Welcome to Sapporo Ramen Kyowakokou
Popular Ramen shops from all over Hokkaido all at one location!

Sapporo Ramen Kyowakokou is admission-free. Credit cards are not accepted except at the souvenir shop and shaved ice shop.

How Hokkaido Ramen Was Born
The Ramen culture in Hokkaido, which occupies approximately 20% of the nation’s land, is said to have roots in Hakodate. Evidence of Hokkaido Ramen has been found all over Hokkaido between the Meiji Era and the beginning of the Showa Era. However, the present state of Ramen which features a distinct taste unique to each area is said to have begun with the Ramen vendors during the middle of 1940’s. Because the temperature varies in most towns and cities in Hokkaido due to the freezing during winter, Ramen which is hot, rich and full of ingredients and noodles, is preferred more by Hokkaido people than people in Honshu. A “typical Hokkaido Ramen” is defined as a meal in a bowl that heats the body and satisfies hunger.

Sapporo Ramen Kyowakokou
1-1-2-5, Susukino, Susukino-ku, Sapporo, Hokkaido 060-0851
Hours 营業時間 普通日間 11:00–21:00 (last order)
(Sharp 13:30, Last order 16:40)

Free Wi-Fi access is available inside the building. Wi-Fi is available in the building. You can enjoy free Wi-Fi in the building.

TEL 011-209-5031

www.sapporo-esta.jp/ramen/
Shirakaba Sansou
Rich flavored miso is infused with sesame oil and garlic.

Misono
Made with the miso fermented at the northernmost severely cold area that established a hundred twenty years ago. Juicy grilled pork is added for topping is considered to be one of our recommended dishes.

Ajisai
Ajisai holds a main branch in Hakodate. The salt-based Ramen is popular for its extremely clear soup.

Yoshiyama Shouten
The aroma of sesame is the main quality of each bowl of Ramen that has a rich but clean taste.

Shodai
Shodai is a popular ramen shop in Otaru. Enjoy the rich and bold flavor of the soup and aged noodles.

Sora
Hokkaido Mochi pork soup stock and grilled miso are blended nicely to create a delicious moisu Ramen.

Yukimura
Koji born of the perfect climate in Japan are key!

Baikouken
Famous Ashikaga Ramen shop that specializes in an original blend of excellent soy sauce based ramen.

Recommend!

Miso Ramen ¥880
Aburi (grilled) Pork Miso (with picked soft-boiled egg) ¥960

Sapporo Exclusive
Special Shio Ramen ¥930

Recommend!

Baises Goma Miso Ramen ¥850

Recommend!

New Miso ¥890

Recommend!

Miso Ramen ¥880

Recommend!

Miso Ramen ¥850

Recommend!

Tokusen Shoyu Ramen ¥990