

Kushiro
Luxurious Japanese Ceiling

- The Peninsula Hotel, Tsim Sha Tsui
- \$ Main course: \$980-\$2900
- 🕒 1p.m. – 3p.m., 6 p.m. – 10 p.m.

By Ina Fok

This high-end Japanese restaurant is located in the Peninsula Hotel. It specialises in simple and traditional cuisine. All ingredients are transported from a seafood market in Japan every day.

The store is decorated with the themes of 'Flowering Morning' and 'Moon Night', and the Japanese garden style combines images of different moon phases, immersing you in a poetic and gorgeous atmosphere.

For the appetizer, I chose Hokkaido peony shrimp tartare. The plump shrimp meat is elastic and fresh. There are also perilla leaves and fruit tomato jelly, which are sour and sweet, making it even more refreshing.

My main course is Hokkaido Box Crab. The crab meat is delectable and tender. For dessert, I ordered Italian ice cream. The ice cream was incredibly smooth and fluffy. It was like eating a cloud! The cream is made from sweet candied fruit and grapefruit, as well as a slice of crispy gingerbread.

The food is palatable, but I thought the waiter was a bit disappointing because he made me wait a long time before serving the food.

Overall, the restaurant has a comfortable environment with a Japanese style. The food uses high-quality seasonal ingredients. Additionally, the waiter was attentive and accommodating.

Food: ★★★★★

Décor: ★★★★★

Price: ★★★

Service: ★★★★★