



# Sanuki Udon noodle-making

## Try your hand at making Sanuki Udon noodles on Shikoku Island

EXPERIENCE / TOUR EXTENSION  
1 day

*In the birthplace of the famous Sanuki Udon Noodles, learn how to make this delicious local delicacy yourself.*

Try your hand at making Sanuki Udon Noodles. In the birthplace of the famous Sanuki Udon Noodles, learn how to make this delicious local delicacy yourself. In a wonderfully friendly noodle school, you can try every step in the noodle-making process. Start with the raw ingredients and finish up with your very own hand-made noodles, beautifully packaged as a souvenir to take home. To become a real Sanuki Udon expert, you'll follow each different step in turn: mixing the ingredients, kneading the dough, treading on it in time to music (yes - really!), rolling it and finally cutting the rolled dough into noodles. Your hosts speak little English, but they are extremely hospitable and have explanations written out for you to follow. They are proud to show overseas visitors this outstanding local speciality. You will be presented with your graduation certificate, as well as your rolling pin and your noodles. You will leave with unforgettable memories and an insight into a long-standing local tradition.

### **This experience is an Add-on package**

You can enjoy this experience on your second day at Kotohira Spa - Kagawa Prefecture - on our 5, 6, 8 and 10-day self-guided Shikoku walking tours.

### **ITINERARY**

#### **DAY 1 > Meeting point in Kotohira Spa**

The Sanuki Udon noodle-making experience takes around one hour.

When you arrive at the school, you will be provided with explanations in English so you can make the most of the session and become an expert!

