

กินดี มีสุข Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Ham Fried Udon Noodle

Ingredients

- Udon Noodle 100 g
- Sliced Ham 50 g
- Cabbage 20 g
- Onion 20 g
- Sliced Carrot 20 g
- Goma Shoyu Salad Dressing 30 ml

Our Product



Goma Shoyu Salad Dressing
น้ำสลัดซีอิ๊วญี่ปุ่น
พบนงาตัว

Cooking Method

1. Scald Udon noodle until cooked.
2. Fry onion, ham, carrot, and cabbage altogether.
3. Mix the fried ingredients well with Udon noodle and Goma Shoyu Salad Dressing.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

