



Tasting
LOCAL NOODLES



Musashino Udon | Kita-Tama

Local Noodles



Chofu

Jindaiji Soba

Jindaiji Temple is nearly as popular as Sensoji Temple. It is also known for Jindaiji Soba noodles, made using water from the surrounding natural springs. There are currently about 20 restaurants.



Hachioji

Hachioji Ramen

A local form of ramen that has been loved by locals for over 50 years. A standard bowl of this ramen is prepared with a soy sauce-based broth added with some oil on the surface, and topped with finely chopped onions.



Kita-tama

Musashino Udon

One of the most famous local noodles of Tama. The noodles have a slightly brown shade and are wider than standard udon noodles. They also have a stronger texture.



Higashimurayama

Kuro Yakisoba

These startling black noodles are made by blending squid ink and black sake, and the dish is prepared using a rich-flavored black sauce with spices. Served at around 100 restaurants in the city of Higashi Murayama.



Hachioji

TOKYO+X Meat Nanban Soba

This dish uses the premium pork brand "TOKYO X", produced in Tokyo. The fat of this pork has a fresh flavor, making it the perfect for the broth. Served at around 10 restaurants near the Ome area.

"B-class" gourmet dishes for you to try

Hachioji



Pankatsu (bread cutlet)

The soul food of Hachioji. Prepared by baking cutlet-shaped bread on a hot iron plate.

Hino



Baked Curry Bread

A famous local snack of the Hino area. Served with plenty of mild beef curry in the bread dough.

Kita-tama



Grilled Dango

Enjoy the chewy texture of dango (rice dumpling) and the delightful fragrance of slightly burnt soy sauce.

Fussa



Fussa Dog

A new, original gourmet dish from Fussa. This dish uses sausages that are produced at a ham factory in Fussa.