

# Know Your Noodle

NOODLES AND THE SOUPS THAT LOVE THEM

By Sarah Decker and Trask Bedortha

**Soba Noodle:** Served hot or cold, these noodles are made from buckwheat flour giving them an unmistakable brown hue and hearty, nutty flavor.

*Pictured (below):* Hot broth with seaweed, bean sprout and egg. *From Kamatori*

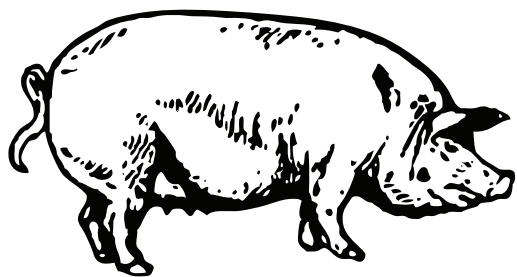


**Ramen Noodle:** Probably the most identifiable wheat noodle, these are a long, narrow noodle, mild in flavor and readily available down to their dried, packaged brick form.

*Pictured (right, top to bottom):*

Tokyo (house-made noodles and miso broth, seaweed, pork and fried chicken thighs) *From Tokyo Ramen*

Shoyu Wakame (bamboo shoot, corn, seaweed, pork, green bean) *From Toshi's Ramen*



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for Saturday Market  
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