



Description	An intimate subterranean ramen shop.
Location	112 N. Green Street, Chicago, IL 60607
Website	www.highfiveramen.com
Contact	contact@highfiveramen.com
Opening Date	May 20, 2014
Hours	Sunday & Monday: 6:00 p.m. – 11:00 p.m. Tuesday & Wednesday: 6:00 p.m. – 12:00 a.m. Thursday - Saturday 6:00 p.m. – 1:00 a.m.
Cuisine	Our signature High Five Ramen features a traditional tonkotsu-style, rich and creamy broth combined with miso, sesame, numbing pepper, nori and dried Japanese chilies. Guests can test their tolerance for heat with the Kanabo Spice, enjoy a lighter option with the Shoyu Ramen, or savor the Shio Ramen prepared with chicken-based broth. Vegetarians can indulge with the Special Ramen, made with a mushroom miso broth and maitake mushrooms.
Beverage	A selection of Japanese beer, sake, whiskey and sweet cocktail slushies.
Design	A cozy underground ramen lair with concrete walls, a long cedar bar and industrial light fixtures.
Capacity	16 seats
Music	Murky post-punk, grimy hip-hop and other menacing genres only serve to enhance an already ominous, dingy basement setting. Thick bass frequencies and punchy rhythms suit the dynamic of the space and menu to a 'T.'
Social Media	Facebook: High Five Ramen Twitter: @HighFiveRamen Instagram: @HighFiveRamen
Press Contact	press@hogsalt.com