

IZUMO SOBA

株式会社 なかたか

We produce delicious noodles made from domestically produced ingredients.



We make noodles for Izumo sobaa [a variety of buckwheat noodles] and ramen.



Our main products are Izumo soba, which is one of the most popular soba noodle varieties in Japan, and Matsue ramen, which has a distinctive feature of soup made from shijimi [corbicula clam] in Shinji-ko lake. We do the whole business process from the purchase of ingredients to the dispatch of products by ourselves.

THOUGHTS ON THE PRODUCT



We purchase the best buckwheat and wheat at each period of the year and do the in-house flour milling. Since we offer a wide range of products from something fresh to something keeping for a long time at the room temperatures, you can enjoy our products in various situations.

PICK UP!

Izumo Soba

(made from domestically produced buckwheat flour)



Our Izumo soba is made from domestically harvested buckwheat and keeps for a long time even at the room temperatures (in general, 15°C-25°C). The product also includes soup for 2 servings. The soba can be enjoyed both in cold and in hot.

Shichiwari Soba

(made from buckwheat flour produced in Shimane prefecture)



The soba is a variety of Izumo soba, which is made from 70 percent of buckwheat flour produced in Shimane prefecture, the home of Izumo soba, and keeps for a long time even at the room temperatures. The soup does not contain any chemical seasonings. The soba can be enjoyed both in cold and in hot.

Matsue Ramen

(shijimi [corbicula clam] and soy sauce flavor)



The soup of the ramen is made from shijimi extract produced in Shinji-ko Lake. Its noodles are made from domestically produced wheat flour. The noodle is our most popular products and has been exported to foreign countries.

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