

Explore the Culinary Culture of Osaka !

~History of Osaka Udon~

Manga: setora by Manga Culture



Then...

How about Osaka Udon?

Princess Udon



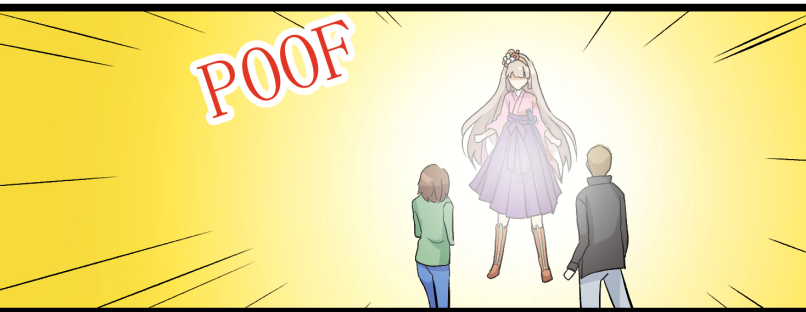
Dotonbori, Osaka

We're in Japan at last!

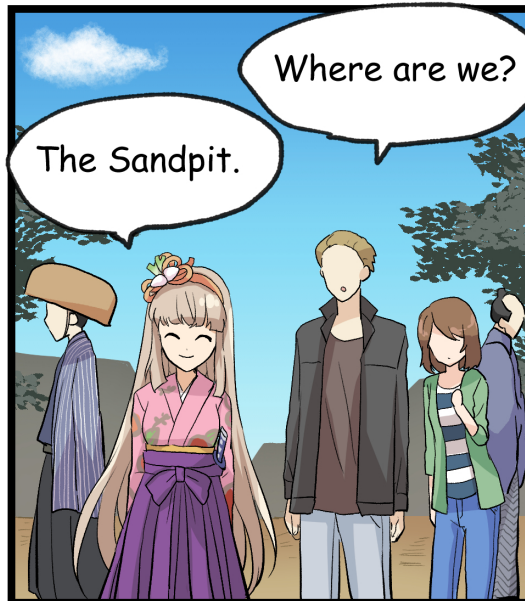
It says on social media that Osaka offers delicious cuisine! Where do you want to eat?

Olive, 28, from France

Oliver, 28 from Sweden

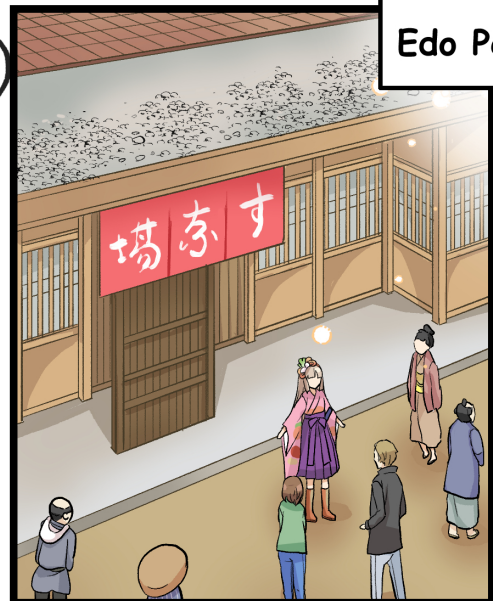


POOF



Where are we?

The Sandpit.



Edo Period

*: The name comes from the "sandpit" where the materials used in Osaka Castle's construction were stored. Currently, Shinmachi, Nishi-ku, Osaka.

The common people loved Osaka Udon and considered it a treat.

So that's why soup stock is so good in Osaka!

Come to think of it, Osaka is Japan's kitchen.

Osaka Udon is made by bringing together the three culinary cultures of udon noodles, broth, and toppings.

Present day

So, let's try some udon now.

I'll try kitsune udon.

You now know you can savor the broth and different toppings.

Tempura udon for me.