

WANTED : FRANCHISE MEMBER STORE
you can receive good support system

JAPAN 18shops
CHINA 11shops
CANADA 1shop
SINGAPORE 6shops!!

味蔵 博多どんぶり
ラーメン

AJINOKURA

HAKATA
TONKOTSU RAMEN



麵蔵

Because we
want to see
your smile,
we give
heart-felt
Ramen to you.

OVERSEAS EXPANSION!!

USA·Korea·Taiwan·Bangkok·Switzerland
Singapore·Hong Kong·Shanghai·Paris
Rome·Canada·Dubai·Malaysia·Brazil
Australia·The United Kingdom·Indonesia
New Zealand·Sweden etc...

We export in
succession



Kurata Foods Ltd, Raw noodles for professional use



#16 flat wavy



#18 flat



#20 sapporo



#22 white



#28 narrow white



Kurata Foods Ltd, Raw noodles for professional use

We make various kinds of noodles. Because we make them to go well with the respective soup with various customers.

So various noodles are even to the thickness, the shape and the water addition rate.

We chose most suitable flour from 12 manufacturers and mix some kinds of flour.

We have 5 kinds of lye water and the density is being used appropriately variously.

We use temperature controlled alkali ion water, magnetic water and filtered water to make the noodles.

We are sure that we are No.1 that have strong preferences for process of making noodles.

It's you that make wonderful Ramen with our noodles. thank you.

Original noodles for you

Wealth of experience and know-how.

Noodles are one of the most important item of Ramen as well as soup.

Ramen is changed by slight difference of noodles' thickness, shape and number of grams.

Please feel free to contact us if you cannot be satisfied with noodles you have.

We have wide variety of grams and combination ratio. we have many experience that we suggest or make new noodles for customers.

We have confidence of quality and wide variety

We can manage a wide range of Ramen from north to south.

you can see difference of noodles by area. For example, a line of noodles, the water addition rate and shape etc...

we've had various Ramen in the whole country. We've developed noodles with advice from local ramen shop and offered to any place like

Sapporo, Kitakata, Tokyo, Hakata, Okinawa.

These pictures are just one example. Please feel free to ask.

Shokusaikan's Ingredients for professional use



KING OF MENMA

salt menma
seasoned menma



pork rib block,
sliced square shape,
sliced round shape



KING OF NIBUTA



SOUP BACKFAT



Soup and back fat of our original development item has designation from specialty store in the whole country. We introduce particular various items.



麺類のパイオニア
クラタ食品株式会社