

Ramen vs Pho (vsdiff.com)

Attribute	Ramen	Pho
Origin	Japan — modern form: <i>late 19th to mid-20th century</i>	Vietnam — regional roots: <i>late 19th to early 20th century</i>
Primary broth	Bone-based or kombu/miso/soy blends; often long-simmered	Clear bone broth (beef or chicken) seasoned with fish sauce and spices
Noodles	Wheat noodles with kansui (alkaline water) — chewy	Flat rice noodles (<i>banh pho</i>) — soft, slippery
Typical garnishes	Chashu (braised pork), menma (bamboo), soft egg	Thin-sliced beef/Chicken, bean sprouts , herbs (thai basil, cilantro)
Serving style	Bowl-centric, restaurant ramen-ya or specialty chains	Street vendors to sit-down pho restaurants; often customizable

Source: <https://vsdiff.com/ramen-vs-pho/>