



## Garaku Soup Curry Restaurant in Sapporo, Hokkaido

### Description

There is a saying that there are three types of Singaporean. The first type is in Japan. The second just returned from Japan. And the third is going to Japan. Apparently the favourable exchange rate has been an impetus for my family to make multiple pilgrimages to various parts of Japan. This time it was late November and early December and we took a trip to Sapporo, Hokkaido.

Every area in Japan has some dish that it is famous for. Hokkaido is famous for its soup curry. In my opinion, it is merely just watery curry with some protein and vegetables. Whatever the case, it was comforting to have a hot bowl of soup curry in the middle of the Sapporo winter.

I tried a few soup curries from various restaurants in Sapporo. Every one had a slightly different take on the dish. A simple search pulls out some famous soup curry restaurants. One of the more highly ranked restaurants was Garaku.

Garaku is located close to Susukino station. That is where my family stayed for this trip. It is in my opinion the most ideal place to stay if you are there to shop and eat. Tanukikoji Shopping Street is at your doorstep as well as the popular ramen street. Garaku is located at the end of Tanukikoji Shopping Street.

There was a queue when we arrived at about 145pm. However, the line moved relatively quickly and we were seated in about 15 minutes. The place was spacious and most of the patrons were local Japanese. A sign that this might not be a tourist trap as locals are patronising. The photos are taken when the place was closed. Garaku closes at 3pm and reopens at 5pm.

You need to look for this container. This is the entrance. Yes there will be a queue.



This is what surrounds Garaku.

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This is where you sit and queue.

*default watermark*







The queue started from the staircase.

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**KEEP LEFT**

Please wait in line.

左に寄り並んで  
お待ちください



**PLEASE DON'T LINE  
UP HERE.**

帰るお客様の通路ですのでこちらに  
並ばないで下さい





Yes you walk down into the restaurant.

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The restaurant is well spaced out. It is not like many ramen outlets in Japan.

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The restaurant was full up to closing time.

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Here is the menu. The prices were very reasonable.

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The chicken option was the popular and recommended option. You get to select your spiciness. I went for level 2 and it was spicy by my standard.

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## GARAKU menu

1

Select your curry!

Large soup +¥220

- Tender Chicken Thigh with Vegetables
- Marina Seafood Bowl with Snow Crab Gratin
- GARAKU Special Hokkaido Camembert Cheese Wheel
- Slow Roasted Kakuni/Pork Belly
- Assortment of 15 Vegetables
- Kamifurano Pork Shabushabu with Assortment of Mushrooms
- Assortment of Mushrooms
- Fried Chicken Thigh with Vegetables
- Pork Sausage with Smoked Bacon and Cheese

2

Select the spiciness!

01 02 03 04 05 06 ~ 19 20 ~ 40

MILD STANDARD HOT VERY HOT EX HOT SUPER HOT Green pepper UBER HOT Habanero

+¥110 +¥220

3

Select your rice!

additional rice  
SML+¥220, XL+¥330

100g S 150g M 200g L 300g XL

↑ +¥60 ↑ +¥110

Our rice is locally farmed in Hokkaido,  
mixed with turmeric and oats for a healthy yet hearty plate

4

Toppings!

Tender Chicken Thigh

Chicken/Vegetable

1,480yen

Slow-cooked chicken thigh.

Our classic take on soup cur

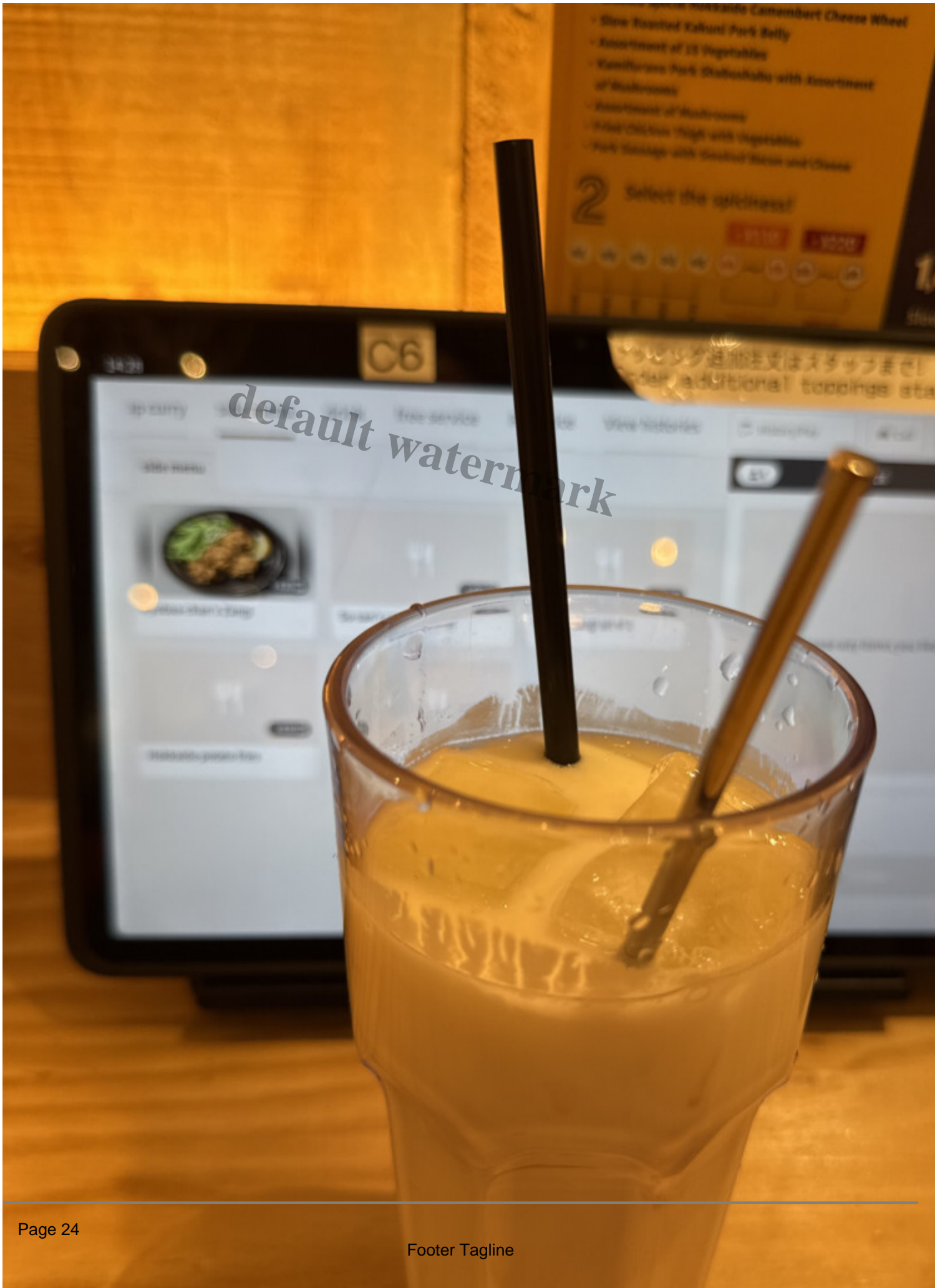
※Chicken Thigh, Pea Sprout, G se

Slow Roasted Kakuni



The lassi is â??mehâ??â?!

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Every bowl of curry soup comes with a plate of rice.

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This is my curry soup. I went for the assortment of mushrooms option.

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My family members ordered the fried chicken option.

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The potatoes were awesome. It is under the sides menu.

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If you understand Japanese.

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05

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4名

キッチン

揚げチキンレッグと野 1

03: 中辛

ライスM(150g)

柔らかチキンレッグと 1

01: 辛みなし

ライスM(150g)

たっぷりキノコの森 1

02: ちょい辛

ライスM(150g)

北海道産ポテトフライ 1

Opening hours: Monday to Sunday 11:30 am to 3 pm and 5 pm to 8:30 pm.

daryllum

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