

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

"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 (

- Chuō Line Rapid bound for Takao, get off at Tachikawa Station. Get around by public bus in front of the Udon shop
- http://m-udon.com



Murayama Mangetsu Udon

4 042-560-3559 ★ 1-12-10 Mitsugi Musashimurayama @11:00 to 15:30, 18:00 to 21:00/Closed Mondays, 2nd Tuesday



つけ汁

warm soup with meat broth is



a soy sauce base. popular.

Nagashimaya

うどん

"UDON"

wheat

chilled poodles

of using domestic

糧 "KATF"

boiled seasonal regional vegetables

天ぷら

"TENPURA"

C 042-516-8669 ♠ 1-135-2 Ominami Musashimurayama @ 11:30 to 15:00, 18:00 to 23:00 / Closing days



Onsen×Muravama "KATE" Udon

Katakuri No Yu

L 042-520-1026 # 5-29-1 Motomachi, Musashimurayama @10:00 to 23:00 / Closed every 3rd Thursday of the month (or the next day in the case of a holiday)



Aoyagi

Enosan

4 042-569-1056

1-86-4 Mitsufuji

Musashimurayama

@ 11:00 to 15:00/Closed

Mondays (or the next day

in the case of a holiday)

\$ 042-561-0143 # 4-5-6 Motomachi. Musashimurayama @ 11:30 to 14:00 / Closed Mondays Sundays and Holidays



Gourmet Garden

City Hall) # 1-1-1 Honcho. Musashimurayama, within Musashimurayama City Hall @ 11:00 to 15:00 / Closed Saturdays, Sundays and Holidays



Inaka-va



Bonta

4 042-565-8509 # 1-25-2 Gakuen. Musashimurayama O11:00 to 14: 00 . 17:00 to 24:00 / Closed Tuesdays



- 36 minutes from Shinjuku Station by JR
- Murayama Udon Association

Ikkyū





vary

