



## Indoor Dining Returns to ICHIRAN Midtown West

ICHIRAN Midtown West is back with indoor dining at 4:00 PM on Monday, November 23rd. This midtown location reopened on November 16th for take-out and delivery only, but will now resume dine-in service at 25% capacity due to the many requests received from customers and ICHIRAN fans.

All ICHIRAN restaurants adhere to strict sanitation and safety protocols and have implemented various infection prevention measures for its diners to safely enjoy a bowl of ramen. ICHIRAN complies with all NYC health and safety guidelines and has established its own strict hygiene guidelines to create a safe dining environment for both its diners and employees.

Its unique sanitization and safety protocols (ICHIRAN Model)\* have also been featured in various international media.

- **Disinfectant shoe mats to clean the bottoms of shoes.**

- \* Disinfectant shoe mats are placed near entrances to prevent tracking in outside dirt and germs.

- \* Diners are encouraged to clean the soles of their shoes upon entering the restaurant.

- **ICHIRAN's Ramen Focus Booth**

The Ramen Focus booth, patented in Japan, helps diners stay socially distant. Dividers on both sides of the booth and a bamboo curtain that covers the opening in the front provide a unique, semi-private dining space that is almost completely enclosed.

- \* Japanese infectious disease experts state that the Ramen Focus Booths are "effective" in preventing and reducing infection caused by droplets.

- \* ICHIRAN's booth design is currently used in cafeterias and food courts throughout schools and public areas in Japan and Asia due to its effectiveness in preventing infection by droplets.

- **Everyone entering the restaurant (both diners and employees) will have their temperature checked.**

- \* Indoor dining guests will be asked to provide contact information for one person in the group for contact tracing purposes.

- **All employees are required to wear masks and gloves at all times and to frequently wash their hands.**

- \* Frequent handwashing is monitored through a checklist.

- \* All employees will undergo a daily health screening before the start of each shift. (Daily employee health screenings include temperature checks.)

- **Masks and gloves will be available to diners.**

- \* Diners are encouraged to wear masks at all times unless eating or drinking.

- \* Hand sanitizer is also readily available.

- **ICHIRAN uses MERV-13 filters in its HVAC system.**

- \* MERV-13 filters have a 90% efficiency rate in trapping airborne particles and bacteria.

- **Cleaning and sanitization checklists are available for public viewing to confirm what has been sanitized and when it was last cleaned.**



## Restaurant Hours & Details

Location: 132 W. 31st Street New York, New York 10001

Hours:

Take-Out & Delivery: 12:00 pm- 9:30 pm (Everyday)

Dine-In: 4 PM - 9:30 PM (Everyday)

\*Seating is limited to 10 Ramen Focus Booths (25% capacity)

\*Full dine-in menu is not available. Please contact ICHIRAN Midtown West at (646) 964-4294 for details.

\*Take out and delivery available via Uber Eats, GrubHub, Chowbus, and DoorDash

**Cleaning & Sanitizing Measures**

**Ramen Focus Booth**  
Protects Against Droplet Infection

**Alcohol Disinfectant**

**Disinfectant Mat**  
Disinfect Soles of Your Shoes

Created by ICHIRAN

- All staff must wash hands at least once an hour
- All staff required to wear masks
- Ventilation of dining areas & kitchen
- Temperature & health check of all staff before starting work
- High touch areas sanitized at least twice every hour



Ramen Focus Booths

About ICHIRAN: [www.ichiranusa.com](http://www.ichiranusa.com)

ICHIRAN is an authentic ramen restaurant specializing in tonkotsu (pork bone broth) ramen. ICHIRAN began in the small city of Fukuoka, Japan in 1960. As the foremost expert in tonkotsu ramen, ICHIRAN has developed its own unique broth and noodles through years of scientific research. The first ramen restaurant to offer ramen customization, it is also the first to create a unique dining experience with its Ramen Focus Booths – individual dining booths designed for a private and peaceful meal.

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