

UDON TAXI

うどん
タクシー

Ride the **Udon Taxi** around various **UDON** restaurants in **Kagawa**!

Produced by KOTOBUS TAXI

What's UDON?

Udon is white noodle made of wheat flour. It is eaten with soy-sauce flavored broth.

Why Kagawa is Famous for UDON?

Kagawa prefecture is famous for "Sanuki Udon", so the prefecture is called "Udon prefecture". A person in Kagawa eat about 33kg of Udon for one year. There are about 800 Udon restaurants in Kagawa, and every restaurants are cheap and delicious, so many tourist come to eat Udon. If you want to eat delicious Udon, please visit Kagawa.

This is Udon TAXI!

KAGAWA

UDON TAXI drivers have passed **3** tests.

1 Written Test

"What is special about this shop's udon?" "How much udon (how many grams) is served per person?" They have to answer all the most difficult questions.

2 Field Test

What's the point of a knowledgeable guide if they're not interesting? An examiner rides with them in the taxi to give on-site exams.

3 Handmade Noodle Test

The final test the driver must face. They have to make handmade udon themselves! They master the secret techniques of Sanuki udon.

Drivers are real udon masters that passed special udon tests.

Special udon symbol

The following model course is an example. We will arrange the best udon tours according to your wishes and preferences.

We will pick you up at stations, airports, hotels, and other locations in Kagawa prefecture. *Excluding some areas

From Takamatsu

1 hour course

Baka Ichidai
Kama Butter

+

Matsu shita
Kake

90minutes course

Daiken
Bukkake

+

Santoku
Yam & Tuna

2 hour course

Ippuku
Bukkake

+

Machi kawa
Tengu

+

Gamou
Kake

From Kotohira

1 hour course

Miya gawa
Kake

+

Kishii
Beef & kamatama

90minutes course

Yama goe
Kama tama

+

Yama uchi
Kake

2 hour course

Nagata in Kanoka
Kamaage

+

Yama shita
Bukkake

+

Yoshiya
Kake

Simply 1 hour course (1-2places)

Of course 90minutes course (1-2places)

Enjoy 2 hour course (2-3places)

group cost	number of people	per person	group cost	number of people	per person	group cost	number of people	per person
4,800yen	2	2,400yen	7,200yen	2	3,600yen	9,600yen	2	4,800yen
	3	1,600yen		3	2,400yen		3	3,200yen
	4	1,200yen		4	1,800yen		4	2,400yen

※Setouchi Taxi Co.Ltd run instead ofKotohira Bus Co.Ltd in Takamatsu area.



Udon taxi drivers will help you!

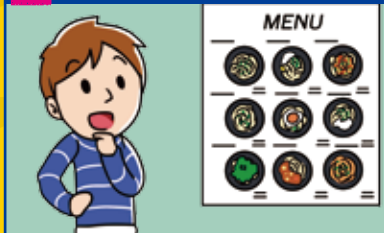
How to order

Enjoy!

at Self-Service Udon restaurants

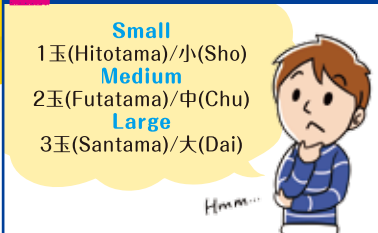
There are 3 types of Udon restaurants "Full-service restaurant", "Self-service restaurant" and "Noodle making factory" in Kagawa.

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 deshita (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.