



稲庭古来堂

秋田名産稲庭うどんの製造販売元

The origin of Inaniwa-Udon dates back to 1665. Inaniwa Town, the home of Inaniwa-Udon, is located in the southern part of Akita Prefecture and is surrounded by mountains with a magnificent view of Mount Kurikoma, and is blessed with clean air and limpid water.

It is surprising that Inaniwa-Udon became available to the general public after the founding family of Inaniwa-Udon opened its production techniques and flour blends, which had been handed down from one generation to the next, to those outside the family until 1972.

Even in today's age of mass production mechanization, Inaniwa-Udon has been made by hand as in the old days, and the technique has been preserved for more than 300 years.



【Manufacturing Process】



NERU



KOMAKI



TENAI

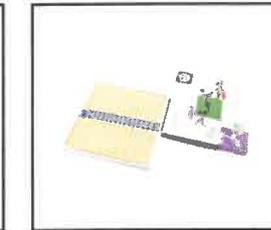


NOBASI



KANNSOU

【Product Examples】



HP



WeChat

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 稲庭古来堂