

HILL & ZEN YAKISOBA

A Original Miso-flavor Chow Mein in Hiruzen, Japan

ひるぜん焼そば



LOCAL GOURMET
B-1
ご当地グルメでまちおこしの祭典!
B-1グランプリ

The 6th B-1 GRAND PRIX
HIRUZEN YAKISOBA SUITONKAI

The 1st Prize
WINNER!



継代のついで焼そば
ひるぜん焼そば
岡山県 真庭市
©SB



みそ味
New
Miso Flavor
Chow Mein

<http://www.hiruzen.info/yakisoba/>
from Hiruzen, Maniwa-city,
Okayama, Japan



Let's Visit to Eat HILL&ZEN YAKISOBA!



The roots of Hill & Zen Yakisoba

In the 1960s, it became very popular to eat fried noodles and lamb barbecue with the traditional homemade sauce of the Hiruzen plateau.

The noodles were perfected by the famous and stubborn Aunt of the Masuya-Shokudou Restaurant.

The dish was prepared with chicken meat, cabbage, and an original bean paste sauce seasoned with garlic, onion, and apple.

Since then it has become known around the world and remains a favorite of the locals.

The Feature of Hill & Zen YAKISOBA

Feature: 1



The best quality chicken.
The more it pecks,
the better it tastes.

Feature: 2



Cabbage grown locally
on the plateau.
Extra fresh and crisp!

Feature: 3



Specialty crafted noodles
With a soft,
chewy texture

Feature: 4



Secret recipe
sweet and
spicy sauce

Feature: 5



More tasty
with
Japanese pepper!

[Hiruzen Yakisoba Suito Kai] Information Center

303-1 Hiruzen Tomiyamane, Maniwa, Okayama 717-0503



Let's visit HIRUZEN to eat!



Where is HIRUZEN?

The Hiruzen plateau is located in the north of the Okayama Prefecture, and is well known as a resort in western Japan. It is very popular as a place of outdoor leisure throughout all seasons. Many Jersey cattle are also in the area.