

# Hokkaido University of Education Hakodate Campus Exchange Student Report

## Hakodate's Famous Foods —A Journey For Soft Serve Icecream and Hakodate Shio Ramen—



Hello everyone! This is the Australian Exchange Student team!

To all you first time travelers to Hakodate, do you know about the foods that Hakodate is famous for? Today, we'll be introducing you to two of them: Hakodate's soft serve icecream and shio (salt) ramen. In order to do that, we went on a journey to find and taste them!

Eleanor, Samantha, Josiah, Victor from Australia.

(Photo: Victor.)

### ○ Eating Ice cream at Hakodate Soft House

We started off our journey at Motomachi's Hakodate Soft House. At this shop, you'll find a variety of flavors of soft serve ice cream. Our group had their Blue Berry Sundae, Caramel Sundae and Chocolate Sprinkles Sundae. They were all really delicious! Compared to normal soft serves, Hakodate's soft serves are really creamy, and have just the right amount of sweetness. It would be great if one day we could try their entire menu!



○ An Ice cream Challenge!



By the way, there's a special item on Hakodate Soft House's menu – an ice cream speed eating challenge! If you can finish this cone in less than 20 seconds, it's free. Actually, the soft serve was smaller than we imagined (but still big!) and so we thought we could do it, but in the end we failed. Despite that, it was a great experience, and I recommend that if you get the chance, you should definitely give it a go!



Preparation for the challenge.



Ready, set, go!



Before we left, we got power stones as present.

○ Ajisai Ramen, Goryokaku



Owing to the city's early port connections to China, salty Chinese noodle soups were quick to establish popularity as a staple dish in Hakodate. Today, shio ramen can be eaten all over Japan and is usually comprised of straight noodles in a simple chicken and pork broth. In fact, Hakodate is one of the only cities in Japan to be known for its shio ramen.



Ajisai, a well-known ramen restaurant in Hakodate, offers a wide range of noodle dishes with its most famous being shio ramen. Ajisai boasts a number of variations on the original shio ramen, as well as offering other flavors such as soy, miso, curry and seafood bases.

We all ordered the shio ramen. After waiting only a short time, four large bowls of steaming ramen were presented before us. Itadakimasu! We split our chopsticks and began to eat. The broth's flavor was neither bland nor too salty, and complemented the other components. The garnish of sliced pork fell apart upon eating, tender and rich in flavor. The spring onions provided a crunch to balance the texture and a sweetness to counter the saltiness. Apart from the sounds of slurping and satisfied sighs, we were silent. Finally, the noodles, which formed the bulk of the dish, were just the right consistency: satisfyingly chewy but definitely not crunchy. It was the perfect meal for a chilly Sunday night.



It's location above the lively Goryoukaku intersection provides an interesting scene to watch while you eat, and the indoor ambience is characterized by a wide variety of pop music, both in English and other languages. So, if you want to enjoy Hakodate's famous shio ramen, Ajisai should be your first stop.