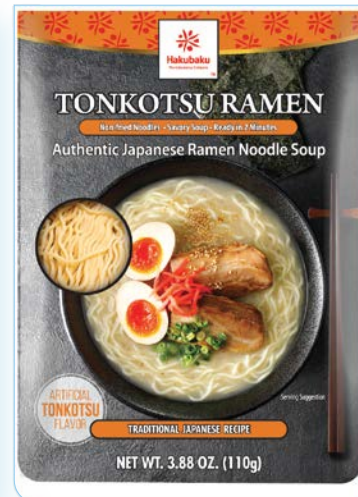
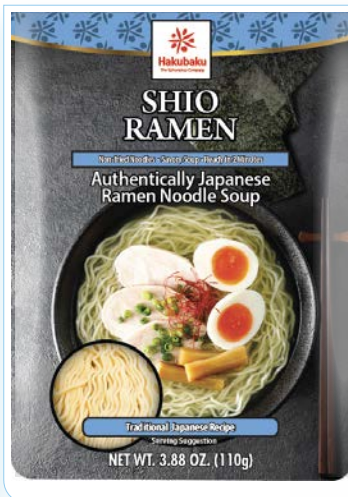
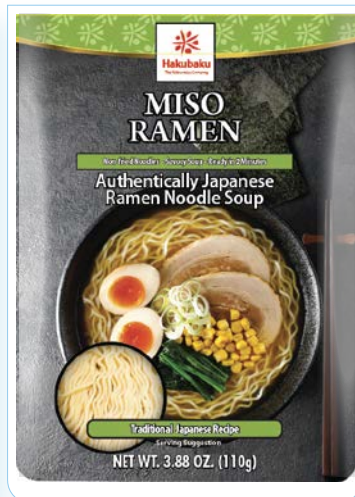
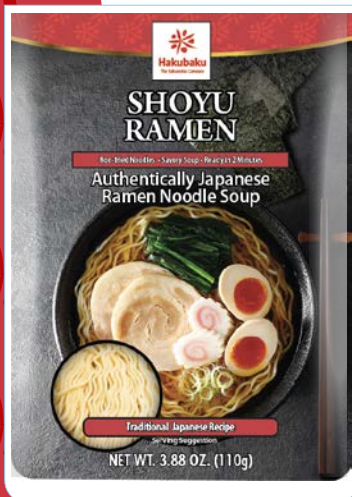




Authentically Japanese Premium Ramen Noodle Soup Sets

Every single serve ramen pack has our unique soft, non-fried noodles with savory and hearty broth. Best-selling flavors that include Shoyu, Shio, Miso, and Tonkotsu
True ramen taste - from Japan.

NEW!



- **Authentic Japanese Ramen Noodles**

Soft, non-fried, shelf-stable noodles need no refrigeration. Holds up to any broth and always cooks to perfection. Wavy noodle shape has great texture. Enjoy great ramen taste at home instead of going out!

- **See the quality for yourself**

Clear viewing window so you can see the noodles just waiting to be enjoyed. We take pride in our ramen noodles and we want to show it off!

- **Taste Traditional Flavors**


Shoyu (soy sauce), Miso, Shio (salt) and Tonkotsu (pork) - the authentic assortment.

- **Ready to eat in 2 minutes**

Quick and easy directions make it simple. One-pot meals can be had easily. Recipes on our website for great meal ideas.

Contact us today to add this to your retail mix!

Hakubaku USA, Inc. • 555 Anton Blvd., Suite 150
Costa Mesa, CA 92626 • 714-369-8090
contact@hakubaku.us | www.hakubaku-usa.com



R A M E N

We have created a ramen noodle that has both the right texture and enhances the flavorful soup stock. Hakubaku experienced test kitchens in Japan have worked hard to make a noodle that not only keeps its shape in a bowl of soup, but, also has the correct texture to the last slurp.

FEATURES:

- **Soft noodles, never fried!** No chemical fillers or preservatives. Authentic Japanese ramen noodles made with premium wheat. Our unique manufacturing process produces noodle that is soft and wavy before cooking. The noodle holds its texture while cooking and throughout the meal.
- **Tasty soup stock.** Flavorful and tasty soup stock that holds up to any topping or combination. Savory flavors for that “umami” taste our customers demand.
- **Authentic and Traditional.** Shoyu, Shio, Miso and Tonkotsu flavors that every ramen fan will love.
- **Clear and easy cooking instructions** for a no-worry gourmet experience.
- **The perfect addition** to any Asian food, soup, noodle, or gourmet food category.

Easy One-pot Meal!

Ready in 2 minutes.

- 1 Boil 2 cups of water in a pot. 
- 2 Add soup packet then noodles, stirring gently. 
- 3 For “al dente” noodle, boil for 2 minutes. For more tender noodles, boil for an additional 30 seconds. 
- 4 Use as a base to your noodle bowl and top with egg, spinach, pork, fish cake, green onions or anything you like! 



3.88 oz (110g)
12pcs/carton



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12pcs/carton



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Shelf Ready Case-pack 12ct.



Who is Hakubaku?

Since 1941 we have been producing delicious tasting grains and Japanese noodle products. Our products include Ramen, Soba, Udon, 16-Grain rice mixes, barley flour and barley tea products. We keep striving to explore new possibilities of grains every day.

Great recipe ideas at:
hakubaku-usa.com/recipes

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