

~ Simply recipe for 『Seasoned Hosaki Menma』 ~

Product Development Room

Seafood noodle(ramen)

with salt based soup



【Seasoned Hosaki Menma (tip of bamboo shoots) 1 kg】



*Please storage in refrigeration, and enjoy in 3 days after open the seal.

《 Ingredients (for 1 people) 》

- ① Chinese noodles(Ramen) (1 bag)
- ② Salt based soup for noodle (proper)
- ③ Brown seaweed (10g)
- ④ Spinach (10g)
- ⑤ Mixed seafood (1/5 bag)
- ⑥ Seasoned Hosaki Menma

《 Cook method 》

- ① Get out the mixed seafood from water by sieve after boiled. Soak the brown seaweed and drop off the water.
- ② Boil the spinach and drop off the water.
- ③ Put the noodle into the bowl. Add the brown seaweed and spinach prepared in step ① and ② and Seasoned Hosaki Menma. The healthy salty seafood is well done.

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