

# Inaniwaudon

## 稲庭うどん



### product feature

Udon noodles are popular in Japan. Boiling time is as short as 3 minutes, and although thin, the noodles have a strong texture and a rich wheat aroma. It is made by hand over a period of four days with repeated aging.



Name of Product	Inaniwaudon
Net Weight / Volume	200g
Ingredients	Wheat , Salt, Water, Starch (starch is used as a beating powder)
JAN Code	4969447004032
Quality Guaranteed Period	25 months from production
Single Product Size / Weight	290mm * 90mm * 15mm / 200g
Carton Size / Weight	295mm * 367mm * 80mm / 4500g
QTY of Carton	20 pcs
MOQ	5 ctns
Lead Time	1 week
Storage Condition	Normal temperature
Storage Method	Avoid direct sunlight. Store at room temperature. Do not store near odorous substances.
Reference Price	Varied by terms & conditions
Price in Japanese market	JPY 550 yen / pack
Nutrition Facts	Amount per serving (100g) Calories: 334kcal, Protein: 9.0g, Fat: 1.0g, Carbohydrate: 72.2g, Sodium: 5.8g
Allergens	wheat
Remarks	Vegan, vegetarian. No food additives are used. Akita Prefecture HACCP certification TENOBESHOSHIMENTOKUTEI JAS OEM manufacturing is available.

### How to Cook

1. boil the noodles.  
Prepare at least 1 liter of water for each 80 to 100 grams of noodles per serving. Wait until the water is sufficiently boiling, and then add the noodles.
2. Stir the noodles around.  
Boil the noodles while stirring them to prevent them from sticking together in the pot or between noodles.
3. Check the boiling condition  
Boil until the noodles are clear and milky white.  
Adjust the boiling time according to your preference (approx. 3 minutes).
4. Rinse with cold water  
After boiling, drain in a colander and rinse thoroughly with cold water.  
For a more firm texture, please prepare ice water in a bowl in advance.

In addition to hot noodles, it can also be served as dipping noodles or cold udon noodles. In addition to Japanese style, it can be freely arranged in Western and Chinese styles.

## INANIWA UDON OGAWA Co., Ltd.

URL: <https://ogawaudon.com/en/>

Address: 144 Oomorisawa, Inaniwa Town, Yuzawa City, Akita 012-0107 Japan

Contact: [info@ogawaudon.com](mailto:info@ogawaudon.com)

# Inaniwaudon using 100% Hokkaido flour

北海道産小麦粉100%使用稲庭うどん



## product feature

Udon noodles are popular in Japan. Boiling time is as short as 3 minutes, and although thin, the noodles have a strong texture and a rich wheat aroma. It is made by hand over a period of 4 days with repeated aging. It is made with 100% Hokkaido wheat flour, so you can enjoy the natural wheat flavor.



Name of Product	Inaniwaudon using 100% Hokkaido flour
Net Weight / Volume	200g
Ingredients	Wheat , Salt, Water, Starch (starch is used as a beating powder)
JAN Code	4969447053061
Quality Guaranteed Period	25 months from production
Single Product Size / Weight	290mm * 90mm * 15mm / 200g
Carton Size / Weight	295mm * 367mm * 80mm / 4500g
QTY of Carton	20pcs
MOQ	5 ctns
Lead Time	1 week
Storage Condition	Normal temperature
Storage Method	Avoid direct sunlight. Store at room temperature. Do not store near odorous substances.
Reference Price	Varied by terms & conditions
Price in Japanese market	JPY 600 yen/pack
Nutrition Facts	Amount per serving (100g) Calories: 334kcal, Protein: 9.0g, Fat: 1.0g, Carbohydrate: 72.2g, Sodium: 5.8g
Allergens	wheat
Remarks	Vegan, vegetarian. No food additives are used. Akita Prefecture HACCP certification TENOBESHIMENTOKUTEI JAS OEM manufacturing is available.

## How to Cook

1. boil the noodles.  
Prepare at least 1 liter of water for each 80 to 100 grams of noodles per serving. Wait until the water is sufficiently boiling, and then add the noodles.
2. Stir the noodles around.  
Boil the noodles while stirring them to prevent them from sticking together in the pot or between noodles.
3. Check the boiling condition  
Boil until the noodles are clear and milky white.  
Adjust the boiling time according to your preference (approx. 3 minutes).
4. Rinse with cold water  
After boiling, drain in a colander and rinse thoroughly with cold water.  
For a more firm texture, please prepare ice water in a bowl in advance.

In addition to hot noodles, it can also be served as dipping noodles or cold udon noodles. In addition to Japanese style, it can be freely arranged in Western and Chinese styles.

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# Inaniwaudon for business

## 稲庭うどん業務用



### product feature

Udon noodles are popular in Japan. Boiling time is as short as 3 minutes, and although thin, the noodles have a strong texture and a rich wheat aroma. It is made by hand over a period of four days with repeated aging.



Name of Product	Inaniwaudon for business
Net Weight / Volume	1kg
Ingredients	Wheat , Salt, Water, Starch (starch is used as a beating powder)
JAN Code	4969447050916
Quality Guaranteed Period	25 months from production
Single Product Size / Weight	290mm * 175mm * 25mm / 1kg
Carton Size / Weight	295mm * 446mm * 141mm / 12.5kg
QTY of Carton	12pcs
MOQ	3 ctns
Lead Time	1 week
Storage Condition	Normal temperature
Storage Method	Avoid direct sunlight. Store at room temperature. Do not store near odorous substances.
Reference Price	Varied by terms & conditions
Price in Japanese market	JPY 2650 yen/pack
Nutrition Facts	Amount per serving (100g) Calories: 334kcal, Protein: 9.0g, Fat: 1.0g, Carbohydrate: 72.2g, Sodium: 5.8g
Allergens	wheat
Remarks	Vegan, vegetarian. No food additives are used. Akita Prefecture HACCP certification TENOBESHIMENTOKUTEI JAS OEM manufacturing is available.

### How to Cook

1. boil the noodles.  
Prepare at least 1 liter of water for each 80 to 100 grams of noodles per serving. Wait until the water is sufficiently boiling, and then add the noodles.
2. Stir the noodles around.  
Boil the noodles while stirring them to prevent them from sticking together in the pot or between noodles.
3. Check the boiling condition  
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Adjust the boiling time according to your preference (approx. 3 minutes).
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For a more firm texture, please prepare ice water in a bowl in advance.

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# Inaniwaudon with vegan soup (V-9)

## 稲庭うどんヴィーガンつゆ付き(V-9)



### product feature

Udon noodles are popular in Japan. Boiling time is as short as 3 minutes, and although thin, the noodles have a strong texture and a rich wheat aroma. It is made by hand over a period of 4 days with repeated aging. Both the udon and the sauce are plant-based, making it safe for vegans to enjoy.



Name of Product	Inaniwaudon with vegan soup (V-9)
Net Weight / Volume	Udon 200g , Soup 20ml×2
Ingredients	Udon: Wheat , Salt, Water, Starch (starch is used as a beating powder) Soup: Tamari soy sauce, Sugar, Shochu, Salt, Dashi (kelp, dried shiitake mushrooms), Shiitake mushroom extract, Kelp extract, Yeast extract
JAN Code	4969447062889
Quality Guaranteed Period	18 months
Single Product Size / Weight	265mm * 85mm * 21mm / 290g
Carton Size / Weight	275mm * 440mm * 100mm / 6300g
QTY of Carton	20pcs
MOQ	3 ctns
Lead Time	1 week
Storage Condition	Normal temperature
Storage Method	Avoid direct sunlight. Store at room temperature. Do not store near odorous substances.
Reference Price	Varied by terms & conditions
Price in Japanese market	JPY 900 yen/pack
Nutrition Facts	Amount per serving (100g)Udon: Calories: 334kcal, Protein: 9.0g, Fat: 1.0g, Carbohydrate: 72.2g, Sodium: 5.8g Amount per serving (20g)Soup: Calories: 25.6kcal, Protein: 1g, Fat: 0g, Carbohydrate: 4.42g, Sodium: 2.24g
Allergens	wheat, soybean
Remarks	Vegan, vegetarian. No food additives are used. Akita Prefecture HACCP certification TENOBESHIMENTOKUTEI JAS OEM manufacturing is available.

### How to Cook

1. boil the noodles.  
Prepare at least 1 liter of water for each 80 to 100 grams of noodles per serving. Wait until the water is sufficiently boiling, and then add the noodles.
2. Stir the noodles around.  
Boil the noodles while stirring them to prevent them from sticking together in the pot or between noodles.
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