



Experience #10  
Culture



## Murayama Udon Association

Theme **Murayama udon method**

"Teuchi" handmade powdered udon is rooted in the climate of Musashino and ever popular among the locals. Participate in a class to experience the aroma of wheat and elasticity of the noodle brought about by your own labor.

The handmade Udon will surely become your all-time favorite.



Murayama Udon Association  
Special Lecturer  
**Mr. Enomoto**  
(Authentic handmade udon noodle shop owner)

# step, Roll out and Cut. The impactful Murayama Udon method

In Kitatama, where wheat cultivation is flourishing, space is provided to make udon by hand. To each their own is the way as you knead, hit and finesse to impress yourself with.



## 1. Pour and stir



Add salt water to the flour diligently and mix. Do not knead to the point that it hardens. Water is to be blended into the whole in a way to get the texture you're after.

## 3. Let rest



Let the kneaded and rolled dough lie down and rest. Patience is a virtue. In time, experience will inform you on the proper duration.

## 4. Roll out

Roll the dough out from front to back, wrap it around the rolling pin and apply gentle pressure from the center to the outside.

## 2. Step on it



What's with the plastic bag? Well, it is the key to produce the firmness and elasticity of Musashino Udon. Success is "in the bag" as they say.

## 6. Fin!



The traditional style is served in fresh, warm soy flavored seafood soup stock and eaten together with the season's boiled vegetable called "Kata".

## 5. Cut into noodles



Sprinkle flour on the dough, fold it into a letter-like shape. Cut using a long sharp knife. It is crucial to keep in mind that it expands when boiled, so cut it into small strips.

### Murayama Udon Association

Getting the word out about udon culture based in Musashimurayama. "Menkui" (noodle connoisseur) Classes are held where you can learn under the detailed guidance of experienced instructors.

✉ info@m-udon.com

📅 Held once a month (From Spring to Autumn)

📍 Musashimurayama City Hall(1-17-1 Honmachi, Musashimurayama)

🌐 <http://m-udon.com/>

\* The events are not held as of February 2022 due to the pandemic.



### Check out the Musashino Handmade Udon Class!

#### Musashino Teuchi Udon Preservation and Promotion Association

An association founded by the godfather of "Musashino Udon" Yuji Kato. With kind guidance, we hold a class where anyone can enjoy making Musashino handmade udon noodles using ground flour.

✉ info@musashinoudon.com

📅 Date: Held about twice a year (about 5 times for members)

📍 Kodaira Central Community Center (2-1325 Ogawa, Kodaira)

🌐 <https://www.musashinoudon.com/>

