

# しゃぶしゃぶ英

Shabu Shabu Hide

しゃぶしゃぶ  
Shabu-shabu  
Restaurant

Savor shabu-shabu with Japanese brand pork and chicken. Fine quality ingredients means being able to enjoy the sweetness and texture.

Conveniently located a short walk from Shijo subway station, Shabu Shabu Hide serves shabu-shabu, a Japanese hot pot dish where thin slices of meat, together with vegetables and mushrooms, are stirred in a soup and eaten with dipping sauces.

Japanese brand pork and “Awa-odori Chicken” ingredients are carefully selected by the owner. The vegetables are locally-produced Kyoto vegetables that are popular all over Japan as well. The richly flavored soup is made by the head chef, a former sumo wrestler. Active sumo wrestlers famously make and eat “chanko” hot pot, every day. The original ponzu dipping sauce is made by adding vinegar and soy sauce to citrus juice. The dish can also be eaten with Andean salt or a special sesame sauce.

The 2-Hour All-You-Can-Eat Course (¥4,500 per person, excl. tax) features not only Japanese brand pork and Awa-odori Chicken, but also seafood such as shrimps, oysters and scallops, and is highly recommended. The rice used is the Japanese “Kinu Musume” brand. The menu includes options for all-you-can-drink plans, so you can drink as much of the well-known and expensive Japanese Yebisu beer as you like. When you visit, you are sure to be seated as the restaurant comfortably seats around 100 people (Reservations required for lunch). Its speedy and friendly service is well received by travelers, and reviews on TripAdvisor are full of appreciative comments.



↑The most popular 2-Hour All-You-Can-Eat Course, ¥3,600 (per person, excl. tax). A good value plan with all-you-can-eat Japanese brand pork, Awa-odori Chicken, chicken meatballs, kimchi and rice. The delicious flavors of the ingredients all dissolve into the soup.



↑The real pleasure of hot pots is enjoying freshly-cooked food with everyone surrounding a single pot.



↑Japanese brand pork has a clean odor, and its perfect texture and sweetness is sure to leave an impression.



↑Famous Japanese sake that taste different depending on who makes it and where it is brewed, are also available.



↑The restaurant is on the second floor of the building.

←The interior is decorated with photos of sumo wrestlers.



ひで  
しゃぶしゃぶ英 京都四条烏丸店  
Shabu Shabu Hide  
Kyoto Shijo Karasuma Shop

京都市下京区高倉通四条下ル高材木町226前田ビル2F  
2F Maeda Bldg., 226 Takazaimoku-cho, Takakura-dori, Shijo-sagaru,  
Shimogyo-ku, Kyoto  
TEL: 075-708-8366  
OPEN: 11:00 to 14:00 (reservation required), 17:00 to 23:00  
13 min. from Kyoto Station by taxi  
URL: <https://shabushabu-hide.com/>

\*There is also an Omiya branch, exclusively for large groups (reservation required).

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