

กินดี มีสุข Well, Live Well.

Eat Well, Live Well.

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AJINOMOTO.

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# Zaru Matcha Soba

## Ingredients

- Matcha Soba 150 g
- Sliced Dried Seaweed 5 g
- Water 150 g

## Seasoning Ingredients

- Mentsuyu 50 ml

## Cooking Method

1. Parboil Soba until cooked.
2. Then put it on ice with sprinkle dried seaweed on top.
3. Serve it with **Menstuyu** mixed with cool water, shredded white radish and ginger.

## Our Product



Mentsuyu  
น้ำซุซุชิเย็นเมนทอซึยุ

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