



Festive Feast

ZenPop Ramen January 2022

It's time for celebration! The Holiday season is upon us and it's time to share the beautiful taste of Japan! In this Festive Feast Ramen Pack, find some of the best seasonal flavors combined with traditional New Year's noodles like soba! To your chopsticks!

Noodle Cooking Instructions

Unless otherwise noted, follow these simple steps:

1. Open the lid halfway and remove any packets.
2. Open and add any powdered soup and/or garnish packets (dried veggies, etc.) to the noodles before you add hot water.
3. Add hot water to the line, cover, and let it sit for a few minutes (see item description for times).
4. Then, add any liquid soup, and/or oil packets, and mix well.
5. Add your own toppings too if you'd like. Fresh veggies, boiled egg, or even cheese!

How to cook Yakisoba

1. Open lid halfway and remove all packets from the container.
2. Add hot water to the line, press the lid back into place, and wait for the allotted cooking time.
3. Drain all the water using the strainer on the lid. BE CAREFUL.
4. Remove the lid and mix in the flavor packets and stir it up nicely. Then add any toppings you want, and eat!



明星 麵神カップ 濃香醤油

Cooking Time: 5 minutes

Megami Cup NoukouShoyu from Myjo Foods

Allergens: Wheat, Egg, Dairy, Shrimp, Pork, Chicken, Mackerel, Soy and Gelatin. Processed in a facility that uses Crab and Peanuts.

It's time to get familiar with koji. Barley koji (麦麹) or rice koji (米麹) are made by fermenting the grains with *Aspergillus Oryzae* Hyphae. And that's the magic ingredient used in your Noodle God's (麵神, megami) cup of delicious shoyu ramen.

Myjo foods wanted to challenge the conventional wisdom that "thick instant noodles have a rough texture". That's what the Megami series is all about. Make thick noodles taste awesome.

The salted koji was kneaded into ultra-thick noodles to improve the taste. The rich scented soy sauce soup (shoyu, しょう油) combined with pork has excellent combination with the noodles. This cup comes with a lot of cabbage, char siu (チャーシュー), processed back fat, bean sprouts (moyashi, もやし), and green onions.



大黒食品 杵もちらーめん

Cooking Time: 3 minutes

Kinemochi Ramen from Daikoku Foods

Allergens: Wheat, Soy and Chicken. Processed in a facility that uses Buckwheat, Egg, Dairy, Shrimp and Crab.

Echigo Seika's mochi is said to be representative of "good mochi", that is "mochi that returns to the same shape as freshly cooked mochi when cooked," and the keeps up with old tradition that "cold mochi is the most delicious." The secret of deliciousness is to protect the mochi, flatten it after pestle only, and then quickly cool it in a cold place. Various types of rice cakes are manufactured by observing the "law of cold rice cakes" and sticking to them.

Why are you reading this? Well, this generous ramen comes with Echigo Seika's mochi. This company from Niigata prefecture is famous throughout the country for all their rice based products.

The plain soup and the good old traditional fried noodles were a perfect match. It's a rare combination when ramen is paired with mochi, but it's surprisingly good because Toyo Suisan has put it out of the "Noodle Making" series.



サンヨー食品 舞妓はんひーひー 狂辛味噌ラーメン

Cooking Time: 3 minutes

Maikohan Hi-hi- Kyoko Miso Ramen from Sanyo Foods

Allergens: Wheat, Egg, Dairy, Soy, Chicken and Pork.

Ready to trigger your senses? Sanyo Foods' Maiko Hanhihi Ichimoku Spicy Miso Ramen with pork juice-style Udon. This is a brand new product released on November 15, 2021, made from "Maiko Hanhihi", a specialty of Kyoto.

"Maiko Hanhihi" uses Habanero chili peppers and is far more spicy than what you're imagining right now. The brand describes itself as "mad spicy". The spiciness is as intense as the miso ramen, so they have added a little sugar to balance out the flavors with some sweetness.

The pork-based miso-flavored soup is combined with the sweetness of onions, the scent of burdock, and the aromas of shiitake mushrooms to create a heartwarming taste.



エースコックわかめラーメン 千葉はまぐりだししお

Cooking Time: 3 minutes

Chiba Hamaguri Dashi Shio from Acecook

Allergens: Wheat, Egg, Beef, Sesame, Soy, Chicken and Pork.

Wakame Ramen is a lesser known, yet fantastic instant ramen from Acecook. They are serving us a delicious Chiba-style (千葉) hamaguri dashi and salt (はまぐりだししお) ramen. It's a moderately seasoned, smooth and soft noodle.

This shio, salt, ramen (塩ラーメン) soup with a chicken and clam based soup stock from Chiba prefecture has perfect balance.

The cup is finished by adding wakame (わかめ) seaweed with rich rocky shore, fluffy eggs, and fragrant sesame seeds.



寿がきや 逸品素材富山白えびラーメン

Cooking Time: 4 minutes

Ippin Sozai Toyama Shiro Ebi Ramen from Sugakiya

Allergens: Wheat, Shrimp, Sesame, Soy, Chicken, Pork and Gelatin.

Ramen with local ingredients are always the best kind of ramen. And this time, we're heading to Toyama (富山) prefecture, on the Sea of Japan coastline.

Toyama Bay White Shrimp (白エビ, shiroebi), which is called the Jewel of Toyama Bay, is used as a special ingredient for this cup. This salt ramen is made with a rich soup based on chicken and pork, and fragrant white shrimp powder from Toyama Bay, allowing you to fully enjoy the taste and flavor of the Sea of Japan.

The Ippin Sozai Series is an original brand that uses the best local ingredients and makes the most of their characteristics. To match with the pleasant seafood flavors, they have garnished the medium thin noodles with spring onions, kogashi green onions and string chillies.



マルちゃん 富士宮やきそば

Cooking Time: 3 minutes

Maruchan Fuji no Miya Yakisoba from Toyo Suisan

Allergens: Wheat, Egg, Dairy, Sesame, Soy, Pork and Apple.

One serving of Toyo Suisan's Maru-Chan Fujiyomiya Yakisoba please! These noodles are approved by the Fujinomiya Yakisoba Society. It's a local specialty from Shizuoka, where the Formula 1 Grand Prix is held every year. It's also a prefecture famous for tea, gyoza, wasabi, and our yakisoba.

This unique regional dish of yakisoba (焼きそば) was made into cup noodles before by Tokachi Noodle Studio, and this time around by Toyo Suisan under their world-famous brand Maruchan.

It has a powerful and delicious aroma. The volume of thick noodles and ingredients is excellent, so prepare yourself for a satisfying cup of noodles.



日清の京うどんカップ

Cooking Time: 3 minutes

KyoUdon Cup from Nissin

Allergens: Wheat, Dairy, Pork, Soy and Gelatin.

A noodle cup with extra noodles, all we've been asking for! 年明けうどん, or New Year Udon is a tradition from the Sanuki province, in Shikoku. To celebrate the occasion, they increased the amount of noodles in this cup by 10%. Nissin prides itself on sourcing some of the freshest ingredients, and they did so again with this Kyoto-style udon (うどん).

This cup noodle is a convenient way to enjoy the quality of our ingredients! Straight udon noodles with a smooth texture. The soup is made with 100% rishiri kelp (利尻昆布) and soy sauce with a hint of sansho (山椒, Japanese pepper).

Now, the highlight remains the Kyoto-style deep-fried fish paste. These noodles have a fantastic texture and are true to the taste of Kyoto udon. Savor them while you have some!