

# IMASUKE NOODLES



## HOW IMASUKE MAKES SUPERIOR NOODLES

The key is the Wheat. And the Water, and one other Secret.

The best wheat for making noodles is Kinuno nami which is cultivated in Japan's Gunma prefecture, where the Winters are brisk and the Summers hot and long. The extreme weather here imparts a rich taste to the wheat, which is planted in Autumn, raised in Winter and harvested in June, The severe weather makes the wheat grow



strong, keeping both its taste and nutrition. This wheat is then blended with other wheats from around the world, resulting in the perfect

springy texture. Water is also important. IMASUKE fresh noodles are made with a natural spring water sourced only from

an area of Japan surrounded by mountains and a volcano. The soft water found here imparts a slight sweetness to the finished noodle. The final secret to

IMASUKE UDON is how we knead and process our dough. Our proprietary process allows for 4-5 hours to properly rest the dough. The result is a consistently soft and chewy noodle, fresh and fragrant.



### IMASUKE RAW UDON

IMASUKE makes two kinds of raw UDON. HOSOGIRI (thin cut) and FUTOUCHI (thick cut).



#### HOSOGIRI

6 min. for cold udon.  
5 min. for hot udon.



#### FUTO UCHI

8 min. for cold udon.  
6 min. for hot udon.

### IMASUKE RAW SOBA

IMASUKE also makes raw soba noodles.



#### RAW SOBA

3 min. for cold soba.  
2 min. for hot soba.