

March 15, 2016

Japan Airport Terminal Co., Ltd.

“cuud,” A New Curry Udon Restaurant, Opens March 18
Under the Directorship of Hiroshi Nagashima, Master of Contemporary Japanese Cuisine



Tokyo Airport Restaurant Co., Ltd. (Headquarters: Haneda Kuko 3-3-2, Ota-ku, Tokyo; president Masatoshi Akahori), a member of the Japan Airport Terminal Group, is pleased to announce the opening on Friday, March 18 of “cuud,” a new restaurant specializing in curry udon noodles conceived and directed by Hiroshi Nagashima, one of the masters of contemporary Japanese cuisine. The new restaurant will allow us to offer a truly outstanding taste experience to visitors from all over the country and around the world. Blending a Japanese-style stock with rich spices and seasonal vegetables, the curry-flavored udon noodle soup offers an exquisite blend of lightness and spicy bite. Enjoy!

South Wing, 2F, Terminal 1



For more information

Japan Airport Terminal Co., Ltd. (Public Relations Div.) Tel: +81-3-5757-8030
(9:00–17:30; excl. Sat., Sun., and holidays)



内装設計

松井 亮 (松井亮建築都市設計事務所)



監修・指導

長島 博 (総料理長)

Restaurant Information

Opening day	Friday, March 18, 2016
Location	South Wing, 2F, Terminal 1, Haneda Airport
Name	Cuud
Hours	5:30–20:00
Tel.	03-5757-8857
Menu	<ul style="list-style-type: none"> • Curry udon

(A rich curry combining stock and spices)

- Tomato curry udon

(A mild curry with distinctive tomato flavor)

- Half and half

(The best of both worlds)

- Steamed seasonal vegetables

* We also offer rice and seasonal vegetables pickles.

Made With the Finest Ingredients

□ Stock

Our stock is made using dried mackerel and sardine flakes produced in in Kyushu. To this we add cumin, coriander, fenugreek, and other spices, before steaming it cooking it with onions, tomatoes, cashew nuts, ginger, and other ingredients

□ Udon noodle

Our unique udon noodles are made from 100% Hokkaido wheat. Our patient 24-hour preparation process gives our noodles their distinctively chewy bite.

□ Rice

We offer 100% Japanese-grown brand-name rice.

□ Vegetables

We select only the very finest vegetables for our homemade pickles and steamed vegetables.

How to Enjoy Our Curry Udon Noodles

- First, try a taste of the noodles on their own while they are still hot
- Try putting some rice in your soup for a different taste sensation.
- Add vegetables (extra order) to the soup to bring out a seasonal flavor.
- Add more of the Japanese broth for a gentle mild flavor till the end of the bowl.

Curry udon noodles are one of the prepared and savored in different ways in different parts of Japan. Every bowl offers something different! We hope you will visit our restaurant and try our unique take on this beloved culinary tradition, which can be enjoyed nowhere else.