

# UMAI COMMUNITY

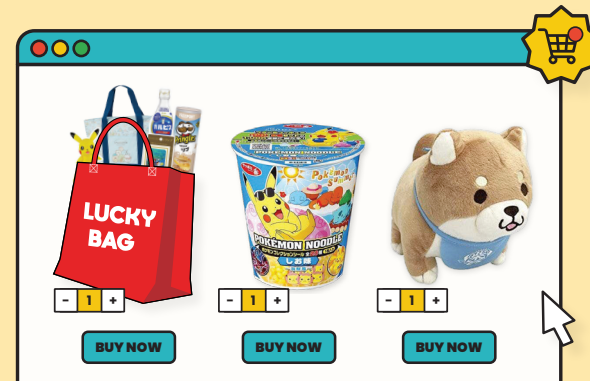


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# UMAI CRATE

## NOVEMBER 2022

WE LOVE OUR UMAI CRATE FAMILY!  
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YOUR CHANCE TO BE FEATURED IN NEXT  
MONTH'S ISSUE.

# WHAT'S ON THE MENU FOR NOVEMBER?



## TANUKI FATHER'S GEM PORK BONE STYLE RAMEN

たぬぎ親父の逸品豚骨風ラーメン

Instant vegetarian ramen that imitates a classic Japanese pork bone soup. The thick mixture of soup, vegetables, and a hint of garlic will leave your mouth watering.

**Try with:** seaweed, imitation meat, and sesame seeds

### DIRECTIONS:

1. Open the packets into the bowl.
2. Add hot water up to the inner line and stir well.
3. Wait 3 minutes and stir again.
4. Enjoy!



## OSSHOI RAMEN

博多おっしょいラーメン

Get comfy with this Japanese comfort food style ramen made with a thick pork bone broth sold in Kyoto and at the famous Gion Matsuri festival.

**Try with:** chashu, green onion, and garlic.

### DIRECTIONS:

1. Bring 450ml of water to a boil.
2. Add the entire pack of noodles and cook for 1 minute.
3. Pour the contents of the packet into the pot, and spread among the noodles.
4. Decorate with your own yummy toppings.



## BROWN RICE RAMEN

玄米ラーメン

Cook up a hearty and strong ramen with fried 100% brown rice noodles, a sesame seed, and soy sauce dashi that will warm you up in no time.

**Try with:** scallions, corn, and butter.

### DIRECTIONS:

1. Bring 500ml of water to a boil, add noodles and cook for 3 minutes.
2. Bring the burner to low heat and slowly add the soup packet contents.
3. Let cool for 2 minutes.
4. Warm-up while sipping on this hot broth!



## SMALL SHRIMP TEMPURA SOBA

小海老天入りそば

This soba has a rich soup stock filled with bonito flakes, chewy buckwheat noodles, and wakame that compliment the unique toppings of shrimp tempura, egg, and green onions.

**Try with:** kamaboko (fish cake), rayu (chili oil)

### DIRECTIONS:

1. Open the packets into the cup.
2. Add hot water up to the inner line.
3. Wait 3 minutes with the lid covered.
4. Start slurpin' soba.



## UDON NOODLES WITH SOUP

スープ付きうどん

Join Kumamon, the mascot for Kumamoto prefecture, in making this simple yet delicious soup with bonito, kelp, and thick udon noodles.

**Try with:** fried tofu, tempura, and green onions.

### DIRECTIONS:

1. Bring 250ml of water to a boil.
2. Add the entire bag of udon noodles and cook for 1 minute.
3. Pour the contents of the packet into the pot, and spread among the noodles.
4. Include your own crunchy and juicy toppings.



## SEAFOOD AND VEGETABLE DASHI SOY SAUCE RAMEN

魚介と野菜のおだしらーめん しょうゆ味

A refreshing fish broth of sardines, shellfish, vegetables, and soy sauce comes together in this ramen to take your tastebuds on an adventure.

**Try with:** a hard-boiled egg.

### DIRECTIONS:

1. Bring 500ml of water to a boil.
2. Add noodles and cook for 3 minutes.
3. Bring the burner to low heat and slowly add the soup packet contents.
4. Let cool for 2 minutes.



## CLAM AND SEA GRASS BROTH CUP RICE

あおさとあさりだし

A perfect umami porridge of savory clams and sea grass mixed with Japanese domestic rice is a refreshing light snack after a long autumn day.

**Try with:** kamaboko (fish cake), bonito flakes.

### DIRECTIONS:

1. Open the rice packet contents into the cup.
2. Add the topping packet to the cup.
3. Bring 170ml of water to a boil.
4. Pour the hot water in and stir for 15 seconds.
5. Let sit for 4 minutes with the lid covered.



## MINI NON-CUP NOODLES OWANSOBA

ミニノンカップ麺和風おわんそば

Savor a slightly sweet and smooth dashi of fish and scallop extract with soft buckwheat soba noodles and absolutely no additives.

**Try with:** green onions.

### DIRECTIONS:

1. Put the soba noodles directly into a bowl.
2. Add the soup packet contents into the bowl with the noodles.
3. Pour 180ml of hot water into the bowl.
4. Place a lid or topper directly on top of the bowl and cover it for 3 minutes.
5. Then, grab your chopsticks and get chewing.



## WASABI FURIKAKE

化学調味料無添加わさび

Stimulate your senses and make any ordinary rice a pungent and spicy experience with a chemical-free wasabi furikake topping.

**Try with:** white rice, ramen, soup, and roasted vegetables.

### DIRECTIONS:

1. Add this topping to any of your favorite foods or sides.

## BONUS ITEM!