

WUMU NOODLES

RECIPE OF 30 DISHES

30TH ANNIVERSARY



RECIPE OF 30 DISHES

ENJOY A GOOD MEAL IS DAILY ESSENTIAL IN OUR LIFE.
WU MU EXPERIENCE LIFE OF TASTY NOODLES WITH YOU.



30th

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Minimalist life implies the most attracting classic.

Sometimes origin flavor savors of purity.
Declutter your life and mind, then experience
every detail of life again.

Be simple, be your taste.

MEAL ITEM LIST

- 1 CLAM SOUP NOODLES
- 2 CHICKEN CONSOMMÉ NOODLES
- 3 CHILLED SOBA WITH NAGAIMO (YAM)
- 4 GRILLED CHICKEN AND SOBA CAESAR SALAD
- 5 RATATOUILLE WITH RED QUINOA NOODLES



1/30

Clam Soup Noodles



LANZHOU NOODLES
2.5LBS / PER PACK



CLAM SOUP NOODLES

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INGREDIENTS:

- CLAM 200G
- SEAFOOD STOCK 50ML
- SHIITAKE SOY SAUCE ½
- SAKE ½
- GINGER (SHRED) 10G
- SCALLION (CHOPPED) 10G
- SESAME OIL 3G
- LANZHOU NOODLES 75G

STEP 1.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.



STEP 2.

Bring the stock to a boil in a large soup pot. Add clam and cook for 3 to 4 minutes until all the clams are fully opened. Season with salt.



STEP 3.

Place cooked noodles in a deep serving bowl. Ladle in hot broth.



STEP 4.

Top with clam. Sprinkle with scallions and ginger. Dress with sake and sesame oil before serving.

2/30

THE LIFE PHILOSOPHY OF WUMU NOODLES

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Chicken Consommé Noodles



THIN KAN TON NOODLE
2.5LBS / PER PACK

INGREDIENTS:

- CHICKEN BREAST ½
- EGG 1
- CELERY 50G
- GARLIC SPROUTS ½
- CARROT 50G
- THIN KAN TON NOODLE 75G

- STEP 1.** Purée chicken breast, egg white, celery, garlic sprouts, and carrot with food processor.
- STEP 2.** Add chicken broth and chicken puree of step 1 together. Turn the stove to low heat for making chicken consommé.
- STEP 3.** After 30 minutes of low heat boiling, use a napkin to filter the ingredients for chicken consommé.
- STEP 4.** Salt the chicken breast with rosemary, black pepper, and olive oil and fry till gold.
- STEP 5.** Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.
- STEP 6.** Add boiled noodles into a ball. Put in fried chicken breast and chicken consommé.

3/30

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Chilled Soba with Nagaimo (yam)

INGREDIENTS:

• NAGAIMO YAM	50G
• TOFU SKIN	1
• PERILLA LEAVES	2
• CHERRY TOMATO	4
• SCALLION	15G
• TENDER GINGER	10G
• WASABI	20G
• SHINCHIMI	5G
• BONITO STOCK	800ML
• MIRIN	2TBSP
• SHIITAKE SOY SAUCE	2TBSP
• BUCKWHEAT NOODLES (SOBA)	80G

- STEP 1.** Cook the soba in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain well and immediately refresh in cold water, then drain well and pat dry.
- STEP 2.** Mix bonito stock, mirin, and shiitake soy sauce.
- STEP 3.** Place iced and drained saba on serving plate. Top with scallion, ginger mud, wasabi, and shinchimi.
- STEP 4.** Besides the serving plate, set nagaimo mud in a serving bowl, and seasoned stock in another bowl.
- STEP 5.** Before serving, slowly pour some dipping sauce into the yam puree until the saltiness you like.



BUCKWHEAT NOODLES
320G / PER PACK

4/30

Grilled Chicken & Soba Caesar Salad



BUCKWHEAT NOODLES
320G / PER PACK

GRILLED CHICKEN & SOBA
CAESAR SALAD

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INGREDIENTS:

- ROMAINE LETTUCE 1
- CAESAR DRESSING 2TSP
- CHICKEN BREAST ½
- RASHERS OF SMOKED STREAKY BACON 1
- PARMIGIANO-REGGIANO 1
- BUCKWHEAT NOODLE (SOBA) 80G

STEP 1.

Have lettuce iced. Cook the buckwheat noodle in a large pan of boiling water according to the packet instructions, stirring occasionally.

STEP 2.

While the buckwheat noodles is cooking, chopped bacon and fry till colored.

STEP 3.

Have the boiled buckwheat noodle iced and then drain the noodle.

STEP 4.

Fry the chicken breast till colored, and julienne.

STEP 5.

Stir iced soba, Caesar dressing, and julienne chicken.

STEP 6.

Put soba salad, chicken, and bacon on lettuce. Add Parmigiano-Reggiano on the top.



5/30

Ratatouille with Red Quinoa Noodles

RATATOUILLE WITH
RED QUINOA NOODLES

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INGREDIENTS:

- ZUCCHINI (FINELY CHOPPED) 1/3
- EGGPLANT (FINELY CHOPPED) 1/3
- ONION (MINCED) ½
- TOMATO (FINELY CHOPPED) 1
- RED PEPPER (GRILLED) ½
- YELLOW PEPPER (GRILLED) ½
- CHEESE POWDER 10G
- TOMATO PUREE 100G
- BASIL LEAVES (CHOPPED) 6
- SEA SALT -
- FINELY GROUND BLACK PEPPER -
- RED QUINOA NOODLES 75G

STEP 1.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.

STEP 2.

Heat 1 tsp of olive oil in a frying pan over a medium heat until hot. Add onion, zucchini, eggplant, and peppers until soft and fragrant.

STEP 3.

Add water and tomato puree and cook over a low-medium heat for 3 minutes.

STEP 4.

Add cooked noodles. Turn and toss with tongs to coat the noodles thoroughly.

STEP 5.

Remove from the heat and toss the noodles once more with the basil leaves.



RED QUINOA NOODLES
750G / PER PACK

Affection for someone likes
**some flavors that
deserve you taste
again and again.**

People always say I am value in relationships. I always cherish memories and stuffs in the past. Life is like a sense of savor on which every person leaves a mark.

*Rich and savory always leave
lingering aftertaste.*

MEAL ITEM LIST

- 6 CHICKEN CURRY RAMEN
- 7 BEEF STROGANOFF WITH OAT NOODLES
- 8 SPINACH NOODLE CASSEROLE
- 9 CREAMY SESAME PORK NOODLES
- 10 SCALLOPS TSUKEMEN



6/30

Chicken Curry Ramen



SANXI NOODLES
2.5LBS / PER PACK



CHICKEN CURRY RAMEN

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

• VEGETABLE OIL	1TSP
• CHICKEN BREAST (SLICED)	100G
• ONION (CHOPPED)	½
• SAKE	1TSP
• CHICKEN STOCK	500ML
• MIRIN	1TBSP
• SOY SAUCE	1TSP
• SALT	¼
• WHEAT FLOUR	3TSP
• CURRY POWDER	1½
• SOY MILK	50ML
• CARROT (CHOPPED)	¼
• POTATO (CHOPPED)	½
• SANXI NOODLES	75G

STEP 1.

Marinate chicken breast with sake for 30 minutes. Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.

STEP 2.

Heat oil in a pan over medium heat. Add chicken breast and cook, until brown. Add onion, carrot, and potato, stir.

STEP 3.

Pour water and add curry powder, cook and stir occasionally for about 2 to 3 minutes.

STEP 4.

Season with mirin, soy sauce, salt, and flour, and cook for 2 minutes. Add soy milk.

STEP 5.

Place noodles on serving plate. Ladle with curry sauce. Top with chicken, carrot, and potato.



7/30

Beef Stroganoff with Oat Noodles



OAT NOODLES
750G / PER PACK



BEEF STROGANOFF WITH OAT NOODLES

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INGREDIENTS:

- RED/YELLOW PEPPER ½
- BEEF FILET 150G
- CRÈME FRAÎCHE 2TSP
- ONION ¼
- GARLIC (PEELED AND SLICED) 2
- SMALL HANDFUL OF FRESH BASIL LEAVES 1
- TOMATO PUREE 1 CUP
- OAT NOODLE 75G

STEP 1.

Chop onion and slice garlic. Julienne the beef.



STEP 2.

Turn the stove to low heat, and stir onion and garlic.



STEP 3.

Fry the beef until browned, then add tomato puree. Add water and basil and boil.



STEP 4.

Add boiled noodles into sauce till sauce deduced. Pour on crème fraîche.

8/30

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Spinach Noodle Casserole

INGREDIENTS:

- POTATO 2
- PARMESAN (GRATED) 40G
- PROSCUITTO 60G
- DAIRY WHIPPING CREAM 1 CUP
- SEA SALT -
- FRESHLY GROUND BLACK PEPPER -
- SPINACH RAMEN PIECE 1

- STEP 1.** Peel and slice potato.
- STEP 2.** Heat the cream, add black pepper and salt. Brush butter and garlic bakeware.
- STEP 3.** Put on sliced potato, boiled spinach ramen, Parmigiano-Reggiano, and Prosciutto in sequence.
- STEP 4.** Add heated cream.
- STEP 5.** Add Parmesan on the top. Preheat the oven with 250°C and bake with 160°C for 30 minutes.



SPINACH FLAVOR RAMEN
504G / PER PACK

09/30

Creamy Sesame Pork Noodles



SESAME PASTE
FLAVOR NOODLES
204G / PER PACK



CREAMY SESAME PORK NOODLES

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

- MIXED NUTS (BAKE AND DICED) 30G
- OLIVE OIL 1TSP
- SESAME PASTE PACKAGE 1
- ONION (ROUGHLY CHOPPED) 20G
- SCALLION (FINELY CHOPPED) 10G
- WHIPPING CREAM 30G
- MISO 5G
- SALT -
- FRESHLY GROUND BLACK PEPPER -
- PORK COLLAR BUTT (SLICED) 50G
- NOODLES 75G

STEP 1.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.

STEP 2.

Season the pork with salt, black pepper, and miso.

STEP 3.

Heat olive oil in a skillet or wok over medium heat and pork. Cook the pork until lightly golden brown.

STEP 4.

Cook onion until soft, then add water, sesame paste. Season well with salt and pepper.

STEP 5.

Add cooked noodles to the skillet and boil for 2 minutes with sauce.

STEP 6.

Arrange the noodles in a deep serving plate. Ladle the port and sauce all across the noodles. Top with diced nuts and scallion.



10/30

Scallops Tsukemen



SESAME PASTE
FLAVOR NOODLES
204G / PER PACK



SCALLOPS TSUKEMEN

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

• SCALLOPS	2-3
• SEA SALT AND WHITE SESAME	-
• KELP SPROUTS	5G
• WASABI	5G
• KOREAN KIMCHI (ROUGHLY CHOPPED)	15G
• SHIITAKE SOY SAUCE	10G
• JAPANESE SESAME SALAD SAUCE	10G
• SESAME PASTE PACKAGE	1
• SCALLION (FINELY CHOPPED)	-
• NOODLES	80G

STEP 1.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain well and immediately refresh in cold water, then drain well and pat dry.

STEP 2.

Season scallops with shiitake soy sauce. Then finely diced into 1cm cube.

STEP 3.

Soak kelp sprouts with cold water in a bowl.

STEP 4.

Mix shiitake soy sauce, Japanese sesame salad sauce, and sesame paste package together.

STEP 5.

Set a bowl and place drained and cooled noodles inside. Pour the mixed sauce.

STEP 6.

Top with sliced scallops and kelp sprouts. Garnish with white sesame and chopped scallion before serving.



**As we grow up,
we realize that
ever ordinary daily
life is what we
longing for.**

Working nine to five, taking the same bus, eating meals with no change day by day, it is so called ordinary daily, but it seems the most difficult one maintaining balance.

You may miss the ever ordinary.

MEAL ITEM LIST

- 11 JAPANESE STYLE PAN-FRIED NOODLES**
- 12 PAN-FRIED BEEF NOODLES**
- 13 KOREAN JJAMPPONG (HODGEPODGE)**
- 14 PAN-FRIED NOODLES WITH KIMCHI & BEEF**
- 15 SEAFOOD NOODLE PANCAKE**



11/30

Japanese Style Pan-Fried Noodles



SHANGHAI NOODLES
2.5 LBS / PER PACK



JAPANESE STYLE
PAN-FRIED NOODLES

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INGREDIENTS:

- ONION (SLICED) ¼
- BROWN BEECH MUSHROOM ¼
- CHIKUWA 50G
(CUT INTO 3 TO 4CM LENGTH)
- SAKE 15G
- SHIITAKE SOY SAUCE 8G
- SUGAR 8G
- HANDFUL BONITO FLAKES 1
- EGG 1
- HANDFUL SEA TESS 1
- PORK (FINELY SLICED) 50G
- SCALLION (CHOPPED) 1
- RED PEPPER (CUT AND SLICED) ¼
- TONKATSU SAUCE 30G
- SHANGHAI NOODLES 75G

STEP 1.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.

STEP 2.

In a bowl, mix shiitake soy sauce, tonkatsu sauce, and sugar. Set aside.

STEP 3.

Heat the oil in a large skillet or wok over medium heat. Add scallion, brown beech mushroom, red pepper, onion, cook until soft.

STEP 4.

Add pork and cook along with a pinch of salt.

STEP 5.

Drop in the cooked noodles and stir briskly. Season with mixed sauce. Allow the noodles fully absorb the sauce that there's no liquid in the pan.

STEP 6.

Remove to the serving plate.

STEP 7.

Top with scallion, sea tress, and bonito flakes. Side with Sunny-side-up egg.



12/30

Pan-Fried Beef Noodles



YOLK NOODLES
375G / PER PACK



PAN-FRIED BEEF NOODLES

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

- SHIITAKE MUSHROOM (STEAK AND SLICED) 2
- VEGETABLE OIL 30G
- SOY SAUCE ½TSP
- OYSTER SAUCE 1TSP
- SUGAR ¼TSP
- OLD SOY SAUCE ½TSP
- SOYBEAN SPROUTS 30G
- BEEF (FINELY SLICED) 80G
- YOLK NOODLES 75G

MARINADE MATERIALS.

- WHITE PEPPER ¼TSP
- SOY SAUCE ¼TSP
- SHAOXING WINE ½TSP
- CORN STARCH 1TSP

STEP 1.

Marinate beef with white pepper, soy sauce, Shaoxing wine, and corn starch for 20 minutes.

STEP 2.

Soak the dried shiitake mushroom in warm water to cover for 5 to 10 minutes. Drain and sliced.

STEP 3.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.

STEP 4.

Heat the oil in a skillet or wok over medium heat. Add beef and cook. Remove from the wok and set aside.

STEP 5.

In the same wok, add mushroom and cook until fragrant. Add soybean sprouts and stir frequently for 30 seconds, then remove from the wok and set aside.

STEP 6.

Add noodles, soy sauce, oyster sauce, old soy sauce, and sugar and cook, stirring frequently, until all the noodles are mostly coated with sauce. Add beef and vegetables and rook, stirring occasionally, until the noodles fully absorb the sauce so that there's no liquid in the pan.

STEP 7.

Transfer to a serving dish and serve.



13/30

Korean Jjamppong (hodgepodge)



THE LIFE PHILOSOPHY OF WUMU NOODLES
WUMU NOODLES 30th Anniversary



ORIGINAL FLAVOR RAMEN
504G / PER PACK

INGREDIENTS:

- | | | | |
|-------------------------------------|-----|----------------------------------|--------|
| • RAMEN PIECE | 1 | • ONION (SLICED) | ¼ |
| • PORK (SLICED) | 45G | • BABY CHINESE CABBAGE (CHOPPED) | 1/2 |
| • SHRIMP (SHELLED AND CUT) | 2 | • GARLIC (SLICED) | 15G |
| • FISH FILLET (SLICED) | 50G | • CHICKEN BROTH | 50ML |
| • CUTTLFISH (SLICED) | 50G | • KOREAN HOT PEPPER PASTE | 1½Tbsp |
| • SCALLION (CUT INTO 3-4 CM LENGTH) | 1 | • SOY SAUCE | ½TSP |
| • MUSHROOM (SLICED) | 1 | • OYSTER SAUCE | ½ |
| • FUNGUS (SHRED) | 40G | | |

- STEP 1.** Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.
- STEP 2.** Heat the oil in a wok over medium heat. Add the garlic and pork, cook and stir occasionally. Add onion, baby Chinese cabbage, and fungus, cook for 1 to 2 minutes.
- STEP 3.** Add the Korean hot pepper paste, stir frequently. Then pour broth and add seafood materials.
- STEP 4.** Add scallion and mushroom, seasoning with oyster sauce and soy sauce. Cook for about 1 minutes.
- STEP 5.** Remove from the heat and ladle into bowl of serving.

14/30

Pan-Fried Noodles with Kimchi & Beef



ORIGINAL FLAVOR RAMEN (WIDE)
504G / PER PACK



PAN-FRIED NOODLES WITH KIMCHI & BEEF

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

• RAMEN PIECE	1
• BEEF (SLICED)	80G
• KOREAN KIMCHI	80G
• ONION (SLICED)	¼
• GREEN GARLIC (FINELY SLICED)	1
• GARLIC (MINCED)	20G
• KOREAN HOT PEPPER PASTE	1TBSP
• CHICKEN OR BEEF BROTH	75ML
• SALT	¼TSP
• CHICKEN SEASONING POWDER	½TSP
• SUGAR	1TSP
• RICE VINEGAR	1TBSP

STEP 1.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.

STEP 2.

Heat the oil in a pan over medium heat. Add garlic and onion, cook until soft. Add kimchi and cook until fragrant.

STEP 3.

Add beef, cook and stir occasionally for 1-2 minutes. Then pour broth inside and boil.

STEP 4.

Add noodles and season with Korean hot pepper paste, salt, chicken seasoning powder, sugar, and vinegar. Cook until the noodles is well coated with seasoning.

STEP 5.

Transfer to a serving dish and garnish with scallion of sesame according to personal preference.

STEP 6.

Transfer to a serving dish and serve.



15/30

Seafood Noodle Pancake



OAT NOODLES
750G / PER PACK

SEAFOOD NOODLE PANCAKE

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

- CUTLEFISH (CARVING) 50G
- SHRIMP (SHELLED) 30G
- CRAB STICKS 30G
- EGG 1
- SCALLION (CHOPPED) 1
- WHEAT FLOUR 3TSP
- WHITE PEPPER ¼TSP
- VEGETABLE OIL 1½
- SALT -
- OAT NOODLES 75G

STEP 1.

Heat the oil in a non-stick frying pan, then add the cuttlefish and shrimp and cook over a medium heat for 1 minutes on each side. Remove from the pan and set aside.



STEP 2.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain and cut into 5-6 cm length.



STEP 3.

Mix cooked seafood, noodles, and egg in a large bowl. Add wheat flour and mix. Season with salt and white pepper.



STEP 4.

Heat the vegetable oil in non-stick frying pan over a low-medium heat. Cook the noodle pancake over a medium heat until the golden and crispy of each side.

Being candid enthusiasm, hot and spicy is my taste.

Being clear about what to love and what to hate no matter life or work, it's been always my principle.

Leave traces of life with spicy flavor.

MEAL ITEM LIST

- 16 BURNING NOODLES
- 17 SICHUAN BOILED BEEF NOODLES
- 18 SPICY FUNGUS COLD NOODLES
- 19 SPICY COCONUT CHICKEN NOODLES
- 20 HOT CHILI BEEF NOODLE
WITH PICKLED MUSTARD GREENS



Burning Noodles



DRY NOODLES (THIN)
4LBS / PER PACK

INGREDIENTS:

- PORK STEAK (MINCED) 50G
- DRIED PICKLED MUSTARD CABBAGE 50G
- GARLIC (MINCED) 10G
- SCALLION (CHOPPED) 5G
- PEANUT (CHOPPED) 20G
- DRY NOODLES (THIN) 75G

SEASONING A.

- BROWN VINEGAR 1TSP
- WATER 1TSP
- SOY SAUCE 1TSP
- HOT CHILI OIL 2TSP
- HOT PEPPER POWDER ½
- SUGAR 1TSP

SEASONING B.

- SOY SAUCE 1TSP
- SUGAR 1TSP

- STEP 1.** Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.
- STEP 2.** Mix all materials of seasoning A. Set aside.
- STEP 3.** Wash and steep dried pickled mustard until soft. Drain well and finely chopped.
- STEP 4.** Heat a wok with vegetable oil until hot. Add garlic and minced pork, stir occasionally until fragrant. Add chopped pickled mustard, cook until dry and fragrant about 2 minutes.
- STEP 5.** Add seasoning B and cook.
- STEP 6.** Place cooked noodles in a serving plate. Top with pickled mustard and minced pork.

17/30

Sichuan Boiled Beef Noodles



SICHUAN SPICY
DRIED NOODLES
376G / PER PACK



SICHUAN BOILED BEEF NOODLES

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INGREDIENTS:

- BEEF (SLICED) 100G
- DRY PEPPER (ROUGHLY CHOPPED) 3
- SICHUAN CHILI PEPPER 1TSP
- CORIANDER (ROUGHLY CHOPPED) 1-2
- WATER 220ML
- NOODLES PIECE 1

MARINATE MATERIALS A.

- RICE WINCE ½
- SOY SAUCE ½TSP
- WATER 1½
- CELERY (CUT INTO 5-6 CM LENGTH) 3
- SOYBEAN SPROUTS 30G
- SQUID 50G

MARINATE MATERIALS B.

- SALT ¼TSP
- WHITE PEPPER ¼TSP
- CORN STARCH 1TSP

FRIED MATERIALS.

- GARLIC (CHOPPED) 5
- GINGER (FINELY SLICED) THUMB SIZE
- DRIED HOT PEPPER 10G
- GREEN ONION (ROUGHLY CHOPPED) 1
- VEGETABLE OIL 1TSP
- HOT CHILI SAUCE SACHET PACKAGE ½

SOUP BASE.

- HOT CHILI SAUCE SACHET PACKAGE ½
- BEEF STOCK 100G
- SICHUAN SPICY BEAN PASTE 2TSP

STEP 1.

In a bowl, mix the beef with marinate materials A until water fully absorbed. Then add marinate materials B and refrigerate for at least 30 minutes.

STEP 2.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.

STEP 3.

Heat the oil in a skillet or wok over medium heat. Add fried material and cook, stirring occasionally until fragrant. Add celery and soybean sprouts and cook for about 15 seconds. Remove from the pan and set aside.

STEP 4.

For the soup base, heat the pan and add hot chili sauce sachet and Sichuan spicy bean paste, cook and stir occasionally, about 10 seconds. Pour beef stock. Add sliced beef and boil together. Once the sauce is boiling, stir in cornstarch mixture and keep stirring, until the sauce is thickened.

STEP 5.

Set a plate and place cooked noodle. Ladle the soup into the bowl. Top with beef and vegetables.

STEP 6.

Add 3 tsp of vegetable oil to a wok over medium heat until hot. Pour the oil on the top of noodle dish. Serve immediately.

18/30

Spicy Fungus Cold Noodles



DIETARY FIBER
PLUS NOODLES
750G / PER PACK

SPICY FUNGUS COLD NOODLES

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

- FUNGUS 50G
- CUCUMBER (FINELY SHRED) ½
- HANDFUL CARROT (FINELY SHRED) 1
- SUGAR 1TSP
- RICE VINEGAR 1TSP
- SICHUAN HOT SPICY SAUCE 3TSP
- SOY SAUCE 1TSP
- DIETARY FIBER PLUS NOODLES 75G

STEP 1.

Have fungus blanched in boil water for 2-3 minutes. Drain and place into ice water for 5 minutes and drain firmly.



STEP 2.

Cook the soba in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain well and immediately refresh in cold water, then drain well and pat dry.



STEP 3.

Mix sugar, rice vinegar, Sichuan hot spicy sauce, and soy sauce in a bowl.



STEP 4.

Place noodles in a serving plate. Put handful cucumber, carrot, and fungus on the side. Drizzle the sauce atop.

19/30

Spicy Coconut Chicken Noodles



MALA FLAVOR NOODLES
202G / PER PACK



SPICY COCONUT
CHICKEN NOODLES

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

- CHICKEN BREAST 1
- COCONUT MILK 60G
- WATER 100G
- HOT CHILI SAUCE PASTE 1
- ONION (ROUGHLY CHOPPED) 10G
- SCALLION (ROUGHLY CHOPPED) 5G
- SALT -
- FRESHLY GROUND BLACK PEPPER -
- NOODLES 80G

STEP 1.

Season the chicken breast with salt and pepper. Cook the chicken breast over a medium heat for 2-3 minutes on each side, until golden and cooked through. Set aside.



STEP 2.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Then drain.



STEP 3.

Add the onion and cook for 5 minutes until soft.

STEP 4.

Add sauce sachet and cook till fragrant. Then pour water and coconut milk. Add cooked noodles and cook for 2 minutes.

STEP 5.

Transfer the noodle and sauce to a plate. Top with sliced chicken and chopped scallion.



20/30

Hot Chili Beef Noodle with Pickled Mustard Greens



MALA FLAVOR NOODLES
202G / PER PACK



HOT CHILI BEEF NOODLE WITH PICKLED MUSTARD GREENS

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

- BEEF (SLICED) 50G
- PICKLED MUSTARD GREENS 10G
- HOT CHILI SAUCE SACHET 1
- GARLIC (SLICED) 5G
- SCALLION (CHOPPED) 5G
- WATER 150ML
- NOODLES 80G

STEP 1.

Heat the vegetable oil in a large skillet or wok over medium heat. Add garlic, pickled mustard greens, and sauce sachet and cook, stirring occasionally, until sizzling and fragrant.

STEP 2.

Add the beef and cook, stirring briskly, until the slices are nearly opaque with no pinkish parts. Pour the water and keep boiling.

STEP 3.

Cook the noodle in a large pan of boiling water according to the packet instructions, stirring occasionally. Then drain.

STEP 4.

Add cooked noodle into the wok and boil with other ingredients for 1 minutes.

STEP 5.

Top with chopped scallion before serving.



**Life was like a box of
chocolates.**

**You never know
what you're
gonna get.**

Enjoy being out of ordinary in my life.
The happy life should fill the anticipation,
pleasantly surprise and grateful.

Try little different everyday.

MEAL ITEM LIST

- 21 **CHICKEN SOBA SPRING ROLL**
WITH SALSA SAUCE
- 22 **NOODLE SALAD**
WITH GRILLED MANGO AND PROSCIUTTO
- 23 **CREAMY CHOCOLATE CHICKEN NOODLES**
- 24 **SHRIMP NOODLE CAKE**
WITH SRIRACHA MAYO
- 25 **BLACK CHOCOLATE CURRY NOODLES**



21/30

Chicken Soba Spring Roll with Salsa Sauce



BUCKWHEAT NOODLES
800G / PER PACK



CHICKEN SOBA SPRING ROLL WITH SALSA SAUCE

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

• CHICKEN BREAST	1/3
• ANCHOVIES	10G
• CAPERS	2TSP
• ONION (ROUGHLY CHOPPED)	¼
• CORIANDER	-
• TOMATO (CHOPPED)	100G
• SEA SALT	-
• FRESHLY GROUND BLACK PEPPER	-
• SRIRACHA HOT CHILI SAUCE	30G
• RICE PAPER (SPRING ROLL WRAPPER)	1
• ROMAINE LETTUCE (SHRED)	20G
• BUCKWHEAT NOODLES (SOBA)	80G

STEP 1.

Cook the soba in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain well and immediately refresh in cold water, then drain well and pat dry.

STEP 2.

Boil the water. Add chicken breast and cook with low heat for 8 minutes.

STEP 3.

Shred the chicken breast and season with minced anchovies, tomato, capers, onion, coriander, salt, and pepper.

STEP 4.

Set a deep round plate with 1cm depth of water. Put the rice paper into the water for soften.

STEP 5.

Spread the soften rice paper on a flat surface. Add shred romaine lettuce and seasoned chicken.

STEP 6.

Fold the two short edges of the wrapper over the filling. Fold the bottom edge over all the filling, then press firmly and roll the filling bundle until it is fully enclosed in the wrapper.



22 / 30

Noodle Salad with Grilled Mango & Prosciutto



TOMOSHIRAGE
SOMEN NOODLES
400G / PER PACK



NOODLE SALAD WITH GRILLED MANGO & PROSCIUTTO

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

- UNRIPEN MANGO 60G
- MANGO PUREE 100G
- ONION 5G
- BUTTER 10G
- SMALL HANDFUL OF FRESH MINT -
- SMALL HANDFUL OF BASIL -
- SRIRACHA HOT CHILI SAUCE 15G
- PROSCIUTTO -
- TOMOSHIRAGE SOMEN NOODLES 80G

STEP 1.

Melt the butter in a saucepan, add the onion and cook over a low heat, stirring regularly, until soft and caramelized.

STEP 2.

Add mango puree and Sriracha hot chili sauce into the saucepan, cook with onion in a low heat. Set aside to cool down then add mint.

STEP 3.

Cook the noodle in a large pan of boiling water according to the packet instructions, stirring occasionally.

STEP 4.

Drain and iced the noodle in iced water.

STEP 5.

Drian the noodle and season with hot mango sauce that finished in step 2.

STEP 6.

Peeled the mango and have it grilled. Put the grilled mango and prosciutto on the top of noodle salad.

STEP 7.

Finally, sprinkle with basil.



Creamy Chocolate Chicken Noodles



CALCIUM PLUS NOODLES 750G / PER PACK

INGREDIENTS:

- | | | | |
|--|------|------------------------|-----|
| • DRIED TOMATOES (CUT HALF OR QUATER) | 5 | | |
| • TOMATO (CHOPPED) | ½ | | |
| • DRUMSTICKS (CARVING) | ½ | | |
| • DRIED HOT CHILI | 1 | | |
| • RED PEPPER (DESEEDED AND CHOPPED) | ¼ | | |
| • YELLOW PEPPER (DESEEDED AND CHOPPED) | ¼ | | |
| • GARLIC (FINELY SLICED) | 5G | • CINNAMON POWDER | 1G |
| • WATER | 100G | • BUTTER | 15G |
| • COINTREAU | 10G | • WHIPPED CREAM | 10G |
| • 70% CHOCOLATE | 10G | • CALCIUM PLUS NOODLES | 75G |

STEP 1.

Season drumsticks with salt. Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.

STEP 2.

Heat the oil in a large pan, then add the drumsticks and cook over a medium heat, until golden and cooked through. Remove from the pan and set aside.

STEP 3.

Melt butter in a pan with low-medium heat. Add garlic, dried tomatoes, and chopped tomato to cook, until the tomato soft and fragrant.

STEP 4.

Add red and yellow pepper and cook for 2-3 minutes. Pour water and add cooked noodles and chicken to the pan. Add 70% chocolate until melt.

STEP 5.

Pour whippy cream and boil about 1 minutes.

STEP 6.

Place noodles in a plate and place chicken and vegetable on the top. Drizzle Cointreau over the dish before serving.

24/30

Shrimp Noodle Cake with Sriracha Mayo



SILVER LINE NOODLES
400G / PER PACK



HOT CHILI BEEF NOODLE
WITH PICKLED MUSTARD GREENS

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

- SHRIMP (SHELLED AND ROUGHLY CHOPPED) 5
- CABBAGE (ROUGHLY CHOPPED) 20G
- EGG YOLK 1
- SMALL HANDFUL OF FRESH CORIANDER 1
- FISH SAUCE ½TSP
- SEA SALT 3G
- WHITE PEPPER 2G
- SRIRACHA HOT CHILI SAUCE 10G
- MAYONNAISE 80G
- SILVER LINE NOODLES 80G

STEP 1.

Set a bowl and have Sriracha Hot chili sauce and mayonnaise mixed and set aside as dipping sauce.

STEP 2.

Cut the noodle into 6-7 cm length.

STEP 3.

Cook the noodle in a large pan of boiling water for approx. 2 minutes and drain.

STEP 4.

Mix shrimp, cabbage, coriander and noodle together with egg yolk, and season well.

STEP 5.

Cook the shrimp noodle cake in a wide, non-stick frying pan over a medium heat.

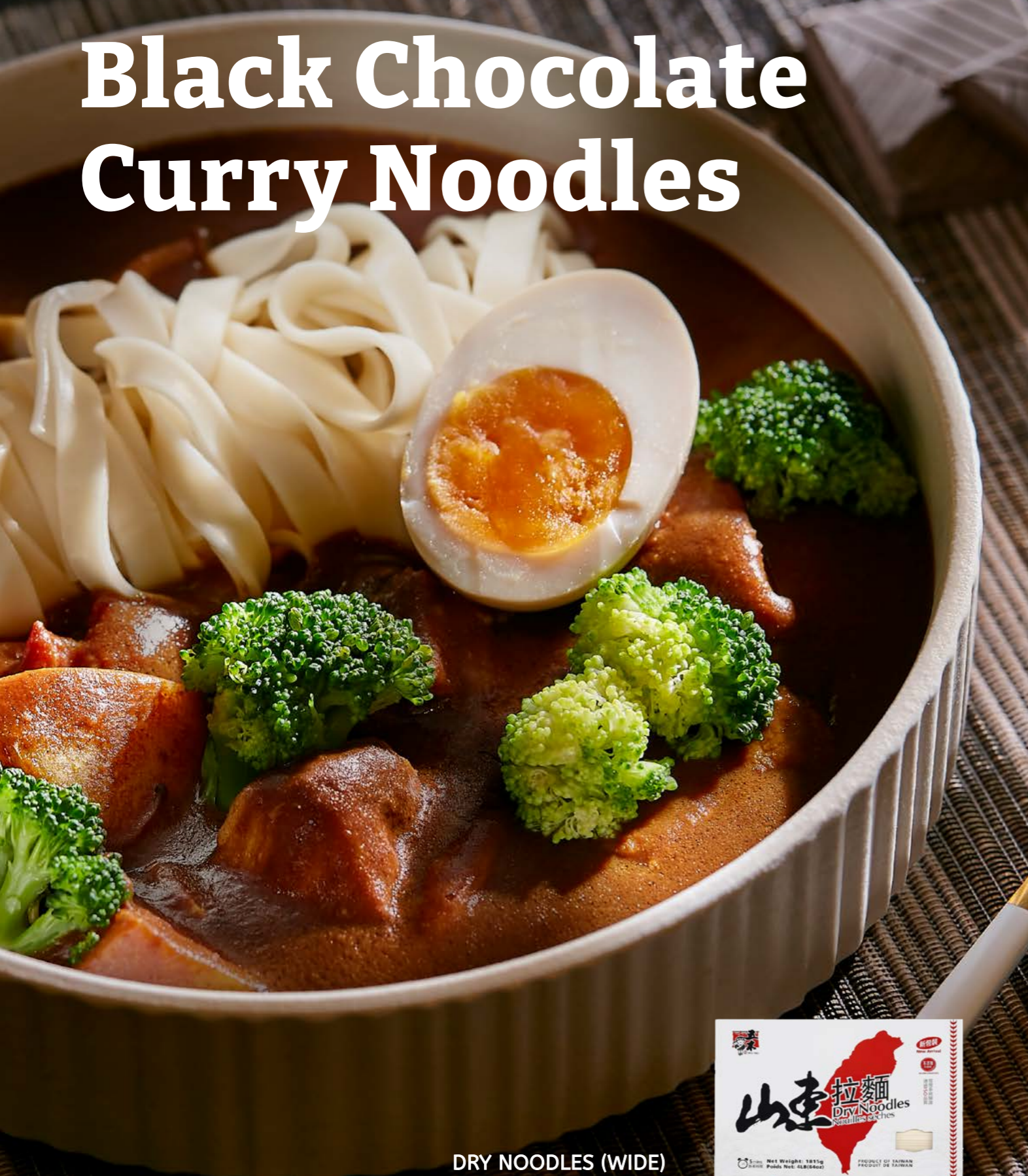
STEP 6.

Cook over a medium heat for 2-3 minutes, turning once, until golden brown on each side.



25 / 30

Black Chocolate Curry Noodles



DRY NOODLES (WIDE)
4LBS / PER PACK



BLACK CHOCOLATE
CURRY NOODLES

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

• BROWN BEECH MUSHROOM	25G
• TOMATO (CHOPPED)	50G
• POTATO (CHOPPED)	70G
• GARLIC (MINCED)	5G
• CURRY POWDER	4G
• SHA CHA SAUCE	10G
• WATER	300G
• 70% CHOCOLATE	2
• PORK JOWL (FINELY CARVING)	33G
• BUTTER	15G
• SOFT-BOILED EGG	1
• NOODLES	75G

STEP 1.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.

STEP 2.

Heat 1tsp vegetable oil in a frying pan over medium heat until hot. Add pork jowl to cook until golden and brown. Remove the cooked pork to a plate.

STEP 3.

Melt chocolate in the pan with low heat. Add garlic and brown beech mushroom, cook to fragrant. Remove ingredients from the pan.

STEP 4.

Add Sha Cha sauce, curry powder, curry cube to the pan, cook over a low heat and keep stir until curry melt. Pour water into the pan.

STEP 5.

Add materials that completed in step 2 to 3 into the pan, cook for 2-3 minutes. Add chocolate, cook until melt.

STEP 7.

Place noodles in a plate. Set black chocolate curry sauce into the plate. Top with soft-boiling egg and scallion.



Life is full of different flavors.

Just feel and taste them, every flavor has it's sense.

Face every challenge of our life with
smile. Everything is for the best.

Every flavor of life is nice taste.

MEAL ITEM LIST

- 26 **CHILLED NOODLES**
WITH YUZU & CHICKEN
- 27 **SMOKED SALMON**
WITH YOGURT NOODLE SALAD
- 28 **ROAST SALMON**
WITH RED QUINOA NOODLES
- 29 **STIR-FRIED NOODLES**
WITH GARLIC AND SPICY PICKLES
- 30 **BOBA TEA NOODLES (VEGAN)**



26 / 30

Chilled Noodles with Yuzu & Chicken



WU-LUNG NOODLES
300G / PER PACK



CHILLED NOODLES WITH YUZU & CHICKEN

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

- CHICKEN BREAST 1/3
- CUCUMBER (SHRED AND ICED) 1/3
- SCALLION (CHOPPED) 1
- BONITO SOY SAUCE 30ML
- SPICED VINEGAR 20ML
- SUGAR 5G
- KOREAN YUZU SAUCE 20G
- LEMON 1
- DRIED HOT CHILI 5G
- WU-LUNG NOODLES 75G

STEP 1.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain well and immediately refresh in cold water, then drain well and pat dry.

STEP 2.

In a bowl, mix bonito soy sauce, spiced vinegar, sugar, Korea yuzu sauce together.

STEP 3.

Season chicken breast with salt for a least 15 minutes.

STEP 4.

Cook the chicken breast in boil water over low heat for 3 minutes. Turn off the heat and cover the pot, have the chicken breast simmer for 7 to 8 minutes. Remove chicken breast from the pan and have it iced.

STEP 5.

Shred the chicken breast and set aside.

STEP 6.

Place noodles in a serving plate cover with the sauce. Top with shredded chicken breast, cucumber, dried hot chili.

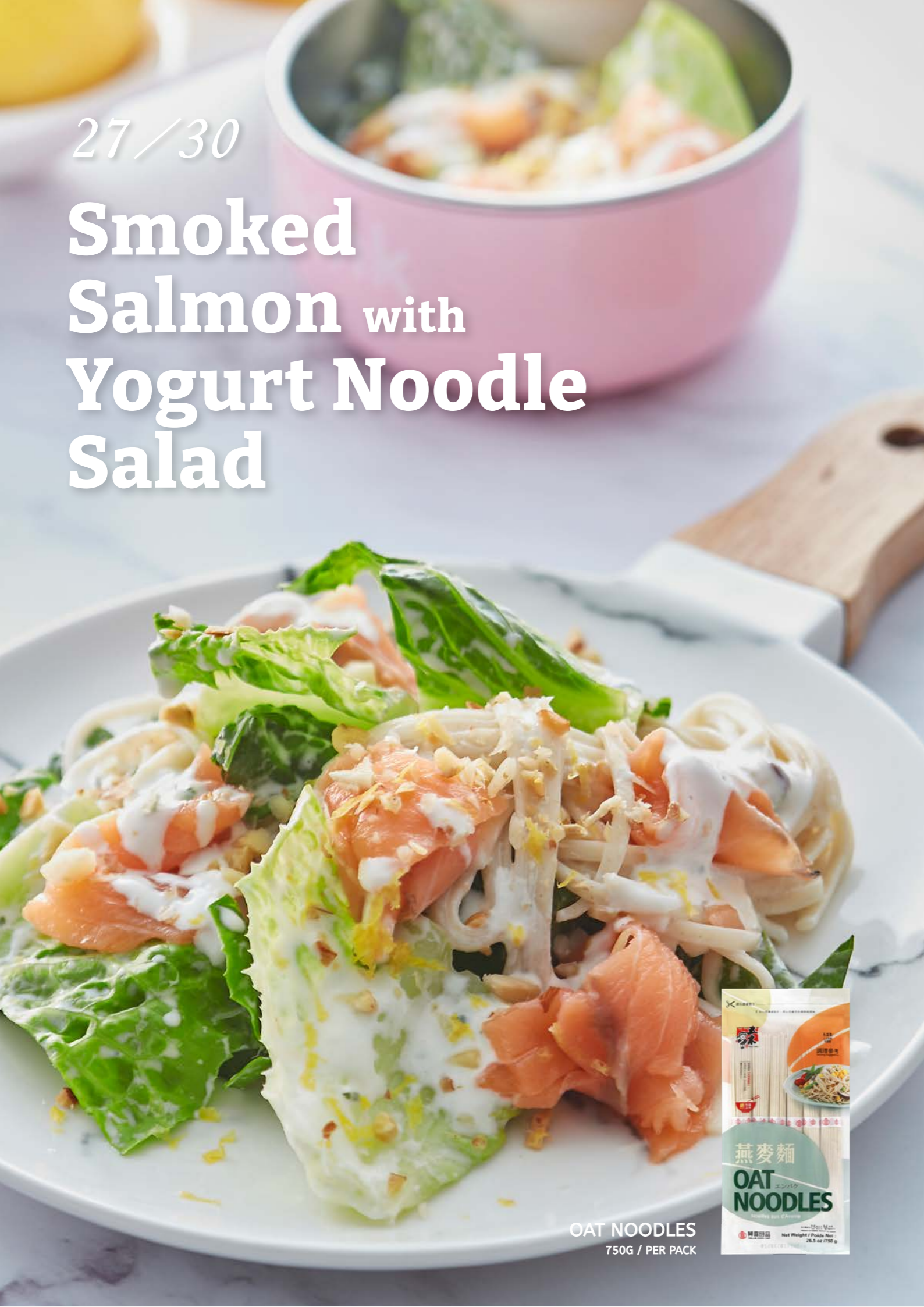
STEP 7.

Sprinkle with lemon zest before serving.



27/30

Smoked Salmon with Yogurt Noodle Salad



OAT NOODLES
750G / PER PACK



SMOKED SALMON WITH YOGURT NOODLE SALAD

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

- YOGURT 60G
- LEMON ½
- SMALL HANDFUL OF FRESH MINT OR DILL -
- MAYONNAISE 30G
- SMOKED SALMON 60G
- SEA SALT -
- FRESHLY GROUND BLACK PEPPER -
- OAT NOODLES 75G

STEP 1.

Put the yogurt, lemonade, salt, black pepper, minced mint or dill and mayonnaise into a large serving bowl and mix.



STEP 2.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.



STEP 3.

Have boiled noodle iced.

STEP 4.

Drain the iced noodle. Season the noodle with yogurt sauce that prepared in step 1.



STEP 5.

Lay the slice of smoked salmon on top of the noodle salad. Sprinkle with lemon zest and scatter with mint leaves.

28/30

Roast Salmon with Red Quinoa Noodles



RED QUINOA NOODLES
750G / PER PACK



ROAST SALMON WITH RED QUINOA NOODLES

WUMU NOODLES 30TH
ANNIVERSARY

INGREDIENTS:

- SALMON (SLICE INTO 1 CM WIDTH) 100G
- RED QUINOA NOODLES 75G

FOR THE DRESSING (6 SERVINGS)

- TOMATO (CHOPPED INTO 5MM CUBE) 1
- SHALLOT (MINCED) 15G
- CAPERS (MINCED) 15G
- THYME -
- BASIL -
- MUSTARD 10G
- EXTRA VIRGIN OLIVE OIL 20G
- LEMON ¼
- SCALLION (FINELY CHOPPED) -

STEP 1.

Mix tomato, shallot, caper, thyme, basil, mustard, olive oil, and lemonade together.

STEP 2.

Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain well and immediately refresh in cold water, then drain well and pat dry.

STEP 3.

Dress salmon with olive oil. Broil the surface of salmon with gas.

STEP 4.

Serve iced noodles on a platter, top with broiled salmon. Dressing on the salmon and sprinkle with scallion.



Stir-fried Noodles with Garlic & Spicy Pickles



ORIGINAL FLAVOR RAMEN (WIDE)
504G / PER PACK

INGREDIENTS:

- CAPERS 2TSP
- OILY TILAPIA ¼ CUP
- BROCCOLI 80G
- GARLIC (PEELED AND SLICED) 3-4
- HOT PEPPER (SLICED) ½
- RAMEN PIECE 1

- STEP 1.** Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.
- STEP 2.** Mince capers and oily tilapia, and slice garlic and hot pepper.
- STEP 3.** Pan fried the garlic till colored.
- STEP 4.** Add caper, hot pepper, and oily tilapia.
- STEP 5.** Add broccoli and water to bring out the flavor.
- STEP 6.** Add boiled noodles and stir ingredients together.

30/30

THE LIFE PHILOSOPHY OF WUMU NOODLES

WUMU NOODLES 30th Anniversary

Boba Tea Noodles (Vegan)



INGREDIENTS:

- SOYA MILK 350ML
- WATER 90ML
- OKRA (CHOPPED) 2
- BABY CORN (CHOPPED) 2
- TOFU SKIN 1
- HANDFUL MUSHROOM (SLICED) 1
- SPICY MISO PASTE 2TSP
- TAPIOCA BALLS 50G
- BLACK TEA 60ML
- CEREAL NOODLES 75G

- STEP 1.** Cook the noodles in a large pan of boiling water according to the packet instructions, stirring occasionally. Drain.
- STEP 2.** Boil soya milk and water in a deep soup pot. Pour black tea and boil together, about 2 minutes.
- STEP 3.** Add spicy miso paste, stirring. Add okra, baby corn, and mushroom to cook for 2 minutes.
- STEP 4.** Place noodles in a deep ramen bowl. Ladle with soup and top with vegetables and tofu skin.
- STEP 5.** Put a large ladleful of tapioca balls into the serving bowl.



CEREAL NOODLES
1050G / PER PACK

More Choice of Noodles.

1 CLAM SOUP NOODLES

※ORDER FROM LEFT TO RIGHT

LANZOU NOODLES 2.5LBS / PER PACK

ORIGIN FLAVOR RAMEN 750G / PER PACK



2 CHICKEN CONSOMMÉ NOODLES

※ORDER FROM LEFT TO RIGHT

THIN KAN TON NOODLES 2.5LBS / PER PACK

BEIJING NOODLES 2.5LBS / PER PACK



3 CHILLED SOBA WITH NAGAIMO (YAM)

※ORDER FROM LEFT TO RIGHT

BUCKWHEAT NOODLES 320G / PER PACK

BUCKWHEAT NOODLES 800G / PER PACK



4 GRILLED CHICKEN & SOBA CAESAR SALAD

※ORDER FROM LEFT TO RIGHT

BUCKWHEAT NOODLES 320G / PER PACK

BUCKWHEAT NOODLES 800G / PER PACK

RED QUINOA NOODLES 750G / PER PACK



5 RATATOUILLE WITH RED QUINOA NOODLES

※ORDER FROM LEFT TO RIGHT

RED QUINOA NOODLES 300G / PER PACK



6 CHICKEN CURRY RAMEN

※ORDER FROM LEFT TO RIGHT

SANXI NOODLES 2.5LBS / PER PACK

BROAD NOODLES 300G / PER PACK



7 BEEF STROGANOFF WITH OAT NOODLES

※ORDER FROM LEFT TO RIGHT

OAT NOODLES 750G / PER PACK

RED QUINOA NOODLES 750G / PER PACK



8 SPINACH NOODLE CASSEROLE

※ORDER FROM LEFT TO RIGHT

SPINACH FLAVOR RAMEN 504G / PER PACK

SPINACH FLAVOR SLICED NOODLES 650G / PER PACK



9 CREAMY SESAME PORK NOODLES

※ORDER FROM LEFT TO RIGHT

SESAME PASTE FLAVOR NOODLES 204G / PER PACK



10 SCALLOPS TSUKEMEN

※ORDER FROM LEFT TO RIGHT

SESAME PASTE FLAVOR NOODLES 204G / PER PACK



11 JAPANESE STYLE PAN-FRIED NOODLE

※ORDER FROM LEFT TO RIGHT

SHANGHAI NOODLES 2.5LBS / PER PACK
YELLOW NOODLES 2.5LBS / PER PACK
YELLOW NOODLES 4LBS / PER PACK



12 PAN-FRIED BEEF NOODLES

※ORDER FROM LEFT TO RIGHT

YOLK NOODLES 375G / PER PACK



13 CHILLED SOBA WITH NAGAIMO (YAM)

※ORDER FROM LEFT TO RIGHT

ORIGIN FLAVOR RAMEN 504G / PER PACK
KAN TON NOODLES 375G / PER PACK



14 KOREAN JJAMPPONG (HODGEPODGE)

※ORDER FROM LEFT TO RIGHT

ORIGINAL FLAVOR RAMEN (WIDE NOODLES) 504G / PER PACK
SLICED NOODLES 650G / PER PACK



15 SEAFOOD NOODLE PANCAKE

※ORDER FROM LEFT TO RIGHT

OAT NOODLES 750G / PER PACK
GUANGDONG CHOW MEIN 2.5LBS / PER PACK



16 BURNING NOODLES

※ORDER FROM LEFT TO RIGHT

DRY NOODLES (THIN) 4LBS / PER PACK
SHANDONG NOODLES 2.5LBS / PER PACK



17 SICHUAN BOILED BEEF NOODLES

※ORDER FROM LEFT TO RIGHT

SICHUAN SPICY DRIED NOODLES 376G / PER PACK
HOT SPICY NOODLES 416G / PER PACK



18 SPICY FUNGUS COLD NOODLES

※ORDER FROM LEFT TO RIGHT

DIETARY FIBER PLUS NOODLES 750G / PER PACK
DIETARY CALCIUM PLUS NOODLES 750G / PER PACK



19 SPICY COCONUT CHICKEN NOODLES

※ORDER FROM LEFT TO RIGHT

MALA FLAVOR NOODLES 202G / PER PACK
HOT SPICY NOODLES 416G / PER PACK



20 HOT CHILI BEEF NOODLE WITH PICKLED
MUSTARD GREENS

※ORDER FROM LEFT TO RIGHT

MALA FLAVOR NOODLES 202G / PER PACK
SICHUAN SPICY DRIED NOODLES 376G / PER PACK



21 CHICKEN SOBA SPRING ROLL WITH SALSA SAUCE

※ORDER FROM LEFT TO RIGHT

- BUCKWHEAT NOODLES 800G / PER PACK
- BUCKWHEAT NOODLES 320G / PER PACK



22 NOODLE SALAD WITH GRILLED MANGO & PROSCIUTTO

※ORDER FROM LEFT TO RIGHT

- TOMOSHIRAGE SOMEN NOODLES 400G / PER PACK
- ENRICHED NOODLES 300G / PER PACK
- FUZHOU NOODLES 2.5LBS / PER PACK



23 CREAMY CHOCOLATE CHICKEN NOODLES

※ORDER FROM LEFT TO RIGHT

- DIETARY CALCIUM PLUS NOODLES 750G / PER PACK
- ORIGINAL FLAVOR GUANMIAO NOODLES 1000G / PER PACK



24 SHRIMP NOODLE CAKE WITH SRIRACHA MAYO

※ORDER FROM LEFT TO RIGHT

- SILVER LINE NOODLES 400G / PER PACK
- TOMOSHIRAGE SOMEN NOODLES 400G / PER PACK
- TAIWAN TRADITIONAL THIN NOODLES 3LBS / PER PACK



25 BLACK CHOCOLATE CURRY NOODLES

※ORDER FROM LEFT TO RIGHT

- DRY NOODLES (WIDE) 4LBS / PER PACK
- BROAD NOODLES 300G / PER PACK



26 CHILLED NOODLES WITH YUZU & CHICKEN

※ORDER FROM LEFT TO RIGHT

- WU-LUNG NOODLES 300G / PER PACK
- THIN KAN TON NOODLES 375G / PER PACK
- THIN KAN TON NOODLES 3750G / PER PACK



27 SMOKED SALMON WITH YOGURT NOODLE SALAD

※ORDER FROM LEFT TO RIGHT

- OAT PASTA 750G / PER PACK
- RED QUINOA NOODLES 750G / PER PACK



28 ROAST SALMON WITH RED QUINOA NOODLES

※ORDER FROM LEFT TO RIGHT

- RED QUINOA NOODLES 300G / PER PACK



29 STIR-FRIED NOODLES WITH GARLIC & SPICY PICKLES

※ORDER FROM LEFT TO RIGHT

- ORIGINAL FLAVOR RAMEN (WIDE NOODLES) 504G / PER PACK
- ORIGINAL FLAVOR GUANMIAO NOODLES 1000G / PER PACK



30 BOBA TEA NOODLES (VEGAN)

※ORDER FROM LEFT TO RIGHT

- CEREAL NOODLES 1050G / PER PACK
- OAT NOODLES 750G / PER PACK





SPECIAL THANKS TO

WUMU NOODLES 30TH
ANNIVERSARY

Special thanks.

YI-YU KITCHEN

The shooting scene provided by
GREAT YEAR BUILDING MATERIA/ YI-YU KITCHEN





30th

WU MU has been committed to making delicious noodles. We have developed various facets and flavors of noodles on shelf. 30th anniversary in north America, we would like to deliver 30 noodle cousins using WU MU noodles and fresh ingredients, and simple techniques. The recipes are easy and perfect for the home cook.