





JAPANESE DRIED NOODLES  
**KANMEN**

1 Connecting people and nature. Dried noodles embody the spirit of Japanese food culture. 2

In the same way that the Japanese appreciate the changing seasons, there has always been a great appreciation for nature's bounty in Japan. And today, Japanese food, which has evolved through such an appreciation, is now becoming increasingly popular around the world. *Kanmen*, or "dried noodles," includes *udon*, *soba* and *soumen*, which are dried during the production process, and is a representative Japanese food. *Kanmen* is convenient as it can be prepared simply by boiling it in hot water and can be stored over long periods of time. It has a simple flavor and a unique, chewy texture, is easy to cook, and can be applied to a range of different dishes. Try the taste of Japanese *kanmen*, a part of Japan's food culture that evolved through the connection between people and nature.

# The KANMEN

The diversity of Japanese *kanmen*, each with a unique taste.

Japanese *kanmen* is produced by kneading together buckwheat flour or wheat flour with water and other ingredients. There are many types of *kanmen*, depending on the ingredients used, the method of production and the thickness of the noodle. The following are typical examples of *kanmen*, each with its unique flavor and texture.

## Range

### *Soumen*

Ultra-thin noodles produced by kneading together a mixture of wheat flour and salt with water to produce smooth noodles with a firm texture.



### *Hiyamugi*

A thin noodle produced by kneading together a mixture of wheat flour and salt with water, *hiyamugi* is slightly thicker than *soumen*.



### *Soba*

Produced by blending *soba*, or buckwheat, flour and wheat flour as a binding agent. This blend is then kneaded with cold or hot water. It boasts excellent flavor and texture.



### *Udon*

Produced by kneading together a mixture of wheat flour and salt with water, *udon* noodles are thick and have a firm texture.



### *Kishimen*

Produced by kneading together a mixture of wheat flour and salt with water. The final product is a flat noodle known as *hiramen*.



### *Dried Chinese Noodles*

Noodles that are produced by adding brine to wheat flour and salt, kneaded and then dried. Primarily used in Chinese dishes.