



Local Product Sanuki Udon

The soul food of Udon Prefecture, in both name and reality



Udon is a noodle made of just flour, water and salt. Kagawa's noodles are known nationally for having 'koshi' (just enough spring in the texture when bitten) by the name of Sanuki Udon. In recent years Kagawa has even come to be called affectionately The Udon Prefecture. Sanuki Udon are eaten with a sauce made from soy sauce and iriko (dried anchovies) essence. The sauce has not changed in generations, and that sauce is simply poured on top (kake). Alternatively, a condensed version of the sauce can be added in small quantities (bukake). Or, tighten up the noodles by taking them out of the boiling water and put straight into cool water, and then pour the soup on top (zaru). There are many ways to eat udon. It is standard practice to put on spring onions and ginger as well, and then top off with tempura and other items. One portion of noodles is called 1-tama.

The udon are transferred directly from the pot to the bowl, an egg is added and then soy sauce poured on top. This makes the popular Kama-tama.



Ueharaya Main Branch

This self-serve style restaurant is located directly in front of Ritsurin Park. The firm noodles and clear soup are popular among tourists and local alike. Many people also make

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Chikusei Udon

Udon are ordered by the number of 'tama' or single servings. You warm the noodles your self and pour on the soup. This shop was one of the pioneers of this type of self-service

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The difference between self-serve shops and general shops

At a self-service restaurant, order before you sit down, warm the noodles and then pour on the sauce. Some shops serve prepared udon dishes as well, but the side dishes are self-service. Either way, the bill is paid before you eat. At a normal restaurant you will order at the table and pay after you eat.