



# Catalog of Hakubaku products

## ~Japanese noodles~



# 1.Udon

## Hi!Senban Udon



Made with medium-strength, luxurious wheat flour for firm udon noodles.

<b>Product Code</b>	20681
<b>Net Weight</b>	540g
<b>Quantity Per Case</b>	15
<b>Best Before</b>	540days
<b>MSRP(JPY)</b>	240

## Koji Udon



This is mixed koji, a traditional fermented food, and 3 different thicknesses of noodles create a luxurious, hand-made texture.

<b>Product Code</b>	20690
<b>Net Weight</b>	270g
<b>Quantity Per Case</b>	15
<b>Best Before</b>	540days
<b>MSRP(JPY)</b>	330

## Haneru Hosoudon



You can enjoy the bouncy texture of our thin udon noodles, made using our unique method, and you can cook in a short boiling time.

<b>Product Code</b>	20580
<b>Net Weight</b>	180g
<b>Quantity Per Case</b>	12
<b>Best Before</b>	540days
<b>MSRP(JPY)</b>	250

# 2.Somen

## Hi!Senban Somen



Using 2 kinds of wheat  
Delicious somen noodles with a smooth texture and thinness

<b>Product Code</b>	20683
<b>Net Weight</b>	540g
<b>Quantity Per Case</b>	15
<b>Best Before</b>	1080days
<b>MSRP(JPY)</b>	240

## Kouji Somen



The traditional fermented food "Koji" is added to the noodles.  
Koji somen with a distinct wheat flavor is glossy and easy to swallow.

<b>Product Code</b>	20343
<b>Net Weight</b>	270g
<b>Quantity Per Case</b>	15
<b>Best Before</b>	360days
<b>MSRP(JPY)</b>	330

## Haneru Hosoudon



Our unique manufacturing process makes this product less likely to become soft even after a long time of boiling, and they retain firmness.

<b>Product Code</b>	20686
<b>Net Weight</b>	360g
<b>Quantity Per Case</b>	12
<b>Best Before</b>	1080days
<b>MSRP(JPY)</b>	290

# 3.Soba

## Shinshu Soba Brack of Yoshinaka



Black soba noodles representing the samurai "Kiso Yoshinaka", who is associated with the production area, has a thick cut texture.

<b>Product Code</b>	29080
<b>Net Weight</b>	200g
<b>Quantity Per Case</b>	12
<b>Best Before</b>	360days
<b>MSRP(JPY)</b>	330

## Shinshu Soba White of Tomoe



This white soba represents the samurai lady "Tomoe Gozen" who is associated with the production area, and has a smooth texture.

<b>Product Code</b>	29081
<b>Net Weight</b>	200g
<b>Quantity Per Case</b>	12
<b>Best Before</b>	360days
<b>MSRP(JPY)</b>	330

## Soba of Kisoji



A popular, long-selling soba noodle made using a unique recipe and water from the Ontake mountain water system.

<b>Product Code</b>	29045F
<b>Net Weight</b>	200g
<b>Quantity Per Case</b>	12
<b>Best Before</b>	360days
<b>MSRP(JPY)</b>	290

# 4. Sobayu series

## Brack



A rustic black soba which you can enjoy buckwheat soup, just like those served at a long-established soba restaurant.

<b>Product Code</b>	20683
<b>Net Weight</b>	540g
<b>Quantity Per Case</b>	15
<b>Best Before</b>	1080days
<b>MSRP(JPY)</b>	455

## White



Luxurious white Sarashina soba noodles with soba and buckwheat soup, just like those served at a long-established soba restaurant.

<b>Product Code</b>	20343
<b>Net Weight</b>	270g
<b>Quantity Per Case</b>	15
<b>Best Before</b>	360days
<b>MSRP(JPY)</b>	455

## Zaru



This fragrant and smooth "zaru soba" lets you enjoy the soba noodles and buckwheat soup served at a long-established soba restaurant.

<b>Product Code</b>	20686
<b>Net Weight</b>	360g
<b>Quantity Per Case</b>	12
<b>Best Before</b>	1080days
<b>MSRP(JPY)</b>	455



# 5.For Babie Noodles

## Baby Somen



This somen noodle is 2.5cm long and salt-free, making it suitable for baby food. It is also Halal certified.

<b>Product Code</b>	20370A
<b>Net Weight</b>	100g
<b>Quantity Per Case</b>	10
<b>Best Before</b>	1080days
<b>MSRP(JPY)</b>	255

## Baby somen 5 mixed vegetables



Salt-free somen noodles cut into 2.5cm lengths with a dough containing five types of vegetables.

<b>Product Code</b>	20687
<b>Net Weight</b>	100g
<b>Quantity Per Case</b>	10
<b>Best Before</b>	540days
<b>MSRP(JPY)</b>	300

## Baby Somen 5 mixed grains



Salt-free somen noodles cut into 2.5cm lengths with a dough containing five types of grains.

<b>Product Code</b>	20688
<b>Net Weight</b>	100g
<b>Quantity Per Case</b>	10
<b>Best Before</b>	540days
<b>MSRP(JPY)</b>	300

# 5.For Babie Noodles

**Baby somen mixed purple sweet potato**



Salt-free somen noodles cut into 2.5cm lengths with purple sweet potatoes.

<b>Product Code</b>	20689
<b>Net Weight</b>	100g
<b>Quantity Per Case</b>	10
<b>Best Before</b>	540days
<b>MSRP(JPY)</b>	300

**Child Somen**



No cutting or folding required, salt-free somen noodles cut into 10cm lengths, Your child can practice eating with a fork.

<b>Product Code</b>	20590
<b>Net Weight</b>	200g
<b>Quantity Per Case</b>	10
<b>Best Before</b>	1080days
<b>MSRP(JPY)</b>	360

**Baby Udon**



This salt-free, thin udon noodle is 2.5cm long, so you can easily make baby food in one pot.

<b>Product Code</b>	20390
<b>Net Weight</b>	100g
<b>Quantity Per Case</b>	10
<b>Best Before</b>	1080days
<b>MSRP(JPY)</b>	255

# 6. Fiber noodles

## Fiber Udon



Delicious udon noodles made with barley, rich in dietary fiber.

<b>Product Code</b>	20377
<b>Net Weight</b>	270g
<b>Quantity Per Case</b>	15
<b>Best Before</b>	540days
<b>MSRP(JPY)</b>	315

## Fiber Somen



Delicious somen noodles made with barley, rich in dietary fiber.

<b>Product Code</b>	20378
<b>Net Weight</b>	270g
<b>Quantity Per Case</b>	15
<b>Best Before</b>	540days
<b>MSRP(JPY)</b>	315

## Fiber Soba



Delicious soba noodles made with barley, rich in dietary fiber.

<b>Product Code</b>	29266
<b>Net Weight</b>	180g
<b>Quantity Per Case</b>	15
<b>Best Before</b>	360days
<b>MSRP(JPY)</b>	250



# 7.No Salt noodles

## No salt Udon



## No salt Somen



## No salt Soba



Even without salt, our proprietary technology allows us to create chewy udon noodles with a firm texture.

Even without salt, somen noodles that have a firm and a smooth texture by our proprietary technology.

Even without salt, soba noodles that have a firm and a smooth texture by our proprietary technology.

<b>Product Code</b>	20126
<b>Net Weight</b>	180g
<b>Quantity Per Case</b>	20
<b>Best Before</b>	540days
<b>MSRP(JPY)</b>	190

<b>Product Code</b>	20343
<b>Net Weight</b>	180g
<b>Quantity Per Case</b>	20
<b>Best Before</b>	1080days
<b>MSRP(JPY)</b>	190

<b>Product Code</b>	29046C
<b>Net Weight</b>	180g
<b>Quantity Per Case</b>	20
<b>Best Before</b>	360days
<b>MSRP(JPY)</b>	235

# 8.South Alps delicious noodles

**Koji Udon**



**Kouji Somen**



Water is essential for making delicious noodles. These dried noodles are made using water from the Southern Alps. A combination of two types of wheat flour, one with a firm texture and one with a strong flavor, enhances the deliciousness of the noodles.

<b>Product Code</b>	20695
<b>Net Weight</b>	360g
<b>Quantity Per Case</b>	12
<b>Best Before</b>	540days
<b>MSRP(JPY)</b>	270

<b>Product Code</b>	20696
<b>Net Weight</b>	360g
<b>Quantity Per Case</b>	12
<b>Best Before</b>	1080days
<b>MSRP(JPY)</b>	270



**Hakubaku**

The Kokumotsu Company