

The ancient Chinese invention of the noodle still enjoys popularity in Asian cuisine to this day. The types of noodles available differ almost as vastly as the common dishes in which they appear. Here is a short guide to a select few of the most common noodle soups, as well as the various noodles found immersed in their broth.



Udon Noodle: The thickest of the common wheat noodle is chewy yet mild in flavor.
Pictured (above): Oddeng Udon (noodles and fish cakes in shoyu broth) *From Sushi Ya*

Rice Noodle: In most popular instances, these noodles are narrow and flat. They tend to cook up softer and take on the flavor of their soup more readily.

Pictured (top to bottom):

Spicy Pho (spicy beef, lemongrass broth and vegetables) *From Bon Mi*

Phnom Penh (pork stock, ground pork, pork meatball, roasted garlic, bean sprout) *From Angkor Cambodian Café*

BBQ Pork Pho (in chicken broth) *From Yi Shen*

Kamatori 1044 Willamette St. | **Sushi Ya** 5 E 8th Ave. | **Tokyo Ramen** 1733 Pearl St | **Toshi's Ramen** 1520 Pearl St.
Angkor Cambodian Cafe 1810 Chambers St. | **Bon Mi** 153 E Broadway | **Yi Shen** 1915 W 11th Ave.

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