. Add the entire supplied Black Garlic oil packet before serving.

Miso-glazed salmon pairs a savory coating with rich, flaky fish. This bowl borrows that combination and sets it over Black Garlic noodles, whose roasted flavor supports the glaze without another elaborate sauce. Bok choy brings a clean green counterpoint and sesame adds a final bit of texture. The salmon is cut into pieces to cook quickly; its tray juices join the noodles so the measured ingredients stay in the serving.



CLASSICS · GOLDEN CHICKEN CUP · 15 MIN · MILD · CHINESE-AMERICAN-INSPIRED

Orange Ginger Chicken

A bright citrus glaze with tender chicken and broccoli.

515	66 g	43 g	11 g	7.9 g	807 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
100 g	cooked chicken breast, sliced
90 g	broccoli, small florets
70 g	fresh orange juice
8 g	honey
6 g	fresh ginger, grated
4 g	toasted sesame oil
10 g	scallions

METHOD

01 Set every NOMI seasoning packet aside. Hydrate the noodles in boiling water to the fill line for the package time, then drain the plain water carefully. Mix the entire seasoning packet with 60 ml hot water for the sauce.

02 Heat sesame oil in a skillet. Cook ginger for 30 seconds; add orange juice, honey and all seasoning sauce. Simmer 2 minutes.

03 Add broccoli and cover for 3 minutes. Add chicken and noodles; heat until the chicken reaches 165°F / 74°C when reheated.

04 Serve with scallions, keeping every drop of citrus sauce.

Orange chicken is often associated with a crisp coating and a sticky sauce. This original noodle variation keeps the citrus-and-ginger idea, using plain cooked chicken and broccoli in a lighter pan sauce. Golden Chicken ties the flavors to the ramen base, and a measured spoonful of honey rounds the acidity. The result is sweet-savoury and bright, with the orange reduced briefly so it coats the noodles without needing starch.



CLASSICS · GOLDEN CHICKEN CUP · 14 MIN · MEDIUM · SOUTHEAST ASIAN-INSPIRED

Peanut-Lime Chicken

Creamy peanut sauce, crisp carrot and tender chicken.

517 CALORIES	65 g PROTEIN	33 g CARBS	16 g FAT	7.7 g FIBER	808 mg SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**50 g**	carrot, fine matchsticks
90 g	cooked chicken breast, shredded	**20 g**	lime juice
20 g	smooth unsalted peanut butter	**5 g**	fresh red chili, sliced
		5 g	fresh cilantro, chopped

METHOD

01 Set every NOMI seasoning packet aside. Hydrate the noodles in boiling water to the fill line for the package time, then drain the plain water carefully. Mix the entire seasoning packet with 60 ml hot water for the sauce.

02 Whisk peanut butter and lime juice into the entire seasoning sauce.

03 Warm chicken with 30 ml water in a skillet until it reaches 165°F / 74°C when reheated. Add noodles and peanut sauce; toss gently for 1 minute.

04 Fold in raw carrot. Finish with chili and cilantro, serving all the sauce.

Peanut sauce turns a simple noodle bowl into something creamy and satisfying. Here it is balanced with lime and fresh chili, with Golden Chicken supplying the savory background. The inspiration comes from peanut-dressed noodle bowls, but the chicken, quantities and NOMI method are original. Raw carrot adds a crisp contrast, while cilantro brightens the finish and keeps the rich sauce from feeling one-dimensional.



CLASSICS · GOLDEN CHICKEN CUP · 29 MIN · MILD · ITALIAN-INSPIRED

Roasted Tomato Basil

Jammy tomatoes, garlic and fresh basil.

318	34 g	31 g	9 g	7.5 g	711 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**5 g**	garlic, thinly sliced
		6 g	olive oil
180 g	cherry tomatoes, halved	**12 g**	fresh basil leaves
		10 g	lemon juice

METHOD

01 Heat oven to 425°F / 220°C. Toss tomatoes and garlic with olive oil on a small lined tray. Roast 18–20 minutes until tomatoes collapse.

02 Set every NOMI seasoning packet aside. Hydrate the noodles in boiling water to the fill line for the package time, then drain the plain water carefully. Mix the entire seasoning packet with 60 ml hot water for the sauce.

03 Scrape tomatoes and all their juices into a skillet. Add the entire seasoning sauce and noodles; toss for 1 minute.

04 Finish with torn basil and lemon juice.

Roasting concentrates tomatoes into a soft, juicy topping that needs little extra sauce. This bowl takes a tomato-and-basil pasta direction and adapts it to fine NOMI ramen, using Golden Chicken for the savory backbone. The garlic roasts alongside the fruit, and every drop of tray juice joins the noodles. Fresh basil goes in at the end for aroma, with a little lemon to sharpen the sweet roasted flavor.



CLASSICS · SAVORY UMAMI BEEF CUP · 15 MIN · HOT · SICHUAN-INSPIRED

Sichuan-Style Pepper Beef

Chili, ginger and colorful pepper with tender steak.

492	64 g	31 g	13 g	7.7 g	702 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**
100 g	cooked lean top sirloin, thinly sliced
100 g	red bell pepper, sliced
10 g	fresh red chili, sliced
6 g	fresh ginger, minced
4 g	garlic, minced
4 g	toasted sesame oil
10 g	scallions

METHOD

01 Set every NOMI seasoning packet aside. Hydrate the noodles in boiling water to the fill line for the package time, then drain the plain water carefully. Mix the entire seasoning packet with 60 ml hot water for the sauce.

02 Heat sesame oil in a skillet. Stir-fry bell pepper for 3 minutes. Add chili, ginger and garlic for 30 seconds.

03 Add steak and all seasoning sauce. Heat until the cooked steak reaches 165°F / 74°C when reheated.

04 Toss in noodles for 1 minute and finish with scallions.

The bold combination of chili, garlic and ginger gives this pepper-beef bowl its Sichuan-inspired direction. It is a simplified stir-fry adaptation, using sweet red pepper and fresh chili rather than claiming the numbing profile of a traditional Sichuan-peppercorn dish. Savory Umami Beef supplies the central seasoning. Thin slices of cooked steak make the assembly quick, while the vegetables retain enough bite to contrast with the fine noodles.



CLASSICS · BLACK GARLIC CUP · 8 MIN · HOT

Spicy Buldak Cream Ramen

The cult creamy fire sauce, spooned straight into a high-protein cup.

476	38g	34g	22g	5g	1980mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

- **1 cup** **NOMI Black Garlic**
- **1 tbsp (15g)** buldak (fire noodle) sauce
- **2 tbsp (30g)** heavy cream
- **1** egg yolk
- **1 tbsp (5g)** parmesan, grated
- **1 tbsp** scallion, sliced

METHOD

01 Cook the NOMI Black Garlic cup with slightly less water than the fill line for a thicker broth.

02 Whisk the Buldak sauce and cream together, then stir into the cup.

03 Stir in the egg yolk off the heat to thicken into a carbonara-style cream.

04 Finish with parmesan and scallion.

Samyang's original Buldak fire noodles built a cult following on pure heat, and the brand's later Carbonara version tempered that with cream and cheese, becoming its own viral favourite for people who wanted the burn without losing their tongue for the rest of the day. Home cooks now build their own versions with whatever buldak sauce and dairy they have on hand, chasing that same fire-and-cream contrast.



CLASSICS · SAVORY UMAMI BEEF CUP · 13 MIN · MILD · CHINESE-AMERICAN-INSPIRED

Steak & Broccoli

A takeout favorite built on savory, protein-packed noodles.

492	66 g	32 g	12 g	8.5 g	736 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**5 g**	fresh ginger, finely grated
100 g	cooked lean top sirloin, unsalted, thinly sliced	**3 g**	garlic (about 1 clove), minced
		3 g	toasted sesame oil (about 3/4 tsp)
120 g	broccoli, cut into small florets	**10 g**	scallions, sliced

METHOD

01 Set the NOMI seasoning packet aside. Hydrate the noodles in boiling water to the fill line for the label time, then carefully drain the plain water.

02 Steam broccoli in a covered skillet with 60 ml water for 3 minutes. Uncover, add sesame oil, ginger and garlic, and stir for 30 seconds.

03 Mix the entire NOMI seasoning packet with 60 ml hot water. Add this sauce, the noodles and the cooked steak to the skillet.

04 Toss and heat until the steak is steaming throughout (165°F / 74°C when reheating). Keep all sauce in the serving; finish with scallions.

Beef and broccoli is a familiar takeout pairing, and noodles turn that combination into a complete skillet meal. Savory Umami Beef supplies the seasoning, while ginger and garlic keep the sauce lively. This version uses weighed cooked steak for a quick assembly and keeps the broccoli distinct rather than simmering it into softness. The result is an original NOMI adaptation of a classic flavor combination, ready for a generous scallion finish.



CLASSICS · SAVORY UMAMI BEEF CUP · 14 MIN · HOT · THAI-INSPIRED

Thai Basil Turkey

Aromatic basil and chili with savory turkey crumbles.

501 CALORIES	61 g PROTEIN	28 g CARBS	18 g FAT	6.9 g FIBER	713 mg SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**15 g**	fresh Thai basil leaves
100 g	cooked ground turkey	**5 g**	garlic, minced
		8 g	fresh red chili, sliced
70 g	red bell pepper, sliced	**4 g**	toasted sesame oil

METHOD

01 Set every NOMI seasoning packet aside. Hydrate the noodles in boiling water to the fill line for the package time, then drain the plain water carefully. Mix the entire seasoning packet with 60 ml hot water for the sauce.

02 Heat sesame oil in a skillet. Stir-fry bell pepper for 3 minutes, then add garlic and chili for 30 seconds.

03 Add cooked turkey and the seasoning sauce. Heat until the turkey reaches 165°F / 74°C when reheated.

04 Toss in noodles and basil for 30 seconds, just until leaves wilt. Serve immediately.

Basil stirred into a hot pan releases an aroma that changes the whole dish. This recipe takes inspiration from Thai basil stir-fries, using cooked turkey crumbles and NOMI noodles for a quick adaptation. Savory Umami Beef provides the main seasoning while garlic and fresh chili bring intensity. Red pepper adds sweetness and color. The basil goes in last so its fragrance remains distinct when the bowl reaches the table.



CLASSICS · SAVORY UMAMI BEEF CUP · 12 MIN · NO HEAT

Tonkotsu-Style Pork Belly Ramen

Seared pork belly, ajitama egg and sesame oil turn the cup into a ramen-shop bowl.

801	46g	23g	59g	6g	1141mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**
2 oz (56g)	pork belly, sliced and seared
1 + 1 tsp soy	large egg, soft-boiled, soy-marinated
1	nori sheet
1 tbsp	scallion, sliced
1 tsp	toasted sesame oil
1 tbsp (14g)	salted butter

METHOD

01 Sear the pork belly in a hot pan until crisp-edged and rendered, about 4 minutes.

02 Cook the NOMI Savory Umami Beef cup with hot water to the fill line.

03 Stir in the sesame oil and butter to richen the broth.

04 Top with the pork belly, halved marinated egg, nori and scallion.

Tonkotsu ramen, the pork-bone-broth style that Fukuoka on the island of Kyushu is famous for, built its reputation on toppings as much as broth: seared pork belly, a soy-marinated soft egg, and a sheet of nori. Ramen shops around the world still serve some version of this exact combination because each piece adds something different: fat, richness from the egg yolk, a little sea flavour from the nori.

CHAPTER 03 · 26 RECIPES

Turn it up

Noodles as a building material. Burgers, waffles, hand rolls, nachos, pizza.

64 Nori Musubi
65 Ramen Burger
66 Ramen Burrito
67 Ramen Pizza
68 Ramen Taco
69 Ramen Waffle
70 BBQ Pulled-Chicken Ramen Melt
71 Beef Ramen Lettuce Wraps
72 Black Garlic Chili Mazemen
73 Cheesy Rabokki Cups
74 Cold Sesame Ramen
75 Crispy Ramen Bird's Nest Egg
76 Crispy Ramen Spring Rolls
77 Curry Ramen Hand Rolls
78 Curry Ramen Nachos
79 Elote-Inspired Ramen
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81 Jalapeño Popper Ramen Bake
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83 Pizza-Night Ramen Skillet
84 Ramen Breakfast Burrito
85 Ramen Noodle Grilled Cheese
86 Ramen Okonomiyaki
87 Ramen Omurice
88 Ramen Poutine
89 Taco-Crunch Ramen Cups



TURN IT UP · SAVORY UMAMI BEEF CUP · 15 MIN · MILD

Nori Musubi

Nori wrapped around noodles, Korean BBQ beef, eggs and avocado.

881 CALORIES	75g PROTEIN	29g CARBS	50g FAT	9g FIBER	1187mg SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**1/4 cup**	kimchi, chopped
1	nori sheet	**2 large**	scrambled eggs
4 oz	korean-style BBQ beef	**1/4**	avocado, sliced
		1 tbsp + pinch	sriracha mayo, sesame seeds

METHOD

01 Prepare the cup, drain completely, cool 2 minutes.

02 Cook the BBQ beef and scramble the eggs.

03 Lay the nori on a bamboo mat and spread the NOMI over the bottom half.

04 Layer eggs, beef, kimchi, avocado and sriracha mayo.

05 Roll tightly, seal the edge with water, slice on a diagonal.

Musubi comes from Hawaii's plantation era, when Japanese, Filipino and other immigrant workers packed rice into hand-held blocks for the fields, later wrapped in nori the way onigiri was back home. Spam musubi specifically took off during and after World War II, when the tinned meat was everywhere on the islands and got pressed into the same rice-and-seaweed format because it was cheap, shelf-stable and filling.



TURN IT UP · SAVORY UMAMI BEEF CUP · 20 MIN · NO HEAT

Ramen Burger

Pan-fried noodle buns with a beef patty, cheese and crunchy toppings.

997	86g	29g	60g	6g	1803mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**2 slices**	american cheese
1	large egg (bun binding)		a few slices each of lettuce, tomato, pickles
6 oz	ground beef patty (80/20), cooked	**1 tbsp**	special sauce
		1 tsp	sesame seeds

METHOD

01 Prepare the cup, drain, cool 2 minutes.

02 Mix the drained noodles with the beaten egg.

03 Divide in half and pack into two 4-inch moulds; chill, then pan-fry 3 minutes per side.

04 Cook the patty and add the cheese.

05 Assemble: bun, sauce, lettuce, tomato, patty, pickles, bun.

Keizo Shimamoto invented the ramen burger in 2013, selling it out of a stall at the Smorgasburg food market in Brooklyn. He'd been blogging about ramen for years and started wondering what would happen if the noodles themselves became the bun: pressed, chilled, and pan-fried until they held together like a patty. The line for his stand stretched for hours that first weekend, and the idea spread around the world within months.



TURN IT UP · SAVORY UMAMI BEEF CUP · 15 MIN · MILD

Ramen Burrito

NOMI noodles wrapped with chicken, eggs, avocado and fresh toppings.

984	95g	66g	39g	11g	1704mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**2 large**	scrambled eggs
1	large flour tortilla	**1/4 cup**	shredded cheddar
4 oz	grilled chicken breast	**1/4**	avocado, sliced
		small handful	lettuce, pico de gallo, pickled jalapeños

METHOD

01 Prepare the cup (5 min). Drain completely.

02 Grill the chicken and scramble the eggs while the noodles cook.

03 Warm the tortilla 10 seconds in the microwave.

04 Layer NOMI in the centre, then eggs, chicken, cheese and toppings.

05 Fold the sides in, roll tightly forward, slice on a diagonal.

The burrito traces back to Sonora, in northern Mexico, where flour tortillas wrapped a full meal for travellers and miners in the 1800s. It crossed into the US Southwest and became the everyday hand-held meal we know now: rice, beans, meat, whatever was on hand, rolled tight. Swapping the rice for noodles is a 2020s move; home cooks started rolling dry-tossed ramen into tortillas online, looking for something more portable than a bowl.



TURN IT UP · SAVORY UMAMI BEEF CUP · 20 MIN · NO HEAT

Ramen Pizza

An oven-baked noodle crust finished with marinara and mozzarella.

574	59g	29g	26g	6g	1677mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**1/2 cup (56g)**	mozzarella, part-skim, shredded
1	large egg (crust binding)	**10 slices**	pepperoni
1/3 cup	marinara sauce	**1 tbsp**	grated parmesan

METHOD

01 Prepare the cup, drain, mix with the egg.

02 Form into a 6-inch round in an oven-safe pan.

03 Bake at 400°F for 10 minutes until set.

04 Add the sauce, mozzarella and toppings.

05 Broil 3–4 minutes until the cheese melts.

Pizza as we know it, flatbread topped with tomato and cheese, came out of Naples in the late 1800s, built for dockworkers who needed something cheap, fast, and eaten standing up. Swapping the dough for noodles is a recent internet habit: cooks looking for a low-carb, high-protein crust started pressing cooked ramen with egg into a pan and baking it, treating the noodles the way Neapolitan bakers treated flour.



TURN IT UP · SAVORY UMAMI BEEF CUP · 20 MIN · MEDIUM

Ramen Taco

Crispy noodle shells with Korean short rib, slaw and kimchi.

686	67 g	31 g	32 g	7 g	1050 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**
1	large egg (shell binding)
4 oz	korean-style short rib, grilled
1/2 cup	cabbage slaw
2 tbsp	kimchi, chopped
1 tbsp	gochujang crema
	cilantro, lime, sesame seeds, to garnish

METHOD

01 Prepare the cup, drain, mix with the beaten egg.

02 Heat oil and form the noodles into a taco shell in a mould.

03 Fry 2–3 minutes per side until crisp and holding its shape.

04 Grill the short rib and slice thin.

05 Assemble: shell, slaw, short rib, kimchi, crema, cilantro.

The hard-shell taco most Americans grew up with wasn't from Mexico; it was popularised in Texas and Southern California in the early-to-mid 1900s, part of the Tex-Mex tradition that fried and shaped tortillas to hold a filling. Korean tacos followed a more recent path: the Kogi truck in Los Angeles put Korean short rib into a taco in 2008 and started a whole genre of Korean-Mexican fusion. Pressing ramen into a taco shell borrows the shape from one and the filling from the other.



TURN IT UP · SAVORY UMAMI BEEF CUP · 15 MIN · NO HEAT

Ramen Waffle

A savoury noodle waffle topped with fried chicken and scallions.

735	58 g	42 g	40 g	6 g	1269 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**1 tbsp**	butter
1	large egg (waffle binding)	**2 tbsp**	sugar-free maple syrup
4 oz	fried chicken tenders		scallions, sesame seeds, to garnish

METHOD

01 Prepare the cup, drain, mix with the beaten egg.

02 Preheat the waffle iron and spray with oil.

03 Add the noodle mixture, close, cook 4–5 minutes until crisp.

04 Remove once the grid pattern has formed.

05 Top with fried chicken and butter; drizzle with syrup.

Chicken and waffles has roots in the American South, likely from Black-owned restaurants in Harlem and the South in the early-to-mid 1900s that served late-night crowds coming off the gospel circuit: sweet and savoury on one plate because the kitchen was open when nothing else was. The version that swaps the batter for noodles is much newer; pressing cooked ramen into a hot waffle iron started circulating online only in the last few years, purely because someone wondered whether the grid pattern would hold.



TURN IT UP · GOLDEN CHICKEN CUP · 20 MIN · MILD · AMERICAN-INSPIRED

BBQ Pulled-Chicken Ramen Melt

An open-faced toast with smoky noodles and cheddar.

603	65 g	56 g	15 g	6.6 g	1393 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
70 g	skinless chicken breast
20 g	barbecue sauce
1 large slice (45 g)	sourdough bread
25 g	cheddar cheese
20 g	onion
5 g	scallions

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Toast sourdough until firm. In a skillet soften thinly sliced onion in 2 tbsp water, then add chicken, barbecue sauce, the entire seasoning packet and 40 ml reserved water. Heat chicken to 165°F / 74°C.

03 Fold noodles into the chicken mixture, reducing until it holds together rather than runs.

04 Pile onto the toast, top with cheddar and broil 2–3 minutes until melted. Finish with scallion; serve as one open-faced melt with a knife and fork.

A barbecue chicken sandwich supplies the sweet-smoky direction, while an open-faced melt makes room for a full cup of noodles without an unmanageable stack of bread. Golden Chicken joins shredded chicken and barbecue sauce in a sticky filling, then cheddar melts over the top. A single sturdy slice of toast provides the crisp base. This is designed as a knife-and-fork lunch, with thin onion strands cutting through the rich, saucy center.



TURN IT UP · SAVORY UMAMI BEEF CUP · 12 MIN · MILD

Beef Ramen Lettuce Wraps

Saucy noodle filling scooped into lettuce cups: hands-on and fun.

346	36g	36g	8g	8g	994mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

- **1 cup** **NOMI Savory Umami Beef**
- **6 leaves (60g)** butter lettuce leaves
- **1/4 cup (30g)** carrot, shredded
- **2 tbsp** scallion, sliced
- **1 tbsp** hoisin sauce
- **1 tbsp** crushed peanuts
- **1 tsp** sriracha

METHOD

01 Cook the NOMI Beef cup to the fill line, drain well, and roughly chop the noodles.

02 Toss the hot noodles with hoisin and sriracha.

03 Fold in carrot and scallion.

04 Spoon into lettuce leaves.

05 Top each wrap with crushed peanuts and eat taco-style.

Spooning a saucy filling into a lettuce leaf goes back to Chinese dishes like san choy bow, but it's the version P.F. Chang's put on its menu in the 1990s that made lettuce wraps a fixture at American tables. People keep making them because they're built for the table, not the plate: everyone assembles their own, and the cold, crisp lettuce against a warm, saucy filling does most of the work.



TURN IT UP · BLACK GARLIC CUP · 10 MIN · MEDIUM

Black Garlic Chili Mazemen

Brothless, saucy mazesoba-style ramen with a raw egg yolk on top.

447	37 g	29 g	21 g	6 g	1894 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**	**1**	egg yolk
2 tsp	soy sauce	**1 tbsp**	scallion, sliced
1 tsp	toasted sesame oil	**1 sheet**	nori, cut into strips
1 tbsp	chili crisp		

METHOD

01 Cook the NOMI Black Garlic cup to the fill line; drain completely.

02 Toss the hot noodles with soy sauce and sesame oil until glossy.

03 Top with a spoonful of chili crisp.

04 Nestle the egg yolk in the centre; scatter scallion and nori.

05 Mix everything together at the table before eating.

Mazemen means 'mixed noodles': no broth, just noodles tossed in sauce and stirred together at the table. The style traces back to Taiwan mazesoba, a spicy minced-pork noodle actually invented in Nagoya, Japan, at a shop called Menya Hanabi, despite the name pointing overseas. It caught on because it strips ramen down to what people often actually want: chewy noodles, a punchy sauce, a soft yolk to stir in, no spoon, no slurping broth.



TURN IT UP · SAVORY UMAMI BEEF CUP · 15 MIN · MEDIUM

Cheesy Rabokki Cups

Korean TikTok's rice-cake ramen mashup with a molten mozzarella top.

597	48 g	69 g	15 g	6 g	2124 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**
60 g (~1/2 cup)	korean rice cake (tteok), sliced
40 g	fish cake (eomuk)
1.5 tbsp	gochujang
1 tsp	soy sauce
1 tbsp	scallion, sliced
1 tsp	toasted sesame oil
1/4 cup (28g)	shredded mozzarella

METHOD

01 Cook the NOMI Beef cup with hot water to the fill line, 3 minutes; drain most of the liquid, leaving about 2 tbsp.

02 Add sliced rice cake and fish cake; microwave in short bursts 3–4 minutes until the rice cakes soften.

03 Stir in gochujang, soy sauce and sesame oil until glossy.

04 Top with mozzarella; microwave 30–45 seconds until melted and bubbly.

05 Garnish with scallion and serve immediately for maximum cheese pull.

Rabokki is street-food shorthand in Seoul: ramyeon simmered into a pot of tteokbokki, the chewy rice-cake dish sold at pojangmacha carts on almost every block. Chef Chris Cho's version, cooked live on TikTok, is a big reason the mashup crossed over here; it takes two things people already crave, gochujang heat and pulled cheese, and puts them in one pan instead of two.



TURN IT UP · GOLDEN CHICKEN CUP · 15 MIN · NO HEAT

Cold Sesame Ramen

Chilled, nutty noodle salad: a takeout classic, ramen-cup style.

407	36g	34g	17g	8g	1190mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
1 tbsp	tahini
1.5 tsp	soy sauce
1 tbsp	rice vinegar
1 tsp	toasted sesame oil
1 tsp	sugar
1/2 cup (60g)	cucumber, julienned
1/4 cup (30g)	carrot, julienned
1 tsp	toasted sesame seeds

METHOD

01 Cook the NOMI Chicken cup to the fill line, drain, then rinse under cold water until chilled.

02 Whisk tahini, soy sauce, rice vinegar, sesame oil and sugar into a smooth dressing.

03 Toss the chilled noodles with the dressing.

04 Top with cucumber and carrot.

05 Finish with sesame seeds; chill 10 more minutes if you can wait.

Cold sesame noodles are a fixture of Chinese-American takeout menus: chilled noodles in a nutty, tangy sauce, meant to be eaten in hot weather or straight from the fridge. Momofuku and plenty of other kitchens have built their own versions over the years, but the appeal hasn't changed: it's a noodle dish that tastes better cold, which makes it one of the few instant-noodle formats you can actually make ahead.



TURN IT UP · GOLDEN CHICKEN CUP · 12 MIN · MILD

Crispy Ramen Bird's Nest Egg

A crispy noodle nest cradling a jammy fried egg: brunch, ramen-style.

444	39 g	23 g	24 g	5 g	1117 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
1	large egg
1 tbsp	neutral oil
1 tsp	soy sauce
1 tbsp	scallion, sliced
1 tsp	chili crisp

METHOD

01 Cook the NOMI Chicken cup to the fill line, drain very well, and toss with a little oil.

02 Twirl the noodles into a nest in a hot oiled nonstick pan; press flat and fry 2–3 minutes until crisp underneath.

03 Crack the egg into the centre; cover and cook 2–3 minutes until the white sets and the yolk stays runny.

04 Slide onto a plate, drizzle with soy sauce and chili crisp.

05 Top with scallion.

Frying noodles into a crisp nest and setting a fried egg in the middle is a technique that shows up across Southeast Asian cooking, in dishes like Vietnamese mì xào giòn, long before TikTok started calling it a 'bird's nest'. The format travels well because it's really just two things people already love, crunchy noodles and a runny yolk, built to look like one dish instead of two.



TURN IT UP · BLACK GARLIC CUP · 18 MIN · NO HEAT

Crispy Ramen Spring Rolls

Ramen rolled crackling-crisp and air-fried, dunked in sweet chili sauce.

497	36g	67g	10g	6g	1711mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**	**1 tsp**	scallion, sliced
3	egg roll wrappers	**1 tsp**	neutral oil
1 tbsp	shredded carrot	**1 tbsp**	sweet chili sauce

METHOD

01 Cook the cup 1 minute short, drain very well, cool 5 minutes.

02 Snip the noodles shorter with shears; toss with carrot and scallion.

03 Lay a wrapper in a diamond, add a line of filling, fold the sides in and roll tight, sealing with water. Repeat.

04 Brush with oil and air-fry at 390°F for 8–10 minutes, flipping once, until blistered and golden.

05 Serve hot with sweet chili sauce.

Crispy ramen egg rolls had a real moment on TikTok and Instagram air-fryer accounts, itself a riff on the Vietnamese and Filipino tradition of wrapping noodles and vegetables in a thin skin and frying them hard. Instead of tossing day-old noodles, cooks started snipping them short, rolling them in egg roll wrappers, and running the whole thing through the air fryer until it shattered.



TURN IT UP · TOKYO CURRY CUP · 12 MIN · MILD

Curry Ramen Hand Rolls

Katsu-curry noodles rolled into a nori hand roll, no raw fish required.

414	35g	25g	20g	8g	740mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**	**1 tbsp**	kewpie mayonnaise
2	nori sheets	**1/4 cup**	cucumber, sliced
1/4 (50g)	avocado		

METHOD

01 Cook the cup, drain thoroughly, spread the noodles on a plate to cool 5 minutes.

02 Halve the nori sheets; cut avocado and cucumber into thin batons.

03 Hold a nori half in your palm, add a small mound of noodles, a smear of Kewpie, avocado and cucumber.

04 Fold into a cone, seal the point with water. Repeat.

05 Eat immediately, before the nori softens.

Hand-roll bars have been the fastest-growing sushi format in the US the last two years, from the Bay Area to Houston, prized for being made to order in seconds. Japanese izakayas have long served a cousin of this: katsu curry hand rolls, where leftover curry rice gets wrapped in nori instead of plated.



TURN IT UP · TOKYO CURRY CUP · 15 MIN · MILD

Curry Ramen Nachos

Crispy noodle 'chips' loaded nacho-style: one big shareable plate.

623	47 g	25 g	39 g	5 g	1412 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**	**3 tbsp**	pico de gallo
1 tbsp	neutral oil	**2 tbsp**	pickled jalapeños
1/2 cup (56g)	shredded Mexican cheese blend	**2 tbsp**	sour cream

METHOD

01 Cook the NOMI Curry cup to the fill line and drain very well.

02 Spread the noodles thin in an oiled hot skillet; fry undisturbed 4–5 minutes until deeply golden, then break into shards.

03 Arrange the shards on a plate and scatter cheese over the hot noodles so it melts.

04 Top with pico, jalapeños and sour cream.

05 Serve while the noodle chips are still crisp.

Turning instant noodles into 'chips' for a loaded nacho plate is a game-day hack that circulates every football season on TikTok, usually built on whatever cup is in the pantry. It works because nachos are already a shared-plate food (one big tray, everyone digging in) and crispy fried noodles hold cheese and toppings the same way a tortilla chip does, just with more surface area to catch the melt.



TURN IT UP · TOKYO CURRY CUP · 20 MIN · MEDIUM · MEXICAN-INSPIRED

Elote-Inspired Ramen

Charred sweetcorn, lime and a creamy chile finish.

491	41 g	42 g	20 g	6.9 g	917 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**	**15 g**	fresh lime juice
100 g	sweetcorn, cooked without salt	**1 g**	smoked paprika (paprika proxy)
12 g	regular mayonnaise	**5 g**	fresh cilantro
15 g	parmesan cheese	**3 g**	olive oil

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Sear cooked corn in the measured oil in a hot skillet for 3–4 minutes until browned in spots.

03 Whisk mayonnaise, lime, paprika, the whole seasoning packet and 30–45 ml hot noodle water. Toss with noodles and corn off the heat.

04 Top with finely grated Parmesan and cilantro.

The combination of corn, creamy dressing, lime and chile takes its cue from elote. Instead of trying to reproduce corn on the cob, this recipe folds those contrasts through a full cup of Tokyo Curry noodles. A quick sear creates browned corn edges; the dressing stays fresh because it is mixed off the heat. Parmesan is a clearly stated pantry substitution for the traditional cheese direction, making this an inspired noodle remix rather than an authentic elote.



TURN IT UP · GOLDEN CHICKEN CUP · 15 MIN · HOT · KOREAN-INSPIRED

Gochujang Cheese Pull

A spicy-sweet skillet under a molten mozzarella lid.

438	44 g	32 g	17 g	7.2 g	1343 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

- **1 cup** NOMI Golden Chicken
- **15 g** gochujang paste
- **40 g** whole-milk mozzarella, grated
- **1 tsp (5 g)** butter
- **2 loose cups (50 g)** baby spinach
- **1 small (10 g)** scallion, sliced
- **1 tsp (3 g)** toasted sesame seeds

METHOD

01 Hydrate one NOMI cup of noodles with boiling water for the package-directed time, keeping the seasoning packet aside. Drain the plain cooking water, reserving 60 ml; add the ENTIRE seasoning packet to the sauce in the next step.

02 Melt butter in a small skillet over medium-low heat. Stir in gochujang, the full seasoning packet and 60 ml reserved noodle water. Add spinach and stir until wilted.

03 Toss in noodles. Scatter mozzarella over the top, cover and cook on low 2–3 minutes until fully melted. Finish with scallion and sesame.

Gochujang and cheese make a useful contrast: fermented chile depth underneath a mild, stretchy topping. Published gochujang noodle recipes inspired the sauce direction; this version adds spinach and uses Golden Chicken NOMI as the base. The mozzarella melts under a lid so the method stays simple, and a few sesame seeds finish the surface. It is a playful skillet with sweet heat, not a claim to be a traditional Korean noodle dish or the latest ranked trend.



TURN IT UP · GOLDEN CHICKEN CUP · 30 MIN · HOT · AMERICAN-INSPIRED

Jalapeño Popper Ramen Bake

Creamy, spicy and crunchy on top.

529	42 g	35 g	27 g	6.4 g	1063 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**12 g**	plain panko (dry breadcrumbs proxy)
35 g	plain cream cheese	**4 g**	butter
25 g	cheddar cheese	**8 g**	scallions
25 g	jalapeño		

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Heat oven to 400°F / 200°C. Stir softened cream cheese, the entire seasoning packet and 50 ml hot noodle water together. Mix with noodles, diced jalapeño and half the cheddar.

03 Transfer to a small oven-safe dish. Scatter remaining cheddar and panko mixed with melted butter on top.

04 Bake 12–15 minutes until bubbling and golden. Rest 3 minutes, then add scallion.

A jalapeño popper brings together pepper heat, creamy cheese and a crisp coating. Those contrasts translate neatly into a small noodle bake. Golden Chicken provides the savory base, cream cheese coats the strands, and a measured breadcrumb topping recreates the crunch without deep-frying a whole batch of peppers. Leave the jalapeño seeds in for the hot version described here. The fresh scallion at the end lifts the richness without changing the popper personality.



TURN IT UP · GOLDEN CHICKEN CUP · 20 MIN · MEDIUM · KOREAN-INSPIRED

Kimchi Corn-Cheese Skillet

Sweetcorn, tangy kimchi and a soft cheese lid.

440	43 g	38 g	16 g	7.8 g	1221 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**35 g**	whole-milk mozzarella
60 g	cabbage kimchi	**5 g**	butter
70 g	sweetcorn, cooked without salt	**8 g**	scallions

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Melt butter in a small oven-safe skillet. Cook chopped kimchi and corn for 3 minutes, until excess liquid evaporates.

03 Add noodles, full seasoning packet and 40 ml reserved water; toss.

04 Scatter mozzarella on top and broil 2–3 minutes until bubbling, watching closely. Finish with scallion.

Korean corn cheese provides the sweet, creamy starting point, and kimchi supplies a sharper counterweight. NOMI turns the side-dish idea into a complete noodle skillet, with Golden Chicken keeping the foundation mild enough for the fermented cabbage to stand out. The cheese only covers part of the surface so the corn and noodles remain visible. Check the kimchi label if avoiding fish ingredients; this draft does not assume that every brand of kimchi is vegetarian.



TURN IT UP · TOKYO CURRY CUP · 20 MIN · MILD · ITALIAN-AMERICAN-INSPIRED

Pizza-Night Ramen Skillet

Tokyo Curry noodles, tomato, pepperoni and bubbling cheese.

531	48 g	27 g	26 g	6.2 g	1331 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**
100 g	canned crushed tomatoes
50 g	whole-milk mozzarella, grated
20 g	hormel Original Pepperoni
¾ tsp (3 g)	olive oil
½ tsp (0.5 g)	dried oregano
5 g	fresh basil, torn

METHOD

01 Hydrate one NOMI cup of noodles with boiling water for the package-directed time, keeping the seasoning packet aside. Drain the plain cooking water, reserving 60 ml; add the ENTIRE seasoning packet to the sauce in the next step.

02 Heat olive oil in a small oven-safe skillet. Add tomatoes, oregano and the full seasoning packet; simmer 3 minutes. Stir in noodles and 30–60 ml reserved water.

03 Top with mozzarella and pepperoni. Broil 6 inches from the heat for 2–4 minutes, watching constantly, until the cheese bubbles and lightly browns. Use an oven mitt for the hot handle. Alternatively cover on low heat until cheese melts.

04 Scatter with basil and serve from the skillet. Never put the NOMI paper cup in the oven.

Pizza night supplies the familiar trio of tomato, mozzarella and pepperoni. The format changes here: Tokyo Curry NOMI becomes a saucy noodle base under the toppings, and a brief broil creates the browned cheese surface. The curry note makes the combination distinctive without requiring a separate pizza dough. Basil goes on after heating to keep its color and aroma. Serve directly from the small skillet with a fork, treating the whole pan as the single serving described in the recipe.



TURN IT UP · GOLDEN CHICKEN CUP · 20 MIN · MEDIUM · TEX-MEX-INSPIRED

Ramen Breakfast Burrito

Scrambled egg, cheddar and a full cup rolled inside.

631	50 g	61 g	23 g	8.4 g	1605 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**20 g**	cheddar cheese
1 large egg (50 g)	large egg	**25 g**	prepared tomato salsa
1 large burrito tortilla (70 g)	flour tortilla	**30 g**	baby spinach
		3 g	olive oil

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Toss drained noodles with the whole seasoning packet and 1 tbsp reserved water; let excess moisture evaporate.

03 Heat oil in a nonstick pan, wilt spinach, add beaten egg and gently scramble until fully set and 160°F / 71°C.

04 Warm tortilla to make it pliable. Place noodles, egg, cheddar and salsa down the center. Fold sides in and roll tightly.

05 Toast seam side down in the dry skillet 1–2 minutes per side. Cut in half and serve.

The breakfast burrito is built for carrying a filling meal in one wrap. Here the starch inside is NOMI ramen, rather than rice or potatoes. Golden Chicken complements a simple scramble of egg and spinach, with cheddar and salsa supplying the familiar breakfast-wrap finish. Draining the plain noodles before seasoning matters: a wet filling would soften the tortilla. Toasting the seam helps hold the roll together and adds another crisp surface to the finished burrito.



TURN IT UP · GOLDEN CHICKEN CUP · 15 MIN · NO HEAT

Ramen Noodle Grilled Cheese

No bread needed: crispy fried noodle patties stand in for the slices.

776	54 g	34 g	48 g	5 g	1299 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
1	large egg
2 tbsp	all-purpose flour
2 tbsp	salted butter
2 slices (56g)	sharp cheddar slices

METHOD

01 Cook the NOMI Chicken cup to the fill line, drain very well, and cool slightly.

02 Whisk egg and flour into the noodles to bind; divide into two even patties.

03 Pan-fry each patty in butter until golden and crisp, about 3 minutes per side.

04 Sandwich the cheddar between the two patties.

05 Return to the skillet, pressing gently, until the cheese melts, about 2 minutes.

Swapping bread for a fried block of instant noodles is an old food-blog stunt that DudeFoods ran years ago, and TikTok cooks like @chef___tyler keep bringing it back because it does what a good hack should: it turns a pantry staple into something unexpected, with almost no extra shopping. People like it because it's still a grilled cheese underneath (crisp, buttery, melted), just built on noodles instead of a slice.



TURN IT UP · SAVORY UMAMI BEEF CUP · 20 MIN · NO HEAT

Ramen Okonomiyaki

Japanese cabbage pancake meets instant ramen, drizzled Kewpie-style.

683	44g	55g	33g	8g	1333mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**
1	large egg
1 cup (90g)	shredded cabbage
3 tbsp	all-purpose flour
1 tbsp	neutral oil
2 tbsp	okonomiyaki sauce
1 tbsp	kewpie mayo
pinch (2g)	bonito flakes

METHOD

01 Cook the NOMI Beef cup to the fill line and drain well.

02 Mix the noodles with egg, cabbage and flour into a thick batter.

03 Fry as one pancake in oil, 3–4 minutes per side, until golden.

04 Drizzle with okonomiyaki sauce and Kewpie mayo in crosshatch lines.

05 Finish with bonito flakes.

Okonomiyaki is a Japanese cabbage pancake built to use up whatever is in the fridge; the name means roughly 'grilled as you like it'. Chef Joshua Weissman's instant-noodle version, which swaps the usual flour-and-cabbage batter for cooked ramen, is why the pairing shows up on food TikTok now: it keeps the sauce, the Kewpie drizzle and the bonito flakes that make okonomiyaki taste like itself, with less batter to mix.



TURN IT UP · GOLDEN CHICKEN CUP · 12 MIN · NO HEAT

Ramen Omurice

Ketchup-fried noodles under a silky egg blanket: the diner classic gone ramen.

433	46 g	30 g	16 g	6 g	1030 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**2 tbsp**	frozen peas and carrots
2	large eggs	**1 tbsp**	ketchup
		1 tsp	butter

METHOD

01 Cook the cup 2 minutes short, then drain very well so the noodles are dry enough to fry.

02 Heat butter in a nonstick pan over medium-high, add peas and carrots, toss 1 minute.

03 Add the noodles and ketchup; stir-fry 2 minutes until glossy and lightly charred in spots.

04 Whisk the eggs with a pinch of salt; pour into a second oiled pan and swirl into a thin, barely-set omelette.

05 Slide the noodles onto a plate, drape the omelette over, slice down the centre so it splits open, finish with a ketchup swirl.

Omurice is a Tokyo yoshoku classic: ketchup-fried rice wrapped in a paper-thin omelette, the kind of dish that shows up sliced open in home kitchens and old-school diners (it's the dish Midnight Diner made famous). Over the last couple of years cooks have been swapping the rice for chopped noodles, and the ramen version has been climbing on recipe blogs as its own mashup.



TURN IT UP · SAVORY UMAMI BEEF CUP · 45 MIN · MILD · CANADIAN-INSPIRED

Ramen Poutine

Oven fries, cheese curds and savory noodle gravy.

582	44 g	54 g	22 g	8.5 g	902 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**40 g**	cheese curds (cheddar proxy)
150 g	potato with skin	**5 g**	cornstarch
6 g	olive oil	**0.5 g**	ground black pepper
		5 g	scallions

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Heat oven to 425°F / 220°C. Cut potato into thin fries, toss with all the oil and roast 25–30 minutes, turning halfway, until golden.

03 Mix the whole seasoning packet with 180 ml water in a saucepan. Stir cornstarch with 1 tbsp cold water, whisk into the liquid and simmer 1 minute to make gravy. Add black pepper.

04 Place noodles and fries on a plate, scatter cheese curds, and pour the hot gravy over everything. Add scallion and serve immediately.

Poutine supplies the idea of hot fries, cheese curds and gravy. This NOMI remix keeps all three, then adds a nest of noodles that catches the gravy between the potatoes. Savory Umami Beef becomes the sauce base, thickened with a small amount of cornstarch. The fries are oven-cooked with measured oil rather than deep-fried. Use actual cheese curds for the intended texture; their nutrition is modeled with an explicitly identified cheddar proxy until a brand is chosen.



TURN IT UP · SAVORY UMAMI BEEF CUP · 30 MIN · MEDIUM · TEX-MEX-INSPIRED

Taco-Crunch Ramen Cups

Four crisp tortilla cups loaded with beef and noodles.

642	57 g	54 g	22 g	8.5 g	1314 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**
2 small tortillas (50 g total)	flour tortilla, halved
70 g	ground beef, 93% lean
50 g	crushed tomatoes, canned
20 g	cheddar cheese
1 g	ground cumin
20 g	romaine lettuce
20 g	prepared tomato salsa
3 g	olive oil

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Heat oven to 375°F / 190°C. Brush four muffin wells with the oil and press one tortilla half into each. Bake 6 minutes.

03 Brown beef with cumin in a skillet until 160°F / 71°C. Stir in tomatoes, whole seasoning packet and 30 ml water; simmer 2 minutes, retaining pan juices.

04 Chop noodles into shorter lengths and fold into beef. Divide among tortilla cups, add cheddar and bake 6–8 minutes.

05 Let set 2 minutes, then add lettuce and salsa. All four cups make one serving.

Mini tortilla cups are a familiar party-food format, but the filling here is unmistakably ramen. Shortened NOMI strands catch the beef-and-tomato mixture, while a small amount of cheddar helps hold it together. Savory Umami Beef reinforces the taco filling without a second packet of salty taco seasoning. Four cups form one full recipe serving. Add the lettuce and salsa only after baking so the contrast between crisp shell, hot filling and cool topping stays clear.

CHAPTER 04 · 23 RECIPES

Comfort

Gas-station food, done on purpose. Chips, cheese sauce, hot honey and corn dogs.

91 Broccoli Alfredo Ramen
92 Buffalo Chicken Ranch Ramen
93 Butter Chicken-Inspired Ramen
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95 Chicken Katsu Curry Ramen
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113 Takis-Crusted Ramen



COMFORT · GOLDEN CHICKEN CUP · 20 MIN · MILD · ITALIAN-AMERICAN-INSPIRED

Broccoli Alfredo Ramen

A creamy forkful with bright broccoli florets.

459	43 g	30 g	21 g	7.8 g	976 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
100 g	broccoli florets
25 g	heavy cream
20 g	parmesan cheese
5 g	butter
3 g	garlic
0.5 g	ground black pepper

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Steam broccoli over simmering water 4–5 minutes until tender but still green.

03 Melt butter, gently cook minced garlic 30 seconds, then add cream, full seasoning packet and 60 ml hot noodle water. Heat just to a simmer.

04 Take off heat; stir in Parmesan, noodles and broccoli. Add pepper and serve.

Broccoli Alfredo is familiar because its green florets and creamy sauce balance each other visually and texturally. This version uses Golden Chicken noodles as the savory base and keeps the sauce fluid with noodle water. The broccoli cooks separately so it can stay bright rather than turning soft in the cream. Parmesan is stirred in off the heat. It is a comfort-food interpretation with a clearly measured sauce, not a claim that a cream-based dish is automatically light.



COMFORT · GOLDEN CHICKEN CUP · 8 MIN · MEDIUM

Buffalo Chicken Ranch Ramen

Wing-night flavour dumped in the cup: buffalo, ranch, blue cheese, done.

461	52 g	24 g	19 g	5 g	1966 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
2 oz (56g)	cooked shredded chicken breast
2 tbsp	buffalo wing sauce
1 tbsp	ranch dressing
1 tbsp (14g)	blue cheese crumbles

METHOD

01 Cook the cup.

02 Stir in the chicken and buffalo sauce while the noodles are still hot.

03 Drizzle with ranch and scatter blue cheese on top.

04 Eat immediately, before the crumbles fully melt.

Buffalo sauce dumped straight into a cup of instant ramen became one of the biggest 'recession recipe' combos on TikTok over the past few years, with grocery chains and home cooks alike posting versions built on the idea that a few pumps of wing sauce gets you the flavour of a whole plate of wings, minus the fryer, the wait and the pile of bones.



COMFORT · TOKYO CURRY CUP · 25 MIN · MEDIUM · INDIAN-INSPIRED

Butter Chicken-Inspired Ramen

Tomato, warm spice and a restrained cream swirl.

519	63 g	28 g	17 g	6.7 g	747 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**	**2 g**	garam masala (mixed dry-spice estimate)
90 g	skinless chicken breast	**3 g**	garlic
100 g	crushed tomatoes, canned	**3 g**	fresh ginger
20 g	heavy cream	**5 g**	fresh cilantro
5 g	butter		

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Melt butter; cook minced garlic and ginger 30 seconds. Add garam masala and tomatoes, simmer 5 minutes with 60 ml water.

03 Add the full seasoning packet, chicken and cream. Simmer gently until the chicken reaches 165°F / 74°C.

04 Fold in noodles, adding a splash of water if needed. Finish with cilantro.

Butter chicken is the flavor reference for this tomato-and-cream noodle dish. The recipe takes a shortcut with cooked chicken and a small amount of garam masala; it does not attempt the marinating and full sauce-building process of the original. Tokyo Curry supplies a compatible savory foundation. A measured splash of cream softens the tomato sauce, while ginger and cilantro keep the result aromatic. Serve it saucy enough for the fine noodles to move freely.



COMFORT · BLACK GARLIC CUP · 15 MIN · MILD · ITALIAN-INSPIRED

Cacio e Pepe Ramen

Pepper, cheese and a silky swirl of Black Garlic.

404	41 g	27 g	16 g	5.2 g	1478 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**	**6 g**	butter
25 g	parmesan cheese	**1 g**	ground black pepper

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Warm butter and pepper in a skillet on low heat for 30 seconds. Stir the full seasoning packet into 60 ml reserved noodle water and add to the pan.

03 Add noodles and toss. Take off the heat; gradually stir in finely grated Parmesan, loosening with another splash of hot water until glossy.

04 Serve immediately while the cheese sauce is fluid. Stir in or drizzle the entire supplied Black Garlic oil packet.

Cheese and black pepper are the whole point of the Roman pasta that inspired this bowl. Here, finely grated Parmesan and a little butter create a sauce around NOMI's narrow strands, while Black Garlic supplies an extra roasted note. The method keeps the pan off the heat while the cheese goes in, helping the coating stay smooth. This is a quick NOMI interpretation of the flavor idea, rather than a traditional cacio e pepe.



COMFORT · TOKYO CURRY CUP · 35 MIN · MILD · JAPANESE-INSPIRED

Chicken Katsu Curry Ramen

Golden crumbed chicken meets the Tokyo Curry base.

567	66 g	42 g	14 g	6.6 g	923 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**	**5 g**	olive oil
90 g	skinless chicken breast	**40 g**	onion
		40 g	carrot
25 g	large egg	**4 g**	cornstarch
18 g	plain panko (dry breadcrumbs proxy)		

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Heat oven to 425°F / 220°C. Coat cooked chicken with all the beaten egg and panko, add the oil and bake 12–15 minutes to crisp; chicken must reach 165°F / 74°C. Bake any spare coating alongside it.

03 Soften finely sliced onion and carrot in 120 ml water for 8–10 minutes. Stir in the full curry seasoning packet.

04 Mix cornstarch with 1 tbsp cold water, add to the vegetables and simmer 1 minute until glossy. Toss in noodles.

05 Top with sliced chicken and all the baked crumbs.

Katsu curry pairs a crisp cutlet with a generous savory sauce. This NOMI version borrows that contrast and swaps the usual rice for Tokyo Curry noodles. The cutlet is made from cooked chicken, then coated and baked, while onion and carrot give the sauce a little texture. Keeping the chicken on top protects its crunch. It is a practical noodle interpretation of the familiar plate, with the whole curry packet doing the seasoning work.



COMFORT · SAVORY UMAMI BEEF CUP · 10 MIN · MILD

Chili Cheese Dog Ramen

The dorm-fridge classic: hot dog, canned chili and a cheese blanket.

531	48 g	29 g	26 g	6 g	1767 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**1/2 cup (120g)**	canned chili, no beans
1 (45g)	hot dog, sliced	**2 tbsp (14g)**	shredded cheddar cheese

METHOD

01 Cook the NOMI cup with hot water to the fill line.

02 Pan-fry the sliced hot dog until browned, about 3 minutes.

03 Warm the chili and stir it into the noodles.

04 Top with the hot dog and cheddar; let the cheese melt in.

Chili, a sliced hot dog and a blanket of shredded cheese stirred into a cup of instant noodles is a dorm-room fix that's been passed around on forums like r/ramen for years, long before it had a name. It's not fancy; it's a chili cheese dog and a bowl of noodles solving each other's problems, the chili adding body the noodles don't have and the noodles stretching a can of chili into something that fills you up.



COMFORT · SAVORY UMAMI BEEF CUP · 10 MIN · NO HEAT

French Onion Chip-Dip Ramen

French onion dip and crispy onions stirred into beef ramen, broiled with Swiss.

413	38 g	30 g	17 g	5 g	882 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

- **1 cup** **NOMI Savory Umami Beef**
- **2 tbsp** french onion dip
- **1/4 cup (14g)** crispy fried onions
- **2 tbsp (14g)** shredded Swiss cheese

METHOD

01 Cook the cup.

02 Stir in the dip until it melts into the broth.

03 Top with Swiss and half the crispy onions; broil briefly until the cheese browns.

04 Finish with the remaining onions for crunch.

French onion dip is a retro party-chip staple having a real comeback, and food sites have been running a parallel hack for a while: stir a can of French onion soup, or something with the same deep, oniony backbone, straight into instant ramen for a broth that tastes like it simmered for hours.



COMFORT · BLACK GARLIC CUP · 12 MIN · NO HEAT

Garlic Butter Smashburger Ramen

A griddle-smashed patty and melted American cheese, dropped on garlic ramen.

638	56g	32g	32g	5g	1658mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**	**1 tsp + 1 clove**	butter and minced garlic
3 oz (85g)	ground beef (80/20), smashed patty	**1 tbsp**	diced onion
1 slice (21g)	american cheese	**1 tbsp**	burger sauce

METHOD

01 Cook the cup and keep it warm.

02 Melt butter with garlic in a hot cast-iron pan. Drop in the beef, smash flat, and don't move it for 90 seconds.

03 Flip, top with the cheese and onion, cook 30 more seconds.

04 Slide the patty onto the noodles, drizzle with burger sauce, break it up as you eat.

Smashburgers took over burger culture over the last few years: thin patties pressed hard onto a screaming-hot griddle for maximum crust, then finished under a pat of garlic butter, a technique that spread from burger stands into home kitchens around 2023 and hasn't slowed down since.



COMFORT · BLACK GARLIC CUP · 15 MIN · MILD · ITALIAN-INSPIRED

Garlic-Bread-Crumb Ramen

Buttery garlic noodles with a crisp toasted finish.

448	39 g	42 g	15 g	6 g	1461 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**	**6 g**	garlic
18 g	plain panko (dry breadcrumbs proxy)	**5 g**	fresh parsley
		12 g	parmesan cheese
8 g	butter	**10 g**	fresh lemon juice

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Melt half the butter in a skillet. Toast panko until golden, stirring; transfer to a bowl.

03 Melt remaining butter and gently cook minced garlic 30 seconds. Add whole seasoning packet, lemon and 50 ml hot noodle water. Toss in noodles.

04 Top with every toasted crumb, Parmesan and parsley. Stir in or drizzle the entire supplied Black Garlic oil packet.

Garlic bread inspires the aroma and buttery crunch, while the noodle dish borrows the idea of toasted breadcrumbs as a finishing ingredient. Black Garlic adds roasted depth before the fresh garlic even reaches the pan. The crumbs stay separate until serving so they do not disappear into the sauce. Parmesan and parsley complete a familiar flavor set. This is a pantry-minded comfort bowl whose main contrast is soft, fine noodles against a dry, crisp topping.



COMFORT · GOLDEN CHICKEN CUP · 35 MIN · MEDIUM · TEX-MEX-INSPIRED

Green-Chile Chicken Ramen Bake

A small enchilada-inspired casserole with a golden top.

551	65 g	27 g	21 g	6.2 g	1315 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**30 g**	cultured sour cream
80 g	skinless chicken breast	**30 g**	cheddar cheese
40 g	canned green chiles, drained	**30 g**	prepared tomato salsa
		5 g	fresh cilantro

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Heat oven to 400°F / 200°C. Mix sour cream, green chiles, salsa, all seasoning and 50 ml noodle water. Fold in chicken, noodles and half the cheddar.

03 Spoon into a small oven-safe dish. Add remaining cheese and bake 15–18 minutes, until bubbling and 165°F / 74°C in the middle.

04 Rest 3 minutes. Sprinkle cilantro and serve.

Green-chile chicken enchiladas inspire the creamy filling and melted-cheese finish. NOMI provides the structure here, so the recipe is a small noodle casserole rather than a rolled enchilada. Golden Chicken fits the shredded chicken, and canned green chiles offer gentle roasted-pepper flavor without extra prep. A little tomato salsa adds acidity. The whole serving bakes in one small dish, which makes the browned edges and soft center part of the appeal instead of an afterthought.



COMFORT · GOLDEN CHICKEN CUP · 15 MIN · MILD

Hot Honey Fried Chicken Ramen

Crispy tenders and a hot-honey drizzle: the flavour combo eating the internet.

502	46 g	50 g	15 g	6 g	1130 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
2 tenders (85g)	frozen breaded chicken tenders, air-fried and sliced
1 tbsp (21g)	hot honey
1 tsp	scallion, sliced

METHOD

01 Cook the NOMI cup with hot water to the fill line.

02 Air-fry the tenders per the package, then slice.

03 Fan the sliced tenders over the noodles.

04 Drizzle hot honey over the tenders and broth; finish with scallion.

Hot honey on fried chicken has been building for years, part of a broader hot-honey wave that's shown up on pizza, biscuits and wings, and by 2025 it had become one of the more consistently named flavour trends in food media. Putting it over noodles instead of bread is a small step, but an obvious one: the drizzle needs something to pool into, and a bowl does that better than a plate.



COMFORT · GOLDEN CHICKEN CUP · 15 MIN · MILD · ITALIAN-INSPIRED

Lemon Ricotta Ramen

Soft ricotta, bright citrus and a peppery finish.

370	43 g	25 g	13 g	5.4 g	868 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**
60 g	whole-milk ricotta (SR Legacy proxy)
10 g	parmesan cheese
15 g	fresh lemon juice
2 g	fresh lemon zest
0.5 g	ground black pepper
4 g	fresh basil

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Whisk ricotta, Parmesan, lemon juice, zest, pepper, the full seasoning packet and 50 ml hot noodle water until loose and creamy.

03 Toss in hot noodles off the heat. Add a splash of water if the sauce tightens.

04 Finish with torn basil and serve straight away.

Lemon ricotta pasta is a useful reminder that a creamy sauce need not begin with a long simmer. The sauce in this NOMI interpretation is stirred together while the noodles hydrate. Golden Chicken adds a savory foundation beneath the citrus, while ricotta gives the sauce body. Lemon zest contributes aroma without flooding the bowl with juice. It is meant to be loose and lightly coating, so a final splash of hot water is part of the method.



COMFORT · SAVORY UMAMI BEEF CUP · 12 MIN · NO HEAT

Loaded Pizza Roll Ramen

Crushed pizza rolls over cheesy ramen: the dorm 'poor man's pizza' hack.

566 CALORIES	43 g PROTEIN	46 g CARBS	24 g FAT	6 g FIBER	1277 mg SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**2 tbsp (14g)**	shredded mozzarella-cheddar blend
6 rolls (89g)	pepperoni pizza rolls, baked	**1 tbsp**	ranch dressing

METHOD

01 Bake or air-fry the pizza rolls until crisp; skip the microwave.

02 Cook the cup.

03 Stir the cheese into the hot broth until melted.

04 Crush two rolls into the cup, top with the rest whole, drizzle with ranch.

The pizza-rolls-in-ramen hack, sometimes called 'poor man's pizza', has circulated in dorm kitchens for years and gets fresh write-ups from food sites describing it as the move when the dining hall closes and delivery costs more than the meal: microwave a handful of pizza rolls, dump them and their oil straight into a cup of ramen.



COMFORT · BLACK GARLIC CUP · 25 MIN · MILD · EASTERN-EUROPEAN-INSPIRED

Mushroom Stroganoff Ramen

Golden mushrooms folded through a tangy cream sauce.

436	38 g	37 g	18 g	7.4 g	1263 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**	**6 g**	butter
150 g	white button mushrooms	**5 g**	prepared yellow mustard
40 g	onion	**5 g**	fresh parsley
40 g	cultured sour cream		

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Slice mushrooms and onion. Melt butter and cook vegetables 8–10 minutes until mushrooms brown and most water evaporates.

03 Add entire seasoning packet, mustard and 60 ml reserved water. Simmer 1 minute.

04 Remove from heat, stir in sour cream and noodles. Warm gently without boiling, then add parsley. Stir in or drizzle the entire supplied Black Garlic oil packet.

Stroganoff suggests a creamy, savory sauce with a gentle tang. Here mushrooms take the lead, and Black Garlic reinforces their browned flavor. The recipe uses sour cream at the end rather than boiling it aggressively, which helps the sauce stay smooth. Thin NOMI noodles replace the broader noodles often paired with this style of sauce. Give the mushrooms enough time in the pan to lose their water; that small step creates the depth this bowl depends on.



COMFORT · TOKYO CURRY CUP · 7 MIN · MEDIUM

Nacho Cheese Crunch Ramen

Crushed nacho-cheese chip dust turns the cup into a cheesy, spicy crunch bomb.

467	38 g	36 g	19 g	5 g	978 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

- **1 cup** **NOMI Tokyo Curry**
- **1 cup (30g)** spicy nacho-cheese corn chips, crushed
- **2 tbsp (14g)** shredded cheddar cheese
- **1 tbsp (15g)** sour cream

METHOD

01 Cook the NOMI cup with hot water to the fill line.

02 Crush a handful of nacho-cheese corn chips until fine.

03 Stir most of the chip dust and the cheese into the noodles until melty.

04 Top with sour cream and the remaining chips for crunch.

Crushing nacho-cheese chips over instant noodles is a close cousin of the Takis-ramen hack, and it shows up in the same corners of TikTok and Lemon8: a low-effort way to make a cup of noodles louder. The draw is the same in both cases, a familiar snack-aisle flavour dumped onto something warm, so you get the crunch and dust of chips without needing a separate bag on the side.



COMFORT · TOKYO CURRY CUP · 6 MIN · MEDIUM

Peanut Butter Sriracha Ramen

Peanut butter and sriracha turn the cup into a spicy-sweet noodle sauce.

476	42 g	30 g	23 g	7 g	1035 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Tokyo Curry**	**1 tbsp (17g)**	sriracha
2 tbsp (32g)	creamy peanut butter	**1 tbsp (9g)**	roasted peanuts, crushed

METHOD

01 Cook the NOMI cup with hot water to the fill line.

02 Stir the peanut butter into the hot broth until it melts into a creamy sauce.

03 Swirl in sriracha to taste.

04 Top with crushed peanuts.

Stirring peanut butter and a hot sauce into noodles isn't new; it's the same logic behind Thai-style peanut noodle sauces, simplified into a pantry hack that's circulated on r/ramen and instant-noodle blogs for years. It earns its spot because it needs almost nothing: two jars most people already own turn a cup of noodles into something with real body, sweet, nutty and hot at once.



COMFORT · BLACK GARLIC CUP · 15 MIN · MILD · ITALIAN-INSPIRED

Pesto Burrata Ramen

Green basil sauce with a cool creamy center.

509	40 g	31 g	26 g	6.2 g	1472 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**	**80 g**	tomato
20 g	basil pesto, prepared	**5 g**	fresh basil
50 g	burrata (mozzarella-and-cream estimate)		

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Mix pesto with full seasoning packet and 40–60 ml hot noodle water. Toss through noodles off the heat.

03 Halve tomatoes and scatter over noodles. Set burrata in the center and tear it open with a spoon.

04 Add basil and serve immediately. Stir in or drizzle the entire supplied Black Garlic oil packet.

The appeal of pesto and burrata is a contrast in temperature and texture: warm herb-coated noodles around cool, soft cheese. This bowl uses Black Garlic to give that pairing a deeper savory backdrop. Tomato adds juiciness without a separate cooked sauce. Prepared pesto keeps the method short, but its ingredients vary, so the nutrition uses an explicit generic proxy and the allergen list includes milk and tree nuts. Tear the burrata at the table for the creamy finish.



COMFORT · GOLDEN CHICKEN CUP · 10 MIN · MEDIUM

Queso Jalapeño Ramen

Nacho night, ramen-style: warm queso, pickled jalapeños and crunch on the cup.

415	36g	41g	15g	6g	1754mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Golden Chicken**	**1/4 cup (60g)**	nacho cheese sauce (queso)
1/2 cup (20g)	spicy nacho tortilla chips, crushed	**2 tbsp (30g)**	pickled jalapeño slices

METHOD

01 Cook the NOMI cup with hot water to the fill line; pour off a little broth so it sits nacho-thick.

02 Ladle warm queso over the noodles.

03 Scatter pickled jalapeños and crushed chips over the top.

04 Eat with a fork, scooping noodles with the chips.

Pouring warm queso and pickled jalapeños over a bowl of noodles is a shortcut version of the loaded-ramen-nachos videos that circulate on TikTok and Lemon8, the same idea as a plate of nachos minus the chip-frying step. It works for the same reason nacho night works generally: queso is forgiving, jalapeños cut the richness, and crushed chips give you something to crunch on besides the noodle itself.



COMFORT · BLACK GARLIC CUP · 10 MIN · NO HEAT

Ramen Corn Dog Dippers

Mini corn dogs standing in the cup like dippers: late-night finger food, remixed.

490	41 g	46 g	18 g	6 g	1926 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

- **1 cup** **NOMI Black Garlic**
- **5 pieces (85g)** mini corn dogs, baked
- **1 tbsp (15g)** yellow mustard

METHOD

01 Cook the NOMI cup with hot water to the fill line.

02 Bake or air-fry the mini corn dogs.

03 Stir the mustard into the broth, then stand the corn dogs upright in the cup.

04 Twirl noodles around each bite as you eat.

Korean corn dogs, a street food built on a hot dog or cheese skewer, battered and often rolled in sugar, potato cubes or noodle crumbs, spread fast through Korean pojangmacha stalls and then through US cities over the last several years. Standing mini versions upright in a bowl like dippers is a newer TikTok riff, but it borrows the same logic: a stick of food you can dunk is more fun to eat than one you have to cut.



COMFORT · SAVORY UMAMI BEEF CUP · 40 MIN · MILD · ITALIAN-AMERICAN-INSPIRED

Ramen Lasagna Bake

Tomato, beef and ricotta layered with fine noodles.

575	61 g	35 g	21 g	7.9 g	916 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**45 g**	whole-milk ricotta (SR Legacy proxy)
70 g	ground beef, 93% lean	**30 g**	whole-milk mozzarella
120 g	crushed tomatoes, canned	**30 g**	onion
		3 g	garlic
		5 g	fresh basil

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Heat oven to 400°F / 200°C. Brown raw beef and diced onion in a nonstick skillet; cook beef to 160°F / 71°C. Stir in garlic, tomatoes, whole seasoning and 60 ml water; simmer 5 minutes, retaining juices.

03 In a small baking dish layer half the noodles, half the meat sauce and all the ricotta. Repeat noodles and sauce, then add mozzarella.

04 Bake 15–18 minutes until bubbling and 165°F / 74°C in the center. Rest 5 minutes before topping with basil.

Lasagna is the inspiration for the layers, tomato sauce and soft cheese pockets. Here the pasta sheets become two layers of NOMI noodles, making a small bake that serves one rather than a family-sized tray. Savory Umami Beef joins the meat sauce, while ricotta creates a creamy middle and mozzarella browns on top. Letting the dish rest briefly helps the layers settle. The result is a playful noodle casserole with familiar lasagna flavors and a different structure.



COMFORT · SAVORY UMAMI BEEF CUP · 25 MIN · MILD · ITALIAN-INSPIRED

Sausage Ragù Ramen

A quick tomato sauce with savory pork sausage.

582	51 g	36 g	27 g	8.1 g	1337 mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**40 g**	onion
70 g	italian pork sausage, cooked	**3 g**	garlic
120 g	crushed tomatoes, canned	**3 g**	olive oil
		10 g	parmesan cheese
		5 g	fresh basil

METHOD

01 Remove all packets from one NOMI cup. Hydrate the plain noodles with boiling water to the fill line and cover for 5 minutes (or current package directions). Drain plain water, reserving 60 ml. Keep ALL seasoning and any supplied oil for the dish; never discard seasoned broth.

02 Soften onion in oil for 4 minutes. Add garlic and crumbled already-cooked sausage; stir 1 minute.

03 Add tomatoes, full seasoning packet and 60 ml water. Simmer 8 minutes, until sausage reaches 165°F / 74°C.

04 Toss in noodles. Serve with Parmesan and basil.

A sausage ragù brings browned meat and tomato together in a sauce that clings to pasta. This quicker NOMI version starts with cooked sausage and a short simmer, so it should not be mistaken for a long-cooked Sunday sauce. Savory Umami Beef builds the seasoning base; onion and garlic supply the familiar aromatic beginning. The fine noodles pick up small pieces of sausage in each forkful, and basil keeps the final bowl fresh rather than heavy.



COMFORT · BLACK GARLIC CUP · 10 MIN · NO HEAT

Spam & Egg Ramen

Spam, a fried egg and garlic broth: the Hawaii-dorm combo ramen heads swear by.

531	45g	27g	27g	5g	2143mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Black Garlic**	**1**	large egg, fried
2 oz (56g)	spam, pan-fried and sliced	**1 tsp**	scallion, sliced

METHOD

01 Cook the NOMI cup with hot water to the fill line.

02 Pan-fry the Spam until caramelised on both sides, about 4 minutes.

03 Fry an egg, soft yolk recommended.

04 Lay Spam and egg over the noodles; garnish with scallion.

Saimin is Hawaii's own noodle soup, built by plantation workers in the late 1800s and early 1900s who combined Japanese, Chinese, Filipino and Portuguese cooking into one bowl, and Spam, a wartime staple that became a pantry fixture across the islands, is one of its most common additions. Topping noodles with pan-fried Spam and a fried egg isn't a TikTok invention; it's a home habit in Hawaii and beyond that ramen forums keep rediscovering.



COMFORT · SAVORY UMAMI BEEF CUP · 8 MIN · HOT

Takis-Crusted Ramen

TikTok's viral Takis-crusted noodle hack, now with 32g of protein under it.

517	39g	45g	20g	6g	1080mg
CALORIES	PROTEIN	CARBS	FAT	FIBER	SODIUM

INGREDIENTS

PER SERVING · 1 CUP

1 cup	**NOMI Savory Umami Beef**	**2 tbsp (14g)**	shredded cheddar cheese
1 cup (40g)	spicy rolled corn chips, crushed	**1 tbsp (15g)**	sour cream
		1	lime wedge

METHOD

01 Cook the NOMI cup with hot water to the fill line.

02 Crush a generous handful of spicy rolled corn chips in the bag until sandy.

03 Stir half the crushed chips into the noodles; top with cheese and sour cream.

04 Blanket the rest of the chips on top and squeeze lime over everything.

Crushing a bag of Takis over instant noodles is one of the simpler ideas to come out of TikTok's snack-mashup era, and it stuck because it's honest about what it is: salt, heat and crunch dumped onto something warm and starchy. It doesn't reinvent anything; it just adds the chip aisle's loudest flavour to a bowl that was already a blank canvas.

THE FINE PRINT

Serving inspiration.

Macros are per serving, calculated from USDA values for the listed amounts plus the cup; added ingredients change nutrition and allergens. Recipes with meat, fish, eggs or dairy are not plant-based. Every recipe scales from one to five servings online, with the batch totals worked out for you, at nomiramen.com/pages/recipes.

Savory Umami Beef · Golden Chicken · Tokyo Curry · Black Garlic. 32 g of protein in every cup. Five minutes past the kettle.

NOMI