

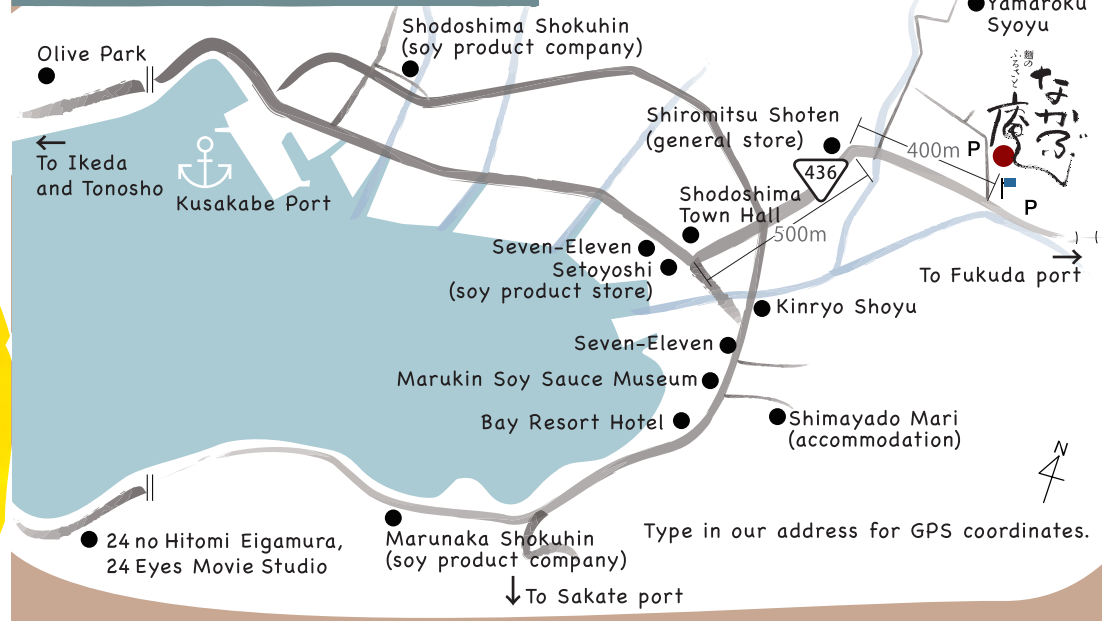
Shima Somen (Island somen noodles) - make them and eat them.

You can join in
making somen noodles as
well as eating them.

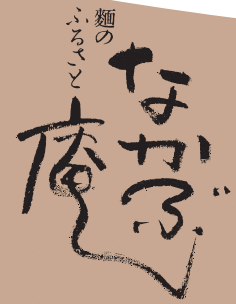
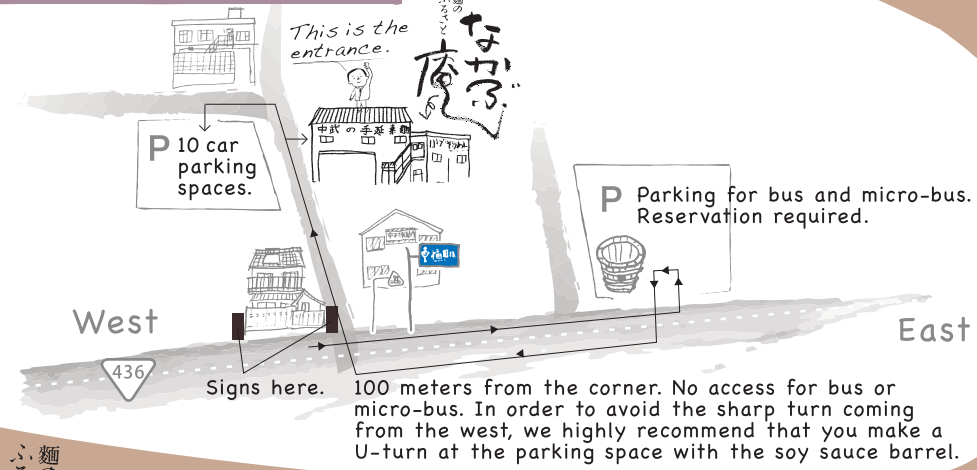
I am
your guide



REGIONAL GUIDE MAP



VICINITY GUIDE MAP



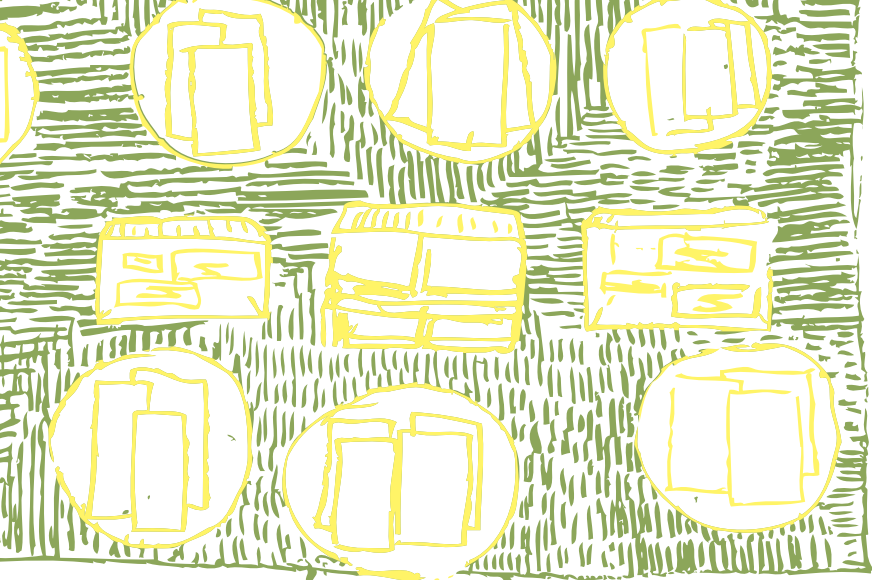
Nakabu Shoten Inc.,

0879-82-3669

8:00A.M. ~ 6:30P.M.
or any time by email.

Address : 1385 Yasuda Koh, Shodoshima cho, Shozugun, Kagawa,
Japan 761-4411

E m a i l : info@shodoshima-nakabuan.co.jp
U R L : http://shodoshima-nakabuan.co.jp



Shopping

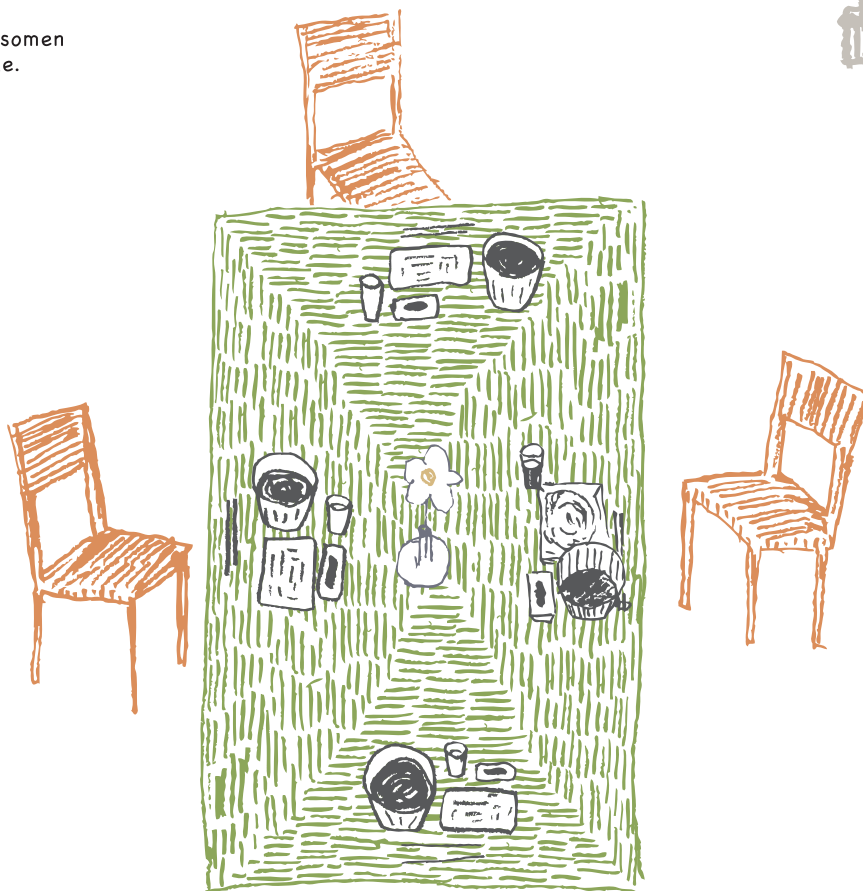
Our original products including fresh somen and udon noodles are available for sale.

Dining in

Come and enjoy our unique "fresh" somen noodles in-house. Somen's springy texture is an unforgettable experience.

Opening Hours: 10 a.m. - 3 p.m.
Dining is on a first-come-first-served basis, and the shop will close once all noodles are sold out.

Reservation is highly recommended.



Hashiwake Taiken

Dividing Noodles with Chopsticks (Reservation required)

Food-making is part of our traditional culture. Experience noodle making process "hands-on" to make it part of your memorable Shodoshima trip.

A Hashiwake Taiken (noodle dividing), a visit to the factory, and dining
Price: ¥1,100 all materials and meal inclusive
Tour duration: approximately 60min.

A Hashiwake Taiken (noodle dividing), a visit to the factory, and noodle sampling
Price: ¥600 all materials inclusive
Tour duration: approximately 50 min.

* Price effective as of April 2015. Price is per person, and tax is included. The duration of the tour varies depending on the number of guests. The approximate time specified above is based on a tour of 10 people.

* Please contact us in advance for group visit.

For reservation, products enquiry, or any other questions, please contact us during our business hours 8 a.m. - 6 p.m., or any time by email.

Please make a reservation by phone in advance as we may be closed without notice and need preparation for welcoming you.