hakata nihon ryori

The success of popular Kyushu Nihon Ryori at West Coast Way prompted owner Steven Liaw to open his second outlet. This is a cosy little Hakata that seats about 50 people, and that includes a small sushi counter and three private rooms.

Hakata features a variety of Japanese favourites — such as sashimi and domburimono, as well as Kyushu specialties. The tonkotsu ramen (\$10), a tad salty, is made with fine, hand-pulled egg noodles, pork and a hot, rich, savoury pork-bone soup. And the tara mentaiko yaki (\$16) — grilled, baby-soft cod in spicy roe — was pure pleasure.

Have a shochu with your food. It is a reserved but pleasant distilled sweet potato and grainbased liquor, low in calories and alcohol.



WHERE: 33 Mohamed Sultan Road, #01-03. Tel: 6836-1039.

specials: Up to 30 Dec this year, set meals (\$13-\$22) are available for lunch/dinner and complimentary tea or coffee is served. Lunch patrons will enjoy a 15 per cent discount. For every order of \$100 and up, you get a complimentary sashimi or tempura. Terms and conditions apply and the offers are not valid for Christmas Eve and Christmas. ††††