



INGREDIENTS



Soba noodles
1 packet



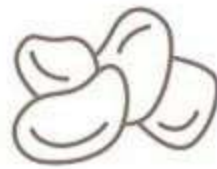
Spring water
4 cups



Kombu
2 inch strip



Shiitake
1 piece



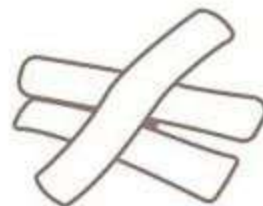
Bonito flakes
2 tsp



Shoyu
3 tsp



Mirin
1 tsp



Sheet toasted nori
1 piece



Spring Onions
2 pieces



Wasabi powder
2 tsp

PREPARATION

1

Place the shiitake, kombu and water in a pan.
Bring to a boil on a medium flame.

2

(The next step can be missed for vegans)

Add the bonito flakes to the broth
and simmer for 1 - 2 minutes.

Add the sea salt, shoyu and mirin. Turn off the flame.

3

Place the broth into a bowl. Leave to cool and
then place the broth to chill in a refrigerator.

4

Mix the wasabi with a few drops of water
to form a thick paste.