



DISHPATCH KOYA Express Udon User Manual

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KOYA
EXPRESS UDON
Udon noodles with:
Buta miso (pork mince, miso)
or
Kitsune (sweet fried tofu, spring onion)
or
Kaiso (mixed seaweed, sesame)

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COOKING TIME:
25–30 MINUTES

SERVES 2

(1) Udon

IN YOUR BUTA MISO BOX

(2) Dashi

(3) Buta miso

(4) Short spring onions

IN YOUR KITSUNE BOX

(2) Dashi

(4) Short spring onions

(14) Kitsune

IN YOUR KAISO BOX

(7) Long spring onions

(8) Veggie dashi

(9) Wakame

(10) Nori

(11) Kombu

(12) Tororo

(13) Sesame seeds

START WITH YOUR UDON

There are three stages to cooking the udon (1): boiling, cooling and warming.

1. To boil: fill a large saucepan almost to the brim with 3–4 litres of unsalted water. Once boiling, gently shake and pull the udon noodles to separate them and lower them into the water for 15 minutes. Add a dash of cold water if it looks likely to bubble over.
2. To cool: when the 15-minute timer is up, drain the udon. Fill the same pot back up with cold water and return the noodles to cool them.
3. To warm: warm the udon depending on your chosen express box below.

BUTA MISO

1. Pour the dashi (2) into a saucepan over high heat and reheat for 5–6 minutes, until piping hot.
2. Heat the buta miso (3) in a small saucepan on medium heat for 4–5 minutes, stirring occasionally.
3. Divide the cooled udon between serving bowls, then pour over the dashi. Place the buta miso on top and garnish with the spring onions (4).



KITSUNE

1. Pour the dashi (2) into a saucepan over a high heat and gently add the kitsune (14) and its broth from the bag. Reheat for 5–6 minutes, until everything is piping hot.
2. Divide the cooled udon between serving bowls, then pour over the dashi. Gently place the kitsune on top and garnish with the spring onions (4).



KAISO

1. Pour the veggie dashi (8) into a saucepan over high heat and reheat for 5–6 minutes, until piping hot.
2. Divide the cooled udon between serving bowls, then pour over the dashi. Arrange the wakame (9), nori (10),

kombu (11) and Toronto (12) on top.

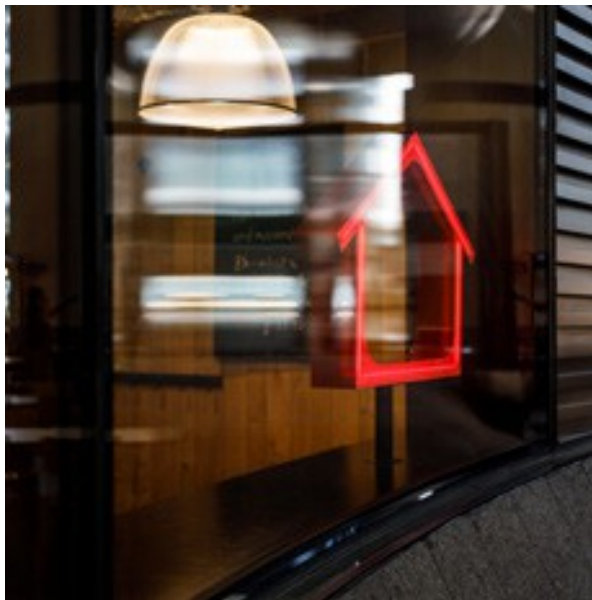
3. Garnish with the sesame seeds (13) and spring onions (7).



ABOUT KOYA

Koya is the project of Japanese udon specialist Shuko Oda, who has two London spots, in Soho and the Bloomberg Arcade. Shuko serves an extensive variety of udon bowls with every imaginable combination of hot and cold noodles. Koya is not, however, classic Japanese. Shuko explains that each dish on the menu reflects the multiple nationalities of the chefs working in the restaurant, combining Japanese with European flavors and locally sourced ingredients.





STORAGE

Transfer all components to the fridge as soon as received. **Ensure all chilled items are cold on arrival; do not eat if warm.**

CONSUME BEFORE

The Monday after delivery. See the date on the sticker inside the box's lid.

GOT A QUESTION?

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INGREDIENTS

Udon: wheat flour, tapioca flour, salt, cornflour. Dashi: dried bonito, dried anchovies (fish), hongaeshi (soybeans). Buta miso: pork belly, saké (alcohol), soy (soybeans), red and white miso (soybeans), sugar. Spring onions. Veggie dashi: kombu, dried tomatoes, shiitake, hongaeshi (soybeans). Wakame seaweed. Nori: Nori seaweed, soy (soybeans), saké (alcohol), mirin (alcohol). Tororo seaweed. Kombu: kombu seaweed, soy (soybeans), saké (alcohol), mirin (alcohol). Sesame. Kitsune: tofu (soybeans), brine.

ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in bold.
Made in a kitchen that handles all 14 allergens.

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Documents / Resources



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References

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