



UDON Order Manual for International Tourists

There are two types of udon restaurants in Kagawa: "full-service restaurants" and "self-service restaurants". "Full-service restaurants" are ordinary restaurants recommended for beginners. On the other hand, in "self-service restaurants" you have to make your own udon and clean up after yourself. There are also some rules unique to Kagawa. However, if you are in Kagawa, why don't you give it a try! Experience Kagawa's true "udon culture" at a "self-service restaurant". This manual will help you at restaurants!

Self-service Restaurants

1

Choose the size

「1 tama」 is about half a bowl of noodles.

2

Take side dishes

Choose dishes you like, such as tempura, onigiri or oden!
It's also ok not to take anything.

3

Payment

Udon costs between 200 yen and 600 yen, so prepare coins for smooth payment where possible.
(In some restaurants you pay after the meal, so watch what other customers do.)

4

Warm your udon

Warm your udon in a metal strainer. About 15 seconds is fine!

5

Add soup

Add soup to the udon bowl yourself. Find the soup vat and pour in a moderate amount of soup.

6

Try some seasonings!

Add tenkasu (tempura bits), ginger, shichimi (pepper and spice seasoning), sesame or wasabi to suit your tastes. If you enjoy udon as it is, you don't have to put in anything.

7

Clean the table yourself

At some restaurants, you need to return the dishes by separating leftover soup and chopsticks, so watch what the other customers do!

Small	1玉 Hitotama	小 Sho	小 Sho
Medium	2玉 Futatama	中 Chu	大 Dai
Large	3玉 Santama	大 Dai	特大 Tokudai



Full-service Restaurants

Unlike "self-service restaurants" you don't have to warm the udon noodles and clean up after yourself. The restaurants are recommended for those who want to enjoy just eating udon. There are various kinds of udon and some of them are shown here.

*Arrangement can vary by store

First, start from
the basic ones!

Basic menu for beginners!



Kijoyu Udon

Kagawa style of adding soy sauce to udon noodles



Niku Udon

A perfect pairing of udon and salty-sweet meat



Kake Udon

Basic udon noodles in a soup broth



Bukkake Udon

Kagawa style of eating udon in a thick soup that is usually used as a dipping broth.



Zaru Udon

Udon chilled in cold water. Popular in summer! A dish that is eaten with ease.

Assorted Popular Varieties

There are various eating styles and seasonal types to enjoy different textures of udon.



Kamaage Udon

Boiled udon served in water straight from the pot. Enjoy the soft texture of noodles that have just been cooked.



Yudame Udon

Boiled udon noodles reheated and served in hot water

Everything is
so delicious!



Kamatama Udon

Eat piping hot udon noodles mixed with raw egg. The combination is perfection!



Curry Udon

A beautiful harmony of udon and a broth-based curry