



Soba Noodles with Dipping Sauce



ingredients

- 200g dried Soba noodles
- 1/2 cup Men-Tsuyu (120ml)
- 2/3 cup cold water (160ml)
- shredded Roasted Seaweed (Nori)
- 2 green onions, sliced thinly
- wasabi

instructions

1. In rolling boiling water in a big pot, add dried Soba noodles and stir. After coming back to a boil, cook for 3-4 minutes (follow the instructions on the package). Strain and cool Soba under running water a bit. Chill in ice water for a couple of minutes. Then strain again.

2. Mix Men-Tsuyu and cold water, and divide into dipping bowls.

3. Place Soba on plates and top with shredded Roasted Seaweed. Serve with Men-tsuyu, green onions, and wasabi.

