

## Cooking Directions for Soba

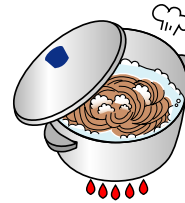
200g Serving Size: 2

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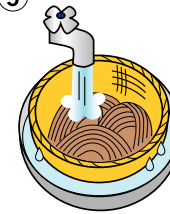
Put soba in a large pot of boiling water (at least half a gallon) evenly spread the noodles all around the pot.

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Cook for 3 minutes at heat level in which the water does not boil over. Turn heat off, cover pot with lid and steam for 1 minute.

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Strain and run cold water (or ice water) over the soba. Quickly rinse and strain the water.

### How to Serve the Soba

The Soba Tsuyu, made of kelp from Hokkaido, carefully selected dried bonito, dried mackerel, shiitake extracts, and Kamada's very own dried salmon goes perfectly with Tokachi Soba and brings out the flavor to its fullest. If you would like to use the Soba Tsuyu as a dipping sauce, thin it out 1:3 (ratio of tsuyu to water respectively). If you would like to use the tsuyu as a broth, thin it out 1:7. There are many ways you can serve the soba. You can add green onions, wasabi, or grated ginger to the tsuyu which is call "Yakumi." The soba is also delicious with tempura.