

【英語部門】

Inaniwa udon's roots date back 300 years ago to the Genroku Era,	65
when a man called Sato Ichibe began making noodles in a village called	136
Inaniwa.	146
The udon, made using a tenobe technique, is regarded as the best	211
hoshi udon and joins Shikoku's Sanuki udon and Nagoya's kishimen as one	283
of Japan's three most famous udon meals.	325
The Inaniwa wariko tsukemen bento includes bite-sized amounts of	390
udon served in six compartments. Each mouthful of udon can be easily	460
eaten with different toppings, such as tororo konbu, ikura, tonburi,	529
kinshi tamago and nameko. Of course, negi and wasabi are included	596
in the ekiben, too.	617
The ekiben also contains soup for the udon. You can pour the soup	684
into an open compartment and dip the udon into it, or pour the soup	752
directly on top of the noodles. Since the udon is separated into small	824
compartments, it never gets hard or dry. This means you can always	892
taste the "al dente" texture of freshly made noodles. What a good idea!	966
There are more dishes in the Inaniwa wariko tsukemen you can enjoy	1033
besides Inaniwa udon. Maitake gohan, also an Akita specialty, proudly	1104
occupies a corner of the box. The amount of the rice containing	1169
sprinklings of maitake aroma might be a little less than expected, but,	1241
more than that, it is the exquisite presentation of the ekiben that makes	1315
me want to eat more. Ebi and shishito tempura is another side dish	1383
accompanying the rice. The whole ekiben is indeed filling, and I feel	1454
bloated by the time I finish.	1485
The ekiben is available only by ordering in advance because	1545
its maker wants it served fresh. It is a refreshing ekiben to eat,	1613
especially on a hot summer day. And the black box, which makes it look	1685
like a bento from a fancy Japanese restaurant, is stylish too.	1746