



New Restaurants & Pop-Ups: July 2021

Brought to you by: [Foodie](#) - Your Guide to Good Taste on 25 Jun '21

This month, we can look forward to izakayas galore, Pirata Group's Italian



Header image: Musubi Hiro

In light of COVID-19, we encourage diners to take precautions when going out. You can also support your favourite restaurants by getting takeaway and delivery.

ANAORI kakugama menu at Louise (6-18 July)

Japanese brand **ANAORI** is a leading manufacturer of carbon graphite products, and the brand has recently unveiled its flagship product - ANAORI kakugama - which combines natural materials, Japanese culture and history and modern technology in one unique minimalist cube design. This cooking tool has superior heat retention that rivals even charcoal and is compatible with all heating sources including induction, gas and oven. ANAORI kakugama is versatile too, allowing chefs to grill, simmer, poach, fry and steam to their heart's content.

To showcase the potential of ANAORI kakugama, the brand has embarked on a six-month **Naturality Tour** this year, featuring 24 global chefs. Here in Hong Kong, ANAORI is partnering with Executive Chef Frankelle Laloum of **Louise** to present special dishes created by ANAORI kakugama. The **ANAORI menu (\$1,588/person)** will be available at Louise from 6-18 July.

PMQ, 35 Aberdeen Street, Central, 2866 0300, [book online](#)

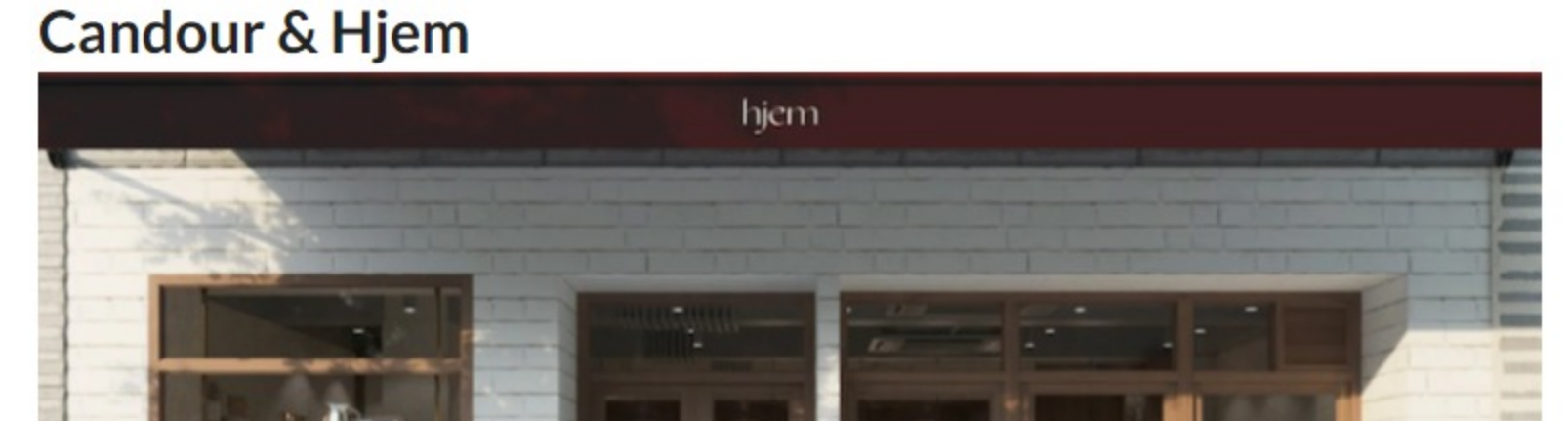
The Aubrey Omakase Cocktail Bar



Maximal Concepts' breathtaking upscale izakaya **The Aubrey** at **Mandarin Oriental** has another feather in its cap with the launch of its super-exclusive (only four seats!) Omakase Cocktail Bar. Here, Hotel Beverage Manager Devendra Sehgal takes guests on a journey of premium Japanese spirits via a series of original cocktails - the first time we've seen the term "omakase" applied to drinks rather than food. Lesser-known liquors, including shochu, awamori and umeshu, and sparkling sake are put in the spotlight. The bespoke omakase cocktail menu (\$1,580/person) is inclusive of light snacks. Open Thursday-Saturday evenings.

25/F, Mandarin Oriental, Hong Kong, 5 Connaught Road Central, Central, 2825 4001, [book online](#) (bookings for the Omakase Cocktail Bar are released on the 15th of each month at 4pm for the following month)

Bengal Brothers



We see a new trend in the making: kati rolls! A few places around town are beginning to offer these Indian street-food wraps, and **Bengal Brothers** is the latest player in the kati world. House-made paratha flatbreads are filled with chargrilled meat or veggies, salad and Bengal Brothers' signature chutneys and spice blend, then rolled - making for perfect on-the-go bites with tons of flavour. Friends and co-owners Tanvir Bhasin and Vidur Yadav know a thing or two about Indian cuisine, with Vidur previously the operations manager at Indian hotspots New Punjab Club and Rajasthan Rifles. What else is on the menu? Something called "first-class bowls". We assume these are carb-free versions of the rolls with just the fillings (like taco bowls), but we'll update you as soon as we know for sure. Open daily (date TBC), 11am-10pm.

6 Johnston Road, Wanchai

Candour & Hjem



These two spots have joined Burmese restaurant Club Rangoon as part of newly launched hospitality group **Common Abode's** growing portfolio. Common Abode's founders, Nelson Htoo and Elin Fu, are determined "to craft exceptional experiences with a forward-thinking philosophy to deliver bold and creative outlets, bringing cool and unique concepts to Hong Kong's crowds".

Up first, Nordic-style café **Hjem**, which means "home" in Norwegian, will showcase Nordic coffee and dishes designed by renowned Finnish chef Jaakko Sorsa (we can't wait to try the *smørrebrød*, or open-faced sandwiches). Chef Sorsa is best known for his prolonged stint at Nordic fine-dining restaurant FINDS at The Luxe Manor in Tsim Sha Tsui, but he was also named Foodie Forks Chef of the Year way back in 2015.

	MINI迷你筋膜震動按摩槍 (顏色隨機) HK\$199		ELEEELS-A1 便攜式氣壓 按腿儀(促進加速血液...) HK\$1,550
	ELEEELS R1 膝蓋關節護理 儀 HK\$1,650		Andard 3D指壓揉捏按摩器 HK\$250

Advertisement

Candour sits in the iconic space on Peel Street that formerly housed Ho Lang Jeng. This uber-cool bar-lounge will offer an "urban" beverage programme, dishes inspired by local flavours and - this is the **really** unique bit - hip-hop culture.

Opening details for both TBC.

Candour: 65 Peel Street, SoHo, Central, 2362 8100

Hjem: 161 Hollywood Road, Sheung Wan, 2362 9183

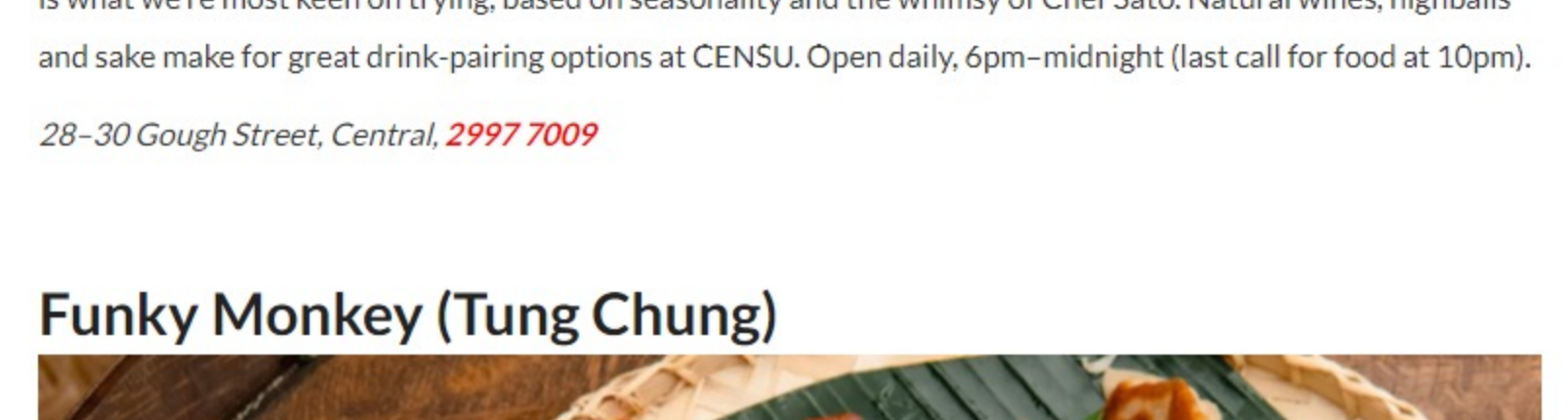
Carbs



It's been hard to stop drooling over all the insane pictures of **Carbs** that keep popping up. The brainchild of Wil Fang of Cookie DPT fame, Carbs is about, well, carbs in all their gut-busting glory. This translates to big, square slices of deep-dish, Detroit-style pizza (with choices like the cheekily named The Notorious P.I.G., topped with bacon, ham, chilli-infused tomato sauce, marinara sauce and minced beef with herbs, topped with a fried egg. Regular Bollywood and reggae nights and soon-to-debut live music add to the fun, playful vibe. Open 11am-10pm, with a buy-one-get-free happy hour on from 3-8pm.

Shop 3, G/F, H Code, 45 Pottinger Street, Central, 2886 2801

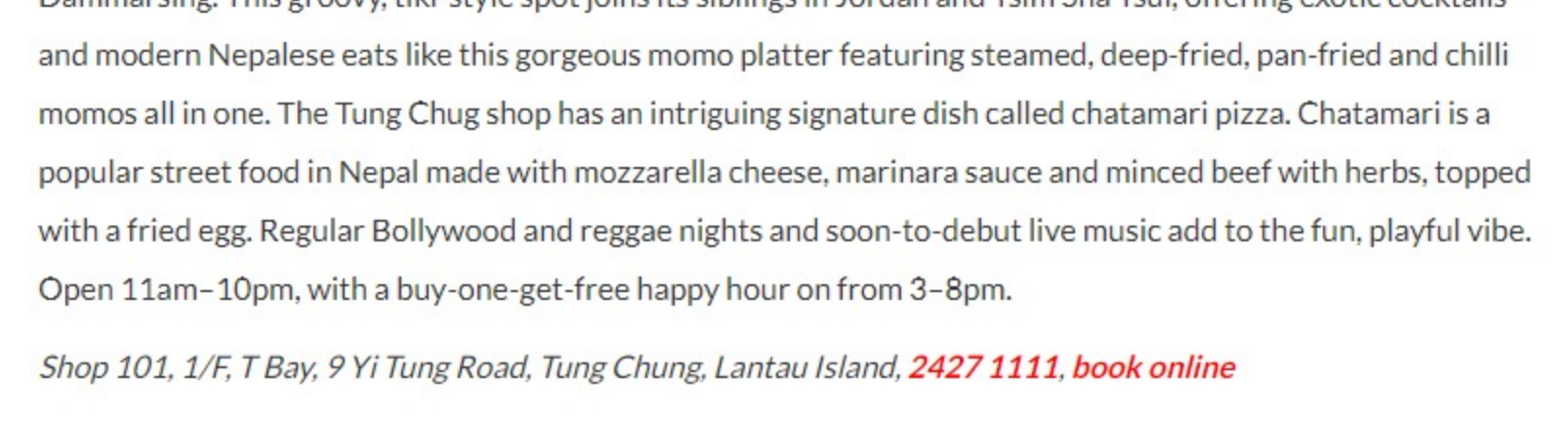
CENSU



Congrats to Fukuro and Ho Lee Fook alumnus Chef Shun Sato for the opening of his first independent venture, intimate Japanese restaurant **CENSU**, on 15 July. We're intrigued by Chef Sato's experimental menu, which is inspired by both the chef's father's traditional izakaya cooking and his own experiences working in renowned kitchens around the world. One such dish, pictured above, is squid with white kimchi. Kimchi is Japanese-style kimchi, and the chef presents his white kimchi, fermented with green apple and daikon, alongside sliced squid sashimi prepared in ika somen style, to resemble very thin somen noodles. The rotating menu of specials is what we're most keen on trying, based on seasonality and the whimsy of Chef Sato. Natural wines, highballs and sake make for great drink-pairing options at CENSU. Open daily, 6pm-midnight (last call for food at 10pm).

28-30 Gough Street, Central, 2997 7009

Funky Monkey (Tung Chung)



Currently ranked as OpenRice's most-bookmarked restaurant, **Hungry Dino** began its life as a takeaway-only shop in Causeway Bay. It's widely popular for its wallet-friendly inari sushi, made using a sweet bean-curd wrapper that's stuffed to the brim with colourful, creative fillings, plus rice bowls and bentos. The new two-storey space is edgy and filled with lots of greenery - an Instagrammer's dream. Open daily, 12-2:45pm for lunch and 5:45-8pm for dinner, with pick-up also available (be sure to double-check the hours on IG before going).

Shop 101, 1/F, T Bay, 9 Yi Tung Road, Tung Chung, Lantau Island, 2427 1111, [book online](#)

The Great Rajasthan Rifles Cricket Championship (25 July)

In the spirit of friendly competition, Anglo-Indian restaurant **Rajasthan Rifles** is set to host The Great Rajasthan Rifles Cricket Championship on Sunday, 25 July (7:30am-3:30pm) at Easy Organic Farming in Shui Tau Tsuen. To enter, six-player cricket teams (\$6,000/team) must provide their own equipment and cricket whites in order to vie for the grand Rajasthan Rifles trophy. Spectators (\$600/person) are entitled to plenty of awesome food and drink, to include a light breakfast, hearty lunch and free-flow Pimm's, G&Ts and non-alcoholic bevies. Return transport by private bus from Central will be provided.

[Book online](#)

HOW to live well



Part of the **HOW to live well** concept store is a stylish, Japanese furniture and lifestyle products, this café serves up beautifully presented fusion eats in a store, relaxing space. Highlights include the signature Wagyu burger and scallop spaghetti. Open daily, 12-10pm.

Shop 201, 2/F, K11 Art Mall, 18 Hanoi Road, TST, 3705 3709, 5640 0455 (WhatsApp)

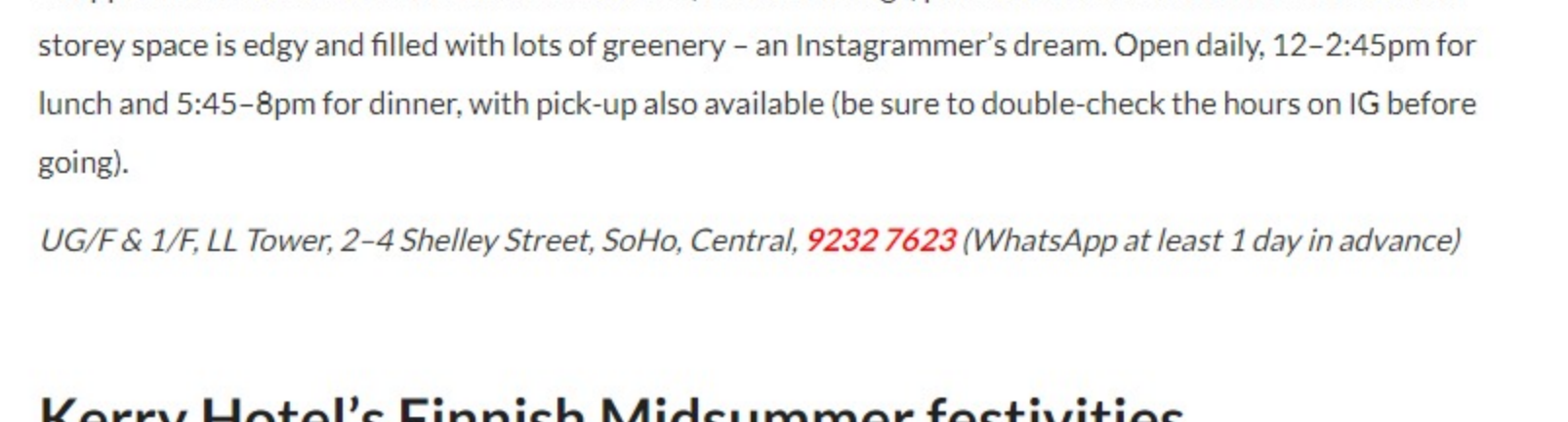
Hungry Dino



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UG/F & 1/F, LL Tower, 2-4 Shelley Street, SoHo, Central, 9232 7623 (WhatsApp at least 1 day in advance)

Kerry Hotel's Finnish Midsummer festivities



Kerry Hotel's cocktail bar **Red Sugar** goes Nordic this month. Head there for a celebration of Finland's Midsummer (Juhannus) festival, with Head Bartender Simon Kong shaking up a selection of special cocktails made with Finnish distillates and liqueurs, complemented by Nordic-inspired bar snacks and themed decorations. Every Saturday and Sunday until 24 July, from 3-7pm, guests who order any item from the promotional menu can enjoy a complimentary beginner's workshop of mōlkky, a Finnish lawn-bowling game, at the bar's outdoor terrace coached by the Hong Kong Mōlkky Association (this is actually yours). Open Wednesday-Friday, 4-10pm, and Saturday, Sunday and public holidays, 2-10pm, until 24 July.

7/F, Kerry Hotel, Hong Kong, 38 Hung Luen Road, Hung Hom Bay, Kowloon, 2252 5281, [redsugar.khkh@thekerryhotels.com](#)