

Udon taxi
drivers
will help you!

How to order

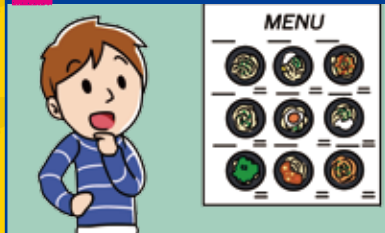
Enjoy!

at Self-Service Udon restaurants

There are 3 types of Udon restaurants "Full-service restaurant", "Self-service restaurant" and "Noodle making factory" in Kagawa.

STEP 1

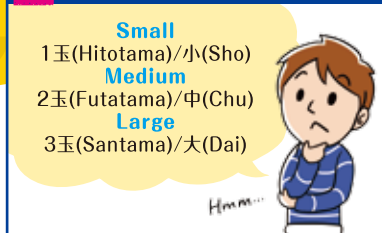
Choose the kind of Udon



Also choose hot or cold
(when available).

STEP 2

Choose the size



There are usually three sizes.

STEP 3

Take side dishes



Choose dishes you like, such as
tempura, onigiri or oden.

STEP 4

Payment



When you ready, go to the cashier.

STEP 5

Warm your Udon



Warm your Udon in a metal strainer.
About 10 seconds is fine.

STEP 6

Add soup



Add soup to the Udon bowl yourself.

STEP 7

Try some seasonings



Add green onions, tempura bits,
gingers, sesame, and more.

STEP 8

Say thanks!



Before and after every meal in Japan,
people say the following: Itadakimasu
(before the meal) Gochisousama
desuta (after the meal)

STEP 9

Return your tray



You need to return the dishes by
separating leftover soup and
chopsticks.

Menu

There are various kinds of Udon.



Kake Udon

This is the simplest
kind of Udon.



Bukkake

Udon with thick broth.



Niku Udon

Kake Udon topped
with sliced beef.



Kamaage

Boiled Udon served in water
straight from the pot.
The Udon is dipped in a
small cup of strong broth.



Kamatama Udon

Hot Udon topped with raw egg.
You mix in raw egg and broth
soy sauce. Don't add too much
broth soy sauce!



Zaru Udon

Udon chilled in cold water.
Popular in summer!
The Udon is dipped in a
small cup of strong broth.



Syouyu Udon

Kagawa style of adding
soy sauce to Udon.

Kake syou wo
Kake Udon Small
hitotsu kudasai.

One Please
(Please give me a small Kake Udon.)



Side Menu

Choose dishes you like.



Ebi Tempura
(shrimp)



Chikuwa
Tempura



Tamago Tempura
(egg)



Onigiri
(rice balls)



Oden

egg, daikon etc.
stewed in a light
soy-sauce
flavored broth.