

**Bungotakada Soba Dojo**

At the soba dojo in central Bungotakada, instructors guide participants through the step-by-step process of making buckwheat noodles from scratch. The process begins with portioning out the flour and adding water in the proper ratio, and then the dough is kneaded to the right consistency. The instructor walks the students through the proper rolling technique to get noodles of the ideal thickness. The noodles are then cut into even strips before being cooked and served as *zaru soba* (drained and served cold with a dipping broth) along with simple condiments like freshly grated *wasabi* (Japanese horseradish) and locally grown *shiro negi* (Welsh onion). Other soba-related products can also be purchased at the dojo including *dattan soba cha* (Tartary buckwheat tea) and uncooked noodles for takeaway.