



Golden Dashi Soba Kawatsu-An



High-quality instant noodles the same standard as fresh ‘ Hitachi-Aki Soba ’ from Ibaraki!
 ‘ Hitachi Aki Soba ’ from Ibaraki Prefecture is considered the pinnacle of buckwheat soba and is made by this company ’ s specific patent protected method.

A special ‘ dashi pack ’ which can quickly extract thick bonito fish stock is made from finely ground bonito which were carefully selected by a specialist katsuobushi shop.

Additionally, 'hon kaeshi' is specially made from Yonebishi Soy Sauce company, which has been making authentic soy sauce through traditional production methods since 1800.

Product name	Golden Dashi Soba Kawatsu-An
Company name	Kawatsu Shouten Co., Ltd.
Delivery available	All year round
Shelf life	180 days
Storage instructions	Keep at room temperature
Ingredients	Flour / Hokkaido, Japan, Buckwheat flour / Ibaraki, Japan, Salt / Japan, Dried bonito / Japan, Dried mackerel / Japan, Kelp / Japan, Soy souce (Contains:Flour, Soy bean) / Japan, Sweet cooking sake / Japan, Sugar / Japan
Net weight	2 servings
Dimension	Length40.0cm Width54.0cm Height26.0cm
Quantity per case	20
Minimum order	1 case
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong, Taiwan
How to use	Just pour the broth and wait 4 minutes. The flavourful broth of dashi will whet your appetite. Free of chemical seasonings so it has a deep and naturally delicious taste. A great and healthy gift for loved ones. Winner of the Japan Gift Award 2020 Ibaraki Prefecture Prize

