

# BULGOGI NOODLE

Sweet & savory bulgogi served as a comforting noodle dish



## COOKING INSTRUCTIONS

1. Stir-fry sliced onion with seasoned beef, then strain to remove excess moisture.
2. Add Udon soup base to boiling water to make the broth.
3. Grill shrimp or stir-fry in a dry pan, then blend into powder.
4. Slice green onion diagonally, grill with a torch.
5. Grill bulgogi together with green onion using a torch.
6. Boil Udon noodles until soft.
7. Place noodles in a serving bowl, pour broth, and top with bulgogi, grilled green onions, and tofu skin.
8. Finish with tempura flakes and shrimp powder before serving.



▪ Shichimi can be served on the side so you can adjust the spiciness to your taste.

## INGREDIENTS

### MAIN INGREDIENTS:

Udon soup base, beef bulgogi, dried kuruma shrimp, tofu skin, tempura flakes

### BEEF BULGOGI SAUCE:

Soy sauce 4 tbsp, sugar 1.5 tbsp, cooking wine 2 tbsp, minced garlic 1 tbsp, minced green onion 2 tbsp, sesame oil 1 tbsp, pepper a pinch, water 2 tbsp, pear juice 2 tbsp, sliced onion ¼

## » FEATURED PRODUCTS

### FLAVOR & TEXTURE DIFFERENTIATION



It's Well Udon Soup Base

SIZE	2.2 kg
SHELF LIFE	12 months
STORAGE	Ambient(shelf-stable)

- **Concentrated Umami:**  
Made with 61.5% bonito extract to deliver a deep, savory flavor
- **Adjustable Base:**  
Dilution ratio can be tailored by the user to fit different dishes and cooking needs

### FLAVOR & TEXTURE DIFFERENTIATION

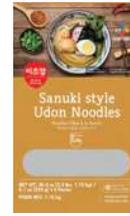


It's Well Wheat Noodles, Thin

SIZE	900 g / 1.3 kg / 3 kg
SHELF LIFE	24 months
STORAGE	Ambient(shelf-stable)

- **Vacuum Kneading Method:**  
By removing excess air and allowing the dough to mature, our thin wheat noodles achieves a firm, springy texture inspired by traditional hand-kneading

### FLAVOR & TEXTURE DIFFERENTIATION



It's Well Udon Noodles

SIZE	1.15 kg
SHELF LIFE	12 months
STORAGE	Frozen

- **High-Hydration Kneading Method:**  
Uses a high-water, strong-pressure kneading process that preserves a springy, elastic texture even after cooking