



Food #03
Noodles



Murayama Kate-udon

area **Musashimurayama**

Musashimurayama Kate-udon, the beloved traditional food of Musashimurayama since the Edo Period. Dip the chilled noodles of mixed flour in warm soup with a soy sauce base, and enjoy it along with "Kate".

Murayama "KATE" Udon

村山かてうどん

糧 "KATE"

boiled seasonal regional vegetables

"Kate" is made combining the strong flavor of brown wheat noodles, rich broth which varies by restaurant and boiled seasonal regional vegetables. Go for a gourmet tour comparing tastes in search of your favorite bowl.

INFORMATION

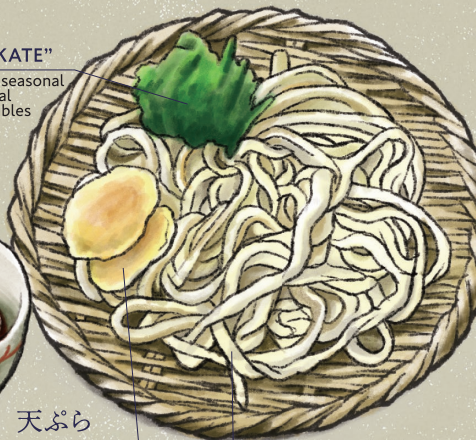
🕒 36 minutes from Shinjuku Station by JR Chūō Line Rapid bound for Takao, get off at Tachikawa Station. Get around by public bus in front of the Udon shop

📍 Murayama Udon Association
<http://m-udon.com>



つけ汁
"TSUKE-JIRU"

warm soup with a soy sauce base. meat broth is popular.



天ぷら
"TENPURA"

うどん "UDON"

chilled noodles of using domestic wheat.

Murayama Mangetsu Udon

📍 1-12-10 Mitsugi, Musashimurayama
🕒 11:00 to 15:00 (Night hours are irregular) / Closed Mondays, 1nd Tuesday



Ikkyū

📍 1-48-1 Motomachi, Musashimurayama
🕒 11:15 to 13:30, 17:30 to 23:00 / Closed Mondays, Tuesdays, Wednesdays



Nagashimaya

📍 1-135-2 Ominami, Musashimurayama
🕒 11:30 to 15:00, (also 18:00 to 20:00 on Fridays, Saturdays, and Sundays / Closed Tuesdays



Enosan

📍 1-86-4 Mitsufuji, Musashimurayama
🕒 11:00 to 14:30 / irregular holiday



Aoyagi

📍 4-5-6 Motomachi, Musashimurayama
🕒 11:30 to 14:00 / Closed Mondays, Sundays and Holidays



Inaka-ya

📍 4-39-5, Nakato, Musashimurayama
🕒 11:00 to 15:00 / Closed Tuesdays, Wednesdays, Thursdays



Bonta

📍 1-25-2 Gakuen, Musashimurayama
🕒 11:00 to 14:00, 17:00 to 23:00 / Closed Tuesdays, Sundays, Holidays

