

SAPHIR ODORIKO

Zaiyu Hasegawa, the chef who selects our noodles

The intentions and concept behind his choices

I thought it would be great if there were some mild noodles that would add a special touch to the journey.

The kind of noodles that would slip down nicely even as an accompaniment to a packed lunch or sandwiches eaten with your family.

Nothing fancy, just a bowl of very nourishing, simple ramen that would make you think, “Wow, this is really good” as soon as you took your first mouthful.

My mother grew up in Izuinatori.

So I’ve made a sincere effort to create a simple dish with an authentic feel to it, drawing upon heart-warming memories of an area that I’ve visited many times from childhood.

Of course, I haven’t gone overboard with it. I’ve only used ingredients that I truly think are good, and have not utilized any ingredients that I think are unsuitable or will not be required in the future.

For the soup I use kelp, bonito, soy sauce and chicken fat. These are very standard ingredients.

However, I think the time and trouble expended on them are a manifestation of the beautiful spirit of hospitality we fondly remember.

What makes this ramen special is its soup, which has been carefully prepared using time-honored methods.

I hope that you will enjoy these noodles on the SAPHIR ODORIKO and savor every moment of your journey to the real Izu.

Head chef of DEN

長谷川 在佑



Hasegawa Zaiyu

Born in Tokyo. Trained at Uwotoku, a famous Japanese restaurant in Kagurazaka, before striking out on his own at the age of 28. He opened his own restaurant, DEN, in Jimbocho. It trended as one of the few places that combine the flavors of a traditional Japanese restaurant, the fun style of an izakaya (Japanese-style pub), and a relaxed atmosphere that overseas visitors will also find comfortable. DEN moved to its present location in Gaienmae in 2016. It was awarded two stars in the MICHELIN Guide Tokyo 2020, and earned third place in Asia's 50 Best Restaurants 2020, making it the highest ranked restaurant in Japan. Zaiyu Hasegawa is a chef who is now very much in the global spotlight.

*Photos are for illustrative purposes only. Changes may be made to the actual items.