



シマダヤ

日本島田屋



真打稻庭うどん

Established in 1949, Shimadaya represents professionalisms and authenticity of udon making. Regardless the variety of offers, every single piece of udon is faithfully produced possessing smooth and springy characters, suitable to serve both warm or cold.

Shimadaya 成立於 1949 年，代表了烏冬業界製作的專業及權威。包裝不但實惠，每一份烏冬麵都是精心製作，忠於傳統，口感柔滑有彈性，冷熱皆宜。



Product Name

Packing

Tenobe-masari Udon 3-shoku
極級小手延烏冬 3食

600g/ pack x 9/ ctn x 2/ bdl
(10.8kg)



Shimadaya Inaniwa Udon 3-shoku
稲庭細烏冬 3食

600g/ pack x 9/ ctn x 2/ bdl
(10.8kg)



Shokuen Zero Inaniwa Udon
稲庭風低鹽細烏冬

600g/ pack x 9/ ctn x 2/ bdl
(10.8kg)








手延べ勝り

日本傳統手拉工藝，

特製機械重現QQ彈牙爽滑質感，

日本急凍烏冬之頂級製法。

Product Name	Packing	
Tenobe-masari Udon 5-shoku 極級大手延烏冬 5食	250g x 5/pack x 8/ ctn (10kg)	
Inaniwa-fu Udon 真打稻庭風烏冬	250g x 5/pack x 8/ ctn (10kg)	
Shinuchi Sanuki Udon 真打讚岐烏冬	250g x 5/pack x 8/ ctn (10kg)	
Taikoban Sanuki Udon 太鼓判讚岐烏冬	250g x 5/pack x 8/ ctn (10kg)	