



United Pacific Company, Inc.
P.O. Box 628
Beaverton, Oregon 97075-0628

NEW ITEMS



- 0406111 Nama Ramen Bulk w/Miso Soup Base
 - 0406112 Nama Ramen Bulk w/Shoyu Soup Base
 - 0406113 Nama Ramen Bulk w/Tonkotsu Soup Base
 - 0406114 Nama Ramen Bulk w/Tan Tan Soup Base *
- Pack/Size: 36/5 oz**

Wholesale: \$ 41.40 per case
\$ 37.80 5 cases or more

- 0406115 Nama Ramen w/Miso Soup Base
- 0406116 Nama Ramen w/Shoyu Soup Base
- 0406117 Nama Ramen w/Tonkotsu Soup Base
- 999 Nama Ramen w/Tan Tan Soup Base *

Pack/Size: 12/2 pcs

Wholesale: \$ 31.20 per case
\$ 29.40 5 cases or more

** Note: Currently not available*



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Shoyu Ramen
Boiling time for noodles:
2 minutes and 30 seconds
- 3 minutes



Miso Ramen
Boiling time for noodles:
3 minutes - 3 minutes and
30 seconds



Tonkatsu Ramen
Boiling time for noodles:
1 minute and 30 seconds -
2 minutes

Sun Noodle Ramen

2 Servings (with soup base)

We proudly offer three different types of soup. First, a Japanese-style shoyu (soy sauce) soup base imported from Japan. Second, an aged and flavorful miso (soybean paste) soup base also from Japan. Third, by combining pork bones and other raw materials, our soup is slowly cooked until it becomes a thick liquid; this is our tonkotsu soup base.

Cooking Method

- ① In a large pot, bring 7 cups of water to a boil. Put the noodles in to the pot and stir the noodles well. Cook the noodles according to the time stated on the package. **We created three different types of noodles to match each soup mentioned above to bring out the authentic flavor.**
- ② While the noodles are cooking, put the soup base that is included in the package into a serving bowl and add 1 - 1 ½ cups (300 ml) of hot water and mix well.
- ③ Once the noodles are cooked, strain the water and put the noodles into the serving bowl. We recommend that you top your ramen with a boiled egg, char siu, green onions, and/or anything else you may enjoy it with.

You may purchase our products at Japanese and Asian supermarkets.

Restaurant owners:

We are able and willing to create noodles that will match any specific type of soup you may have in mind. Please feel free to contact us and let us work together to bring out the authentic flavor of ramen here in the U.S.

Welcome!

"The upcoming popular Japanese food after sushi is ramen!" "In NY and LA, ramen is a big hit!" Currently, these are the things being said around the world about ramen. We want to work hard to make ramen the next common Japanese food here in the U.S.

At Sun Noodle, we strive everyday to perfect the quality and taste of our products by using the Japanese method of manufacturing noodles. Our noodles are made fresh everyday here in Los Angeles without the use of preservatives and artificial food coloring.

A majority of Sun Noodle's customers are restaurants and specialty ramen shops across the U.S. and Canada.

"Although the noodles have already been in the soup for 10 minutes, it doesn't get soggy."

"The noodles have a wonderful bite and texture."

"There is a nice aroma to the noodles."

The faith and admiration professional ramen chef's have in our noodles makes us proud and we would like to share these products with you to enjoy at home.

United Pacific Company

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Sun Noodle California
Noodle and Soup Base Ingredient List

Noodles

- Wheat flour, water, egg white, wheat gluten, sea salt, sodium carbonate, potassium carbonate.

Shoyu Soup Base

- Water, soy sauce, vegetable oil, salt, monosodium glutamate, sugar, spice, fish extract, yeast extract, disodium inosinate, caramel color, guar gum.

Miso Soup Base

- Soybean paste, water, vegetable oil, salt, rice fermented seasoning, monosodium glutamate, sugar, alcohol, carrot, garlic, sesame oil, disodium 5 inosinate, ginger, spice, onion.

Tonkotsu Soup Base

- Water, pork liquid extract, salt, pork oil, soy sauce, hydrolyzed soy protein, monosodium glutamate, disodium inosinate, sugar, chicken liquid extract, sesame oil, yeast extract, ethyl alcohol, corn starch, caramel color, garlic & ginger flavor extract, spices.