



# What Is Shiroishi Umen?

Shiroishi umen, which boasts a 400-year tradition, is said to have originated from a story in which Suzuki Ajiemon learned from a traveling monk a noodle-making method that didn't use any oil for the sake of his sick father. As the story goes, by eating this noodle, made only with wheat flour and salt and then served warm, his father quickly recovered. Thus, this noodle, born from warm human kindness, came to be known as umen “温麵” (literally translates as warm noodle). Now, the 7th of every month is designated as Shiroishi Umen Day\*, and umen is still loved as a healthy local specialty.

\*Based on the Oshu Shiroishi Umen Promotion Ordinance



Shiroishi Castle

## Shiroishi Sightseeing Navigation



### Tourist Information

Shiroishi Station Tourist Information Center

☎ 0224-26-2042

Opening Hours : 9am until 5:30pm

Shiroishi-Zao Station Tourist Information Center

☎ 0224-24-5915

Opening Hours : 9am until 6pm

Shops and restaurants may not be able to speak foreign languages.

### Bus and Taxi Information

Miyako Bus Shiroishi Branch

☎ 0224-25-3204

Shiroishi Taxi

☎ 0224-26-2154

Kikuchi Taxi

☎ 0224-26-3121

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All data as of March 2022  
The content (opening hours, closed days, etc.) may have changed. Please inquire at each store for more information.  
\*Prices include tax.

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Castle Town Shiroishi

# Umen Map

16 Shops

You'll Want to Visit Right Away Today



## 1 Hikari-an

This is a shop directly managed by Kichimi Noodle, famous for its Tsurigane brand Shiroishi Umen. Enjoy the best hand-stretched Shiroishi umen in this traditional thatched-roof house. This is a specialized shop for Shiroishi umen.



## 2 Umen Tea House: Seiji-an

Founded in 1883, this is a shop directly managed by Sato Seiji Noodles, the manufacturer of Shiroishi umen. The hot Sendai miso-flavored kenchin umen has plenty of local vegetables. Enjoy the flavor that has been passed down through generations.



## 3 Nakajima: Origin of Umen

Located in front of Shiroishi Station Nakajima maintains the flavor that lives up to the name of origin. Enjoy the harmony of warm noodles, ingredients, and dashi broth.



## 4 Shiroishi Umen Yamabuki-tei

This umen restaurant is directly managed by the Oshu Shiorishi Umen Association. Enjoy our most popular crispy fried tempura umen. Served with small dishes, pickles, and dessert, and you can choose whether to serve warm or cold.



## 5 Kanto-ya

Their niboshi meat umen boasts big chashu with an odorless, authentic niboshi dashi. There are also many original menus from Kanto-ya.



Kamasaki Onsen Town



Central Shiroishi city



Shiroishi umen

## 6 Shinshin-tei

Miraculous fusion of Sendai specialty beef tongue and Shiroishi umen. The soup is the Korean gomtang soup. By mixing in the side dish miso-marinated hot pepper, the soup will change the flavor and provide an added enjoyment. Please enjoy Shiroishi umen with beef tongue together.



Beef tongue umen

## 15 Ichiriki-an

They serve delicious umen with bouncy hand-stretched umen noodle in soup with rich dashi flavor. Local Shiroishi ingredients, such as natural water from Zao and local vegetables, are lavishly used. Enjoy your meals in a relaxed, private room.



Umen set with tempura

## 14 Japanese Cuisine Konohana at Venezian Hotel Shiroishi-Zao

In a relaxed, open space, there are 70 seats in 16 tables distributed in semi-private rooms. We have recently started offering Western cuisine! Enjoy our Western cuisine along with Japanese dishes.



Duck umen

# Castle Town Umen Map



## 13 Cafe & Shop Sui

The 9-cm-long noodles are easy to cook and popular among customers, as the sauce doesn't splash when eating it. You can savor the original flavor of the noodles.



Chicken and mushrooms

## 12 Yuppo-tei

They serve umen covered in egg with thick sauce containing a lot of vegetables and mushrooms. It makes you feel full but is very healthy!



Kenchin umen

## 11 Miyagi Coop Selavi Shiroishi Store Copal

Directly procuring raw umen noodle from Sato Seiji Noodles, who has been making Shiroishi umen since 1883, they serve delicious umen.



Kakiage umen

## 7 Shiroishi Castle Museum Tea House

Their Shiroishi umen comes with meat-mixed miso with intense flavor. Enjoy it mixed well with the broth. Please feel free to visit us when you're exploring the Shiroishi Castle or Masuoka Park.



Tanuki umen Mini cutlet bowl set

## 8 Soba Place Choju-an

The Kojuro Set will fill both your taste buds and stomach with freshly fried namako tempura, rice, small dishes, and pickles, with umen served hot or cold to your liking. We keep our traditional tenai method for umen making.



Kojuro set meal

## 9 Seasonal Chinese Cuisine Totenkaku

Ra-umen, which originated here, has hand-stretched umen in a chicken gizzard ramen soup, topped with a ramen-style topping. Enjoy a healthy warm noodle.



La Umen

## 10 Shiroishi Onsen Yakushi no Yu

Their hand-stretched umen comes directly from one of the best umen manufacturers. Savor the taste of umen brought forth by seasonal tempura, together with a natural hot spring.



Tempura umen