

Tokyo Mazesoba at Menya Kokoro

Description

default watermark

The simplest way to explain mazesoba to Singaporeans would be to tell them that this is the Japanese version of Bar Chor Mee. That would not be a far stretch from the truth. Mazesoba is dry noodles with an assortment of ingredients which have to be mixed up before consuming. The fact that vinegar is an optional, but in my opinion essential, addition suggests that this is much closer to Bar Chor Mee than we think it is.



The outlet in question in this blog post would be Kenya Kokoro at Suntec City. It is located on the 3rd level. For those who are familiar with the history of Suntec, this used to be where the first Kushinbo outlet was located.



The kitchen was right at the back of the restaurant. I never understood why these bar seats were less popular. If I was there alone I would request to sit here.



When you visit a place for mazesoba, you really need to focus. You are here for mazesoba. Other options should be a mere consideration.



Just for mentions sake, they do serve other options as you can see from the menu.

For vegetarians and vegans, the Vegan Mazesoba on offer is truly epic.



It comes with thick soba noodles, cabbage, tomatoes edamame and cucumber for that added crunch and texture, beancurd skin for sweetness, beans with mustard and a slice of lemon for a slight tangy taste.

A set comes with a salad and a drink.



default watermark

This adds $4.20 to the $14.80 bowl of Vegan Mazesoba.



The wait was about 15 minutes for the bowl of mazesoba to arrive. The staff will give you this instruction card as to how you should enjoy your mazesoba. In summary, mix it and try it and add vinegar as required. Once you are about done, you can request for a small serving of rice to mix it with the remaining sauce at the bottom of the bowl.


麺屋
default watermark

This is how it looks mixed.



default watermark

A relatively generous serving of vinegar went into my bowl of mazesoba.


default watermark

For those who are thinking that they cannot finish a serving of rice, this looks more like one spoonful of rice. Donâ??t worry, it is not a lot and it goes very well with what is left of the bowl of mazesoba.

I was with my colleague Wilber. He ordered the Chashu Mazesoba and there was a lunch set meal.

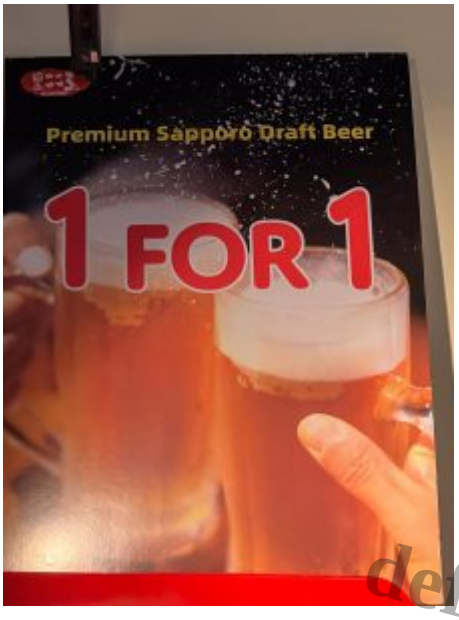




This was his side. The Chikuwa Tempura.


KOKORO
LUNCH SET
Monday-Friday, 11am-3pm, Dine In only, *Except Public Holiday*
Choose 1 main
FREE
Dessert of the day
Hot Genmai or Ice Sencha
Value Lunch Set
$14.80++
V1 Chashu Mazesoba
V3 Aka Spicy Ramen
V2 Chashu Ramen
Choose 1 Side Dish
VC1 Spinach Salad / VC2 Chikuwa Tempura / VC3 Mentai Gohan
Premium Lunch Set
$17.80++
FREE
Dessert of the day
Hot Genmai or Ice Sencha
Choose 1 main
P4 Ebi Ramen
P3 Iekei Ramen
Choose 1 Side Dish
PC1 Chuka Kurage / PC2 Mentai Tamagoyaki / PC3 Ikura Gohan
P1 Beef
THIS PROPERTY BELONGS TO MAKOTO-YA (S) PTE LTD
MAKOTO-YA
SAPPORO

Here is the lunch promotion.



default watermark

There is a 1-for-1 promotion on premium Sapporo draft beer as well. For those who enjoy beer.

I was there for the mazesoba. Not for the first time. It was good.

Yours sincerely,

Daryl

Kenya Kokoro @ Suntec City
3 Temasek Boulevard, Mall, #03-313 Suntec City, 038983
Mondays to Thursdays: 11 am to 3 pm, 5 pm to 9 pm
Friday and Saturday: 11 am to 930 pm
Sunday 11 am to 9 pm

For the latest deals and content, join our Telegram channel here today!

You May Also Like

- Beard Papaâ??s 1-for-1 Cream Puffs From 14 to 16 April â?? Membersâ?? Spring Sale at 6 Outlets
- Mincheng Bibimbap at Funan
- EAT.DRINK.MAN.WOMAN at 79 Kampong Bahru

Date Created
04/12/2023

Author
daryllum

default watermark