丸亀麺学校
大阪校

Marugame Noodle School
Osaka

The skills you learned
A foundation for your future after graduation

Now Enrolling: Final Students of 2026!



Includes comprehensive learning materials

Small class sizes
Limited to 3 students

25 Years of...
Teaching Experience

In Japan and Abroad
Many Successful Graduates

Business Startup & Management Support

Three Courses to Choose From

Practical Training from Basics to Business.



Ramen Course

- Soup & Sauce Preparation
- 3 Noodle-Making Techniques
- Toppings & Product Development
- Business Startup Know-How



Udon Course

- Noodle-Making (Handmade & Machine)
- Dashi Broth Preparation
- Tempura Techniques
- Restaurant Management & Menu Development



Soba Course

- Soba-Making: Basic & Advanced Techniques
- Dashi Broth Preparation
- Hands-On Practical Training
- Menu Development & Restaurant Management

Learn by Doing. Master the Skills.

Learn Practical Skills in Noodle-Making, Soup & Dashi.













Student Testimonials

Learn Practical Skills in Noodle-Making, Soup & Dashi.



★★★★★

I traveled all the way from Indonesia to Japan to attend
the 6-day ramen course at Marugame Noodle School,
and it was truly one of the best learning experiences I've ever had.

Even though my Japanese is still limited,
the teacher and Nanami-san were incredibly patient, kind,
and supportive throughout the entire course.
They always took the time to explain everything clearly
and made sure I understood each step.

The course was very hands-on, and I learned so much about ramen making,
from preparing the soup and noodles to understanding the techniques
behind a good bowl of ramen.

What impressed me the most was not only their knowledge and professionalism,
but also their genuine passion for teaching.
They made me feel welcome every single day.

I'm planning to open my own ramen restaurant in Indonesia,
and this experience has given me valuable knowledge,
inspiration, and confidence to pursue that dream.

A special thank you to teacher and Nanami-san for your patience and kindness.

I highly recommend Marugame Noodle School to anyone
who is serious about learning authentic Japanese ramen.

Thank you for the unforgettable 6 days! I hope to visit again someday!



★★★★★

Truly one of the best
learning experience I had.
Whether you take the 3 or 6-day course,
you'll learn the what, how, when, where, and why
of noodle making.
With 25 years of teaching experience,
ask anything and you might
learn more than what you expect.

By the End of 2026

Master the Art of Noodle Making

Ready to Learn?

For aspiring owners and skill seekers.
Experienced instructors tailor lessons to your goals.



Business Startup & Management Support



Product & Menu Development



Small class sizes Limited to 3 students



Course Details, Dates & Fees
Feel free to DM us on Instagram!