

Japanese Curry Fried Noodles

Servings: 2 **Prep Time:** 5 minutes **Cook Time:** 8 minutes **Total Time:** 13 minutes

Japanese curry fried noodles are a fast, comforting dish inspired by the warm, savory flavors of Japanese curry powder. This recipe combines springy ramen noodles, crisp vegetables, and a rich curry-soy seasoning, all topped with a perfectly fried egg for extra richness.

It's simple, affordable, and ideal for busy days when you want something satisfying without spending a lot of time in the kitchen.

Why You'll Love This Recipe

- Ready in just 13 minutes from start to finish
- Uses pantry staples like ramen, soy sauce, and curry powder
- Bold Japanese curry flavor without needing curry blocks
- Easily customizable with leftover vegetables or protein
- Perfect for lunch or a quick dinner

Ingredients

- 2 packs ramen noodles, cooked and drained
- 1 tsp curry powder
- 1 Tbsp soy sauce
- ½ cup carrots, julienned
- 1 egg
- 1 Tbsp oil
- Optional: sliced green onions, sesame seeds

Ingredient Notes & Substitutions

Ramen noodles: Any instant ramen works. Fresh yakisoba noodles can also be used.

Curry powder: Japanese curry powder (such as S&B;) is milder and slightly sweet compared to Indian curry powder.

Soy sauce: Regular soy sauce works best; low-sodium is fine if preferred.

Vegetables: Cabbage, onion, bell pepper, or frozen mixed vegetables are great additions.

Instructions

1 Step 1: Prepare the egg

Heat a small non-stick pan with a little oil over medium heat. Fry the egg until edges are lightly crispy and yolk is runny (or to preference). Set aside.

2 Step 2: Stir-fry the carrots

Heat oil in a large skillet or wok over medium-high heat. Add carrots and stir-fry for 2 minutes until slightly softened but still crisp.

3 Step 3: Add the noodles & seasonings

Add cooked ramen noodles. Sprinkle curry powder over noodles and drizzle in soy sauce. Toss for 3 minutes until evenly coated and heated through. Add 1–2 Tbsp water if noodles feel dry.

4 **Step 4: Assemble and serve**

Transfer noodles to bowls, top with fried egg, and garnish with green onions or sesame seeds. Serve immediately.

Tips for Best Flavor

- Stir constantly to prevent noodles from sticking or burning
- Taste and adjust seasoning — add more curry powder if desired
- Finish with a few drops of sesame oil for extra richness

Storage & Reheating

Best enjoyed fresh, but leftovers can be stored in the refrigerator for up to 2 days.

Reheat gently in a pan with a splash of water to revive the noodles.

Easy Variations

- Add sliced onions or cabbage for a more traditional feel
- Stir in leftover chicken, shrimp, or tofu for protein
- Top with chili oil or shichimi togarashi for heat
- Use udon noodles for a chewier texture