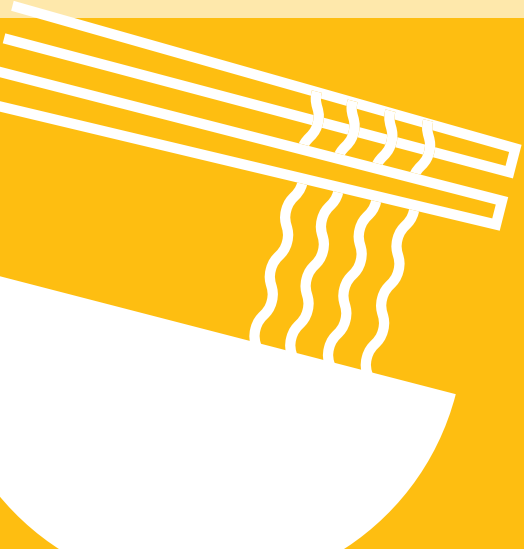


# UMAI COMMUNITY



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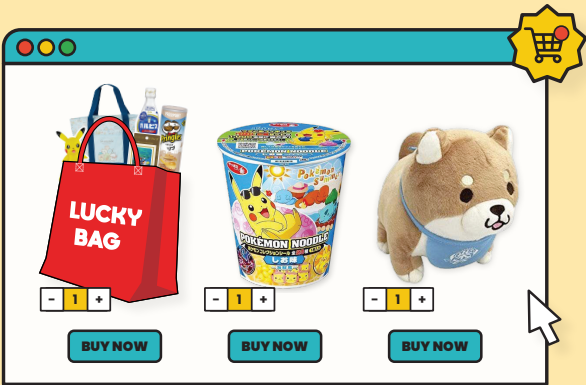


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# WHAT'S ON THE MENU THIS MONTH?



## MUSHROOM RICE

きのこごはん

A delicious rice dish with three types of seasonal mushrooms and a mixture of steamy glutinous rice, so it's extra chewy. Enjoy this super simple and heartwarming dish anytime.

**Try with:** shredded chicken, chopped cilantro, sesame seeds

### DIRECTIONS:

1. Peel the film back about 1/4 of the way.
2. Heat in the microwave at 600W for 2.5 minutes.
3. If it's not warm enough, microwave again for 10 seconds at a time.
4. Enjoy.



## KITAKATA VEGAN SOY SAUCE RAMEN

喜多方醤油ビーガン用ラーメン

A refreshing soy sauce broth that has outstanding umami and thick noodles that are not fried in oil, giving a perfect crunchy texture. Perfect for a light vegan meal.

**Try with:** green onion, seaweed, chopped carrots

### DIRECTIONS:

1. Bring 550ml of water to a boil, and add the noodles.
2. After about 2 minutes, loosen the noodles with chopsticks.
3. Boil for another 3 minutes and 30 seconds.
4. Add the soup packet, stir well, serve in a bowl and enjoy!



## NAMEKO MUSHROOM SOUP

はなまる屋カップなめこ

This soup uses real miso and nameko mushrooms, so you know it's bursting with rich, deep flavor! Heat it up to enjoy flavors that are authentically Japanese.

**Try with:** green onions, bean sprouts, sesame seeds

### DIRECTIONS:

1. Open the lid halfway and take out the packets.
2. Add the packets, and add hot water up to the inner line.
3. Cover, wait 5 minutes, and stir well.
4. Enjoy!



## FATHER TANUKI'S SECRET SPICY RAMEN

たぬき親父の逸品ピリ辛ラーメン

Serve up a little heat in this bowl of ramen with a spicy pork bone broth and perfectly chewy noodles. Add your own toppings for a whole spicy feast!

**Try with:** shredded cheese, green onions, pork slices, corn

### DIRECTIONS:

1. Bring 450ml of water to a boil, and add the noodles.
2. Cook for 3 minutes. Then, turn off the heat.
3. Add the soup packet and stir well.
4. Serve in a bowl and enjoy!



## SAUCE YAKISOBA

ソース焼そば

A simple but oh so delicious Japanese soul food that includes noodles made with 100% Japanese flour and a sauce made of natural ingredients.

**Try with:** fresh cabbage, shredded carrots, chicken or pork (optional)

### DIRECTIONS:

1. Bring 180ml of water to boil and cook the noodles.
2. Wait 3 minutes until the water is absorbed.
3. Add in the sachet contents.
4. Stir well and enjoy.



## NON CUP GREEN ONION SOBA

ノンカップ麺和風ねぎ入りそば

Mouth watering buckwheat noodles with large and juicy green onions that come together for a meal that is comparable to famous restaurants in Japan!

**Try with:** bonito flakes, black sesame, shredded chicken

### DIRECTIONS:

1. Warm the bowl with hot water and empty water from the bowl.
2. Put the noodles and soup into the bowl.
3. Add 400ml of hot water to the bowl
4. Cover with lid for 3 minutes and enjoy!



## DEEP FRIED TOFU UDON

きざみ揚げ入りうどん

Udon that comes with crispy tofu and thick chewy udon that is the perfect pairing. Don't forget to savor the broth made from bonito, mackerel, and kelp!

**Try with:** bonito flakes, black sesame, shredded chicken

### DIRECTIONS:

1. Warm the bowl with hot water.
2. Put the noodles and soup into the bowl.
3. Add 400ml of hot water to the bowl.
4. Cover with the lid for 3 minutes and enjoy!



## KUMAMOTO BLACK SESAME OIL RAMEN

熊本もっこすラーメン

A vegan artificial pork-based soup stock ramen with a delightful garlic aroma and the deep blended flavor of black sesame oil.

**Try with:** boiled egg, kimchi, bamboo shoots

### DIRECTIONS:

1. Add 450ml of water to a pot, and bring to a boil.
2. Add the ramen, and cook for 2-3 minutes.
3. Once softened, turn off the heat, and add the soup packets.
4. Serve it up!



## BONUS ITEM!

### KUMAMON SALTED SEAWEED

金のくまモン味のり

A very healthy and delicious seasoned seaweed straight from the Ariake sea in Japan. This seaweed is perfect as a meal topper. Includes 6 sheets.

**Try with:** onigiri, or as a ramen topping, and so much more