

Using Men's ROLL to have your children participate in the cooking process.



Remove the roll from the packaging and place on a dry cutting board.



Cut to desired width using caution to avoid injury while cutting.



The width are not consistent but shows that noodles are hand cut!



Unrolling the cut roll shows how the noodles look.



In a large pot heat water to a boil. Place noodles in boiling water and cook to desired consistency.



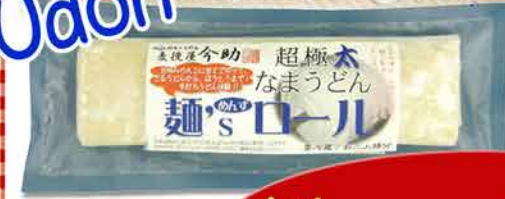
You're done!

Udon noodles can be prepared hot or cold depending on preference.

What's this!

Noodle's Roll.

Udon



Soba



It's arrived!!

Ramen



Pasta



This has been cut by a amateur.



Actual product cut with a knife.

You can cut to any preferred width, cut out using cookie cutter shapes to have fun with the entire family and getting involved in the creation process ♪



Product by Negishi Bussan Co., Ltd

How to prepare Soba ROLL.



Directions to prepare hand cut Soba, Soba Pasta, and Soba snacks.

For best results,
use a sharp knife!



Cut the roll in half



Cut to preferred thickness



In the picture,
the ROLL is cut to
5mm widths.

You can cut to your
desired width but
be careful not to
cut too thinly as
noodles will easily
break apart when
boiling.!!



Unroll and straighten
out cut noodles.



Just like an authentic
Soba noodle chef!!



Place cut noodles into
boiling water, gently
separating the noodles.
Cooking time varies
from 4-7 minutes depending
on the thickness cut.



In a strainer, chill
noodles under running
cold water until
noodles are cold.



For an authentic Soba restaurant experience,
arrange and plate on a bamboo "zaru" plate.!



Please enjoy these soba
noodles for its soba aroma
and freshness, using your
favorite "soba tsuyu"
dipping sauce.

Other ways to enjoy the Soba ROLL!!



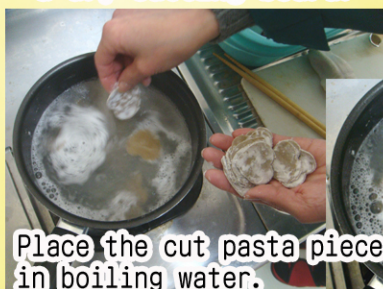
Unroll the other half on
a dry cutting board.



Using a cookie cutter,
cut out various shapes.!



After you have cut out the entire sheet,
save the remnants! It can be fried and
eaten later as a snack.



Place the cut pasta pieces
in boiling water.

Cook for approximately
5 minutes.



Strain out pasta from boiling water and place in to a bowl or dish.



Add your favorite pasta
sauce for a fresh
soba pasta meal!

You can now fry the remnant
pieces from the pasta cutouts
and serve together ♪



Fresh Udon Pasta snack.



Heat frying oil on medium heat.



Place pasta pieces
into heated oil.



Cook until lightly
golden brown.



Season according to preference and enjoy!