

Keitaku Mazesoba at Vivocity has an attractive grand opening promotion

Description

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Mazesoba is a brothless Japanese noodle dish. I liken it to the Japanese version of Singaporeâ??s bar chor mee. Essentially you get all the noodles with the ingredients displayed neatly on the top. You then mix it up. So yes, you have to do the mixing but the bar chor mee you get at the hawker centers come pre-mixed. In my personal opinion, they are very similar.

So there is a new Keitaku Mazesoba open at Vivocity. I believe there are two other outlets. One at Marina Square and another at Hillion Mall. Iâ??ve walked past the Marina Square one but never ventured to Hillion Mall beforeâ?¦

Oh and there is an attractive promotion. Buy 2 bowls of Mazesoba and you will get 1 free! You also get free noodle refills. Take note, the promotion is only until the 19th of March 2025.


Mazesoba
Vivo City
Congratulations & Best Wishes on your Official Opening Ceremony
From:
Lim Traders Pte Ltd.
MAZESOBA
KEITAKU
日式拌面
FREE REFILL NOODLE
GRAND OPENING PROMOTION
BUY 2 GET 3RD FREE
19-2-2025(WEDNESDAY) TO 19-3-2025(WEDNESDAY)
FREE!
HARD-BOILED EGG
SOUP
$5 OFF
TOP 1
M1
招牌干拌
日式拉面
SIGNATURE
MAZESOBA
KEITAKU MAZESOBA #02-135

Here is the menu. It looked like a great deal with free hard-boiled eggs and soup.



These were their best sellers. They placed this permanently at the entrance.


KEITAKU
MAZESOBA
日式拌面
TOP 1
M1
招牌干拌日式拉面
SIGNATURE MAZESOBA
$13.9++
M2
三文魚明太魚籽干拌日式拉面
SALMON MENTAI IKURA MAZESOBA
$16.9++
TOP 2
M3
超級蒜香叉燒干拌日式拉面
SUPER GARLIC CHARSIEW MAZESOBA
$15.9++
TOP 3
FREE!
HARD-BOILED EGG & SOUP
++ PRICES DISPLAYED ARE SUBJECTED TO 10% SERVICE CHARGE AND 7% PREVAILING GST
ALL PICTURES SHOWN ARE FOR ILLUSTATION PURPOSE ONLY

Time to load up on some protein.

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Vinegar

One thing to note about the soup. It was more peppery than umami. It was not very good but it was free and you could get free top ups. The soup reminded me of the type of soup you would get from the noodle stall at the hawker centres. Spoiler alert, I do think that this Mazesoba is more like bar chor mee than anything Japanese.

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This is the Teriyaki Chicken Mentai Mazesoba.



This is the Signature Mazesoba.

As you can see, the noodles that are being used is the yellow egg noodles that you can find at noodle shops at coffeeshops and hawker centers selling bar chor mee.

The noodles for Mazesoba need to be thick and able to absorb the various sauces within the dish. The thing about the typical yellow egg noodles is that it does not do such a good job of absorbing the flavors of the ingredients. If it does, the flavor of the noodles itself seems to mask it.


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Oh as I am vegetarian, I got the Mala Tofu Mazesoba. I could not finish this as it was too spicy. If you cannot take excessive spice, this should not be an option for you.

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I had previously reviewed another Mazesoba outlet at Suntec. This is the review:
https://littlebigreddot.com/tokyo-mazesoba-at-menya-kokoro/

As a suggestion to Keitaku, perhaps you can try using this type of noodles? This is the type of noodles that Menya Kokoro uses and I think it does a wonderful job of absorbing flavors.

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All things considered, $13.90 for a bowl of Mazesoba is a great deal. With the promotion, it makes it an even more compelling proposition. However, if you think of it as a bowl of bar chor mee, then it is overpriced. To me, the key is the type of noodles that is used.

Hey, maybe just go and give it a try and see how it works for you.

Yours sincerely,

Daryl

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