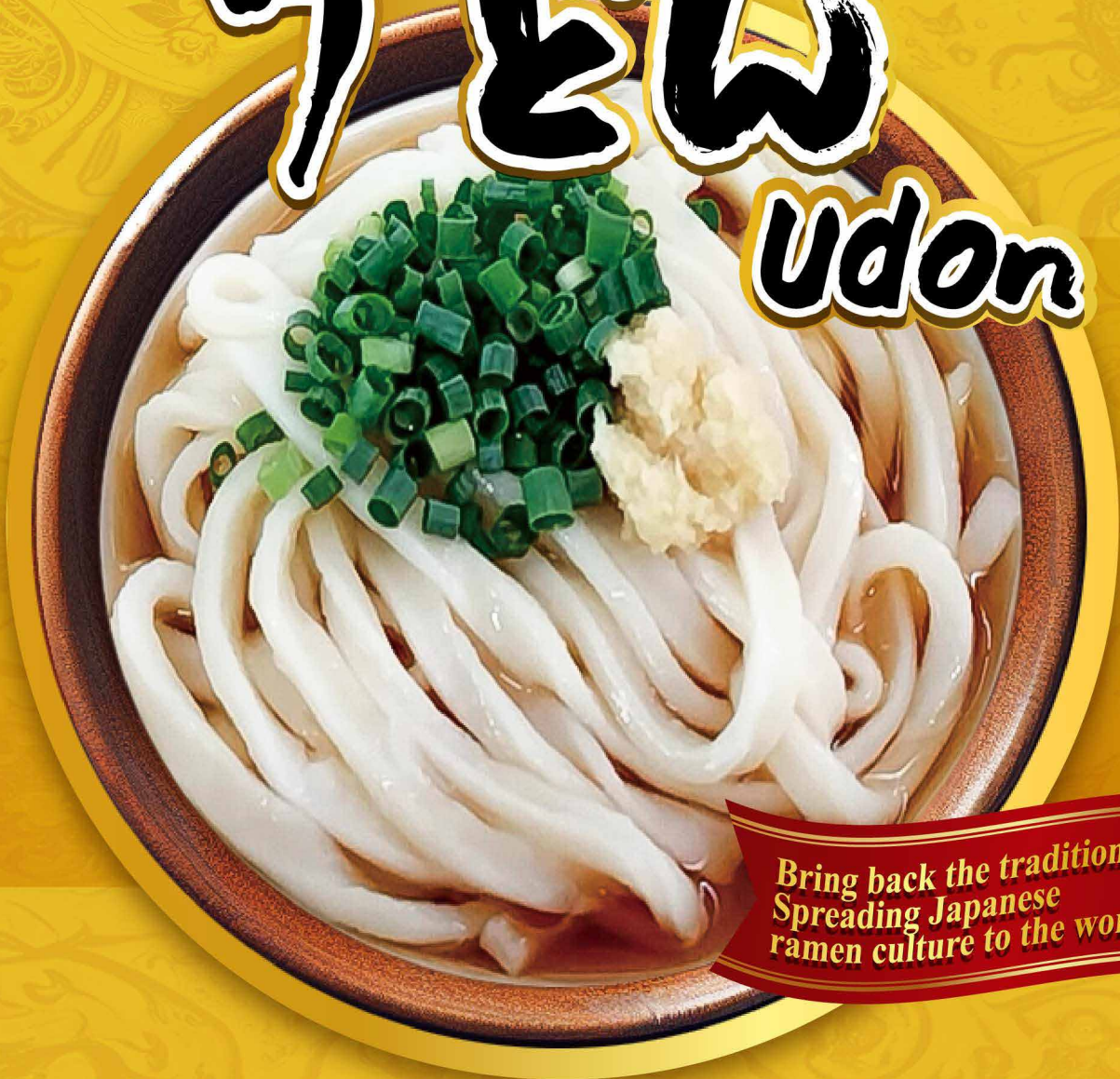




うどん Udon



Bring back the traditional taste
Spreading Japanese
ramen culture to the world

Preserving Japanese tradition Starting a new udon revolution

Enryu's twisted udon is a Japanese-made udon with a unique twisted shape.

These udon noodles have a gentle curve and are unique in appearance.

The texture also provides a new sensation.

The smooth surface of the noodles enhances the relationship with the soup,

It has a simple yet deep flavor. Each piece is carefully made by craftsmen
using carefully selected flour.

It goes well with any soup, especially Japanese-style soups with strong dashi.

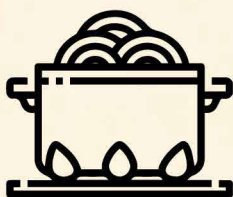


**“Using a new kind of udon
a revolution in the food industry here.”
we provide new sense of taste style to you,
you can enjoy it from Japan to everywhere.**

How to cook?

Cook for 10-12 minutes

01



Boil

Add the noodles to a large amount of boiling water and boil for about 10-12 minutes, stirring gently. (Recommended amount of hot water is 2 liters per 100g of noodles)

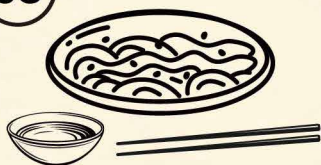
02



Drain

Once boiled, drain into a colander and quickly rinse lightly with cold water.

03



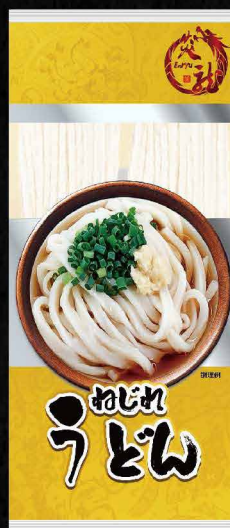
Serve

Serve in a well-drained bowl and enjoy it.



Twist Udon

This product twisted Udon Noodles is an innovative product, carefully crafted using traditional techniques. Every noodle contains the craftsman's heart and soul, which makes it so delicious. We recommend eating the cooked udon noodles with the soup. The taste will be more layered. Paired with the white shiny noodles, it is a unique Japanese-style dish.



Product : Instant Udon Noodles

Ingredients : Wheat flour (domestic production), Salt / Processed flour

Net Weight : 230g

Produce by : Isshin Kabushikigaisha
1-4-3 301 Minato-cho, Funabashi City,
Chiba Prefecture, Japan

Nutrition Info Serving Size 1 pack (100g)

Energy	354kcal
Protein	8.1g
Total Fat	1.6g
Carbohydrate	73.1g
Salt	3.0g

*This surface value is a guideline.

This product contain allergens

Wheat

This product is also manufactured products containing buckwheat and yam

Store methods

Avoid direct sunlight, store in dry place
Please store at room temperature

Produce by

Isshin Kabushikigaisha

1-4-3 301 Minato-cho, Funabashi City,
Chiba Prefecture, Japan

Visit us
<https://www.isschin.jp/>



※During the drying process, the noodles stretched on the rod will stretch.

It also includes parts with weak twists.

