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### Kitagawa Japanese Restaurant new

**Operating Hours:**  
 Daily: 11.45am-2.30pm, 6pm-10.30pm  
 (Closed on Mon)

**Place:**  
 Restaurant

**Cuisine:**  
 Asian, Japanese

**Average price:**  
 approx. S\$ 45 - 55/person (based on 2 reviews)

**Recommended by other hungry people:**  
 Type of Meal: Dinner (1), Lunch (1)  
 Occasion: Business Dining (1), Chillout (1), Fine Dining (1), Romance/First Dates (1)  
 Atmosphere: Hidden Find (1), People Watching (1), Quiet/Peaceful (1)

**8 Overall** based on **2 reviews**

**Food and Beverage - 8.5**

**Ambience / Setting - 8**

**Value - 7.5**

**Service - 8.2**

**Will you return to this place?**

50.0% Definitely  
 50.0% Probably  
 0.0% Not Sure  
 0.0% Probably Not  
 0.0% Definitely Not

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ENJOY 50% OFF THE 2ND PLATE OF SASHIMI FOR EVERY ONE ORDERED

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**shin KUSHIYA**

Why not eat in? Try out Singapore's Gourmet Food Delivery Service.

*\* This place is probably better*

### Barnacles Restaurant & Bar

101 Siloso Road  
 Rasa Sentosa Resort, Singapore by Shangri-La

Pub/Bar, Wine/Spirits, Restaurant, Asian, Western, Fusion, European, Mediterranean, English, Seafood, Steak and Grills

**7.7 Overall**  
 33 reviews

Restaurant 50% OFF 2nd Main Course at Barnacles Res...

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 All Cuisine

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- Eatzi Steakhouse &... - 6.6
- Bottle Tree Park - 5.1

Nearest MRT: Khatib (NS14)

Bus  
 Parking  
 BPP

To Kitagawa Japanese Ri  
 Your Location

### 2 Reviews

First Reviewed by: Rataouille "Chiak Sim???"

**Food and Beverage - 10**  
**Ambience / Setting - 9.5**  
**Value - 8.5**  
**Service - 9.5**

Will you return to this place? Definitely  
 I spent about S\$75 per person

Review Date: 14 Jun 2009

**Clara Low**

**A gem in the north**

1 Reviews

I didnt expect to find a good japanese in a country club. Splendid service as the owner of the restaurant walked from table to table entertaining the guest. Food quality is excellent!

Must Tries: clam miso soup, wagyu beef, dragon roll, unagi, green tea ice-cream, tuna belly

I also recommend this place for  
 Type of meal : Lunch, Dinner  
 Occasion : Romance/First Dates, Client Meetings/Business Dining, Fine Dining, Chillout  
 Atmosphere : Quiet/Peaceful, Hidden Find, People Watching

I found this review:

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Do you agree with this review?  
 Yes (0) / No (1) (Report this review)

Hungry GoWhere.com - Delivery Menu

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Ratatouille

**Food and Beverage - 7**  
**Ambience / Setting - 6.5**  
**Value - 6.5**  
**Service - 6.8**

Will you return to this place? **Probably**  
I spent about **\$28** per person

Review Date: 06 Jun 2009

140 Reviews

Private Msg

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### Sushi on the driving range

I know I have been missing for a while. Somehow the food in the local scene doesn't perk me up as much these days. This is not being helped by being away for 2 weeks in US and 1 week in Tokyo, consecutively.

That OCC had been under renovation for about 4 months, restricting my practices on the ranges and deteriorating my 200 yards swings. But what a view after 4 months! The old flags were gone. So were the little drains. It is now a landscaped fairway, just like on the course. One of the most breathtaking driving ranges. I hoped the fees had not gone up. But of course, somebody decided that the loss making cafe upstairs also need to go and in its place is now Kitagawa.

Some reports by BT wrote that Kitagawa is owned by 2 first-time restaurateurs and the head chef used to work for Yoshio Nogawa. While it may seem a little weird for a Japanese restaurant to operate out of a driving range, to me it makes sense for diners. First, the parking is FOC. Yes I am not bluffing. Second, it is away from the crowds. Third, I love the new driving range. So these are nice impetuses for me, leaving food out of the equation.

Kitagawa offers both sets and ala cartes for lunch and only ala cartes for dinners. When I visited for lunch, there were steady stream of patrons on a Friday afternoon. There are 15 sets to choose from for lunch, with price ranging from \$15 to \$23.80. The Kitagawa set (\$23.80) is a huge set comprising of many varieties such as sashimi, sushi morawaise, yakimono, nimono, agemono, nabemono. The tempura bento set (\$18.80) had various servings of tempura, sashimi, deep fries and rice. Of worthy mention is the nabemono, which is a claypot of salmon pieces with mushrooms, cabbages and fish cakes. Wonderfully tasty is the broth and silky smooth is the salmon. Another is the yakimono which is gindara mentai yaki. A nicely grilled cod with roe. The tempuras are very competent, having no oily taste in them. Sashimi slices were thick and fresh. Got a serving of the Pitan Tofu (\$5.50) after seeing recommendation on the ala carte menu. The tofu is a solid piece stuffed with bits of crabmeat and vermicelli. The pidan is chopped and covers the top of the tofu. Chopped spring onions garnish the dish. It is unlike the others I have tasted before: quivery tofu and liquid pidan.

The ala carte menu has a lot more choices and varieties, seeming like Kitagawa is trying to be an all-in-one - yakitoris, sushis, deep fries etc. Somehow it is always difficult to be good in everything so the strength of Kitagawa still awaits to be discovered. Likewise Singapore Airline is number 1 because it flies safely and it plans its route very well thus generating highest dollar for every mile flown. FedEx is number 1 because it flies safely and also has top supply chain management providing on time delivery. But in comparison, SIA probably cannot do a job as well as FedEx or vice versa.

There is currently a 20% discount for OCC members and 10% discount for the commoners that applies to the ala carte menu only for both lunch and dinner. Some food deserves mention while the rest are nothing much to rave about. To put things into perspectives, lunch sets are quick and easy bentos that Japanese restaurants offer to busy white collar workers. Restaurants chefs in Tokyo fill up bentos with fast lightning speeds so that patrons can quickly dig in after a taste of ocha without burning a hole in the pockets.

I will probably be back, and I hope it will be sooner. That driving range keeps getting into my head.

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Comment (0)

Do you agree with this review?

Management Response

Yes (0) / No (1) [\(Report this review\)](#)



sushi chefs at work



some of the set lunch menu



pidan tofu



gindara



tempura set



kitagawa set



nabemono

Displaying 1 - 2 of 2