

# 100 TOP TABLES

HONG KONG / MACAU  
FINE DINING GUIDE

2023




South China Morning Post




## Ryota Kappou Modern

21/F, 18 On Lan Street, **CENTRAL**



MODERN  
KAISEKI

 Mon-Sat: noon-3pm,  
6pm-10pm

 @ryotakappoumodern

 2628 1899

  On request

  1 room  
(8-10 guests)

  HK\$500+

### MUST TRY

- ▶ Bowl of Wonders
- ▶ Kyoto Wagyu somen noodle soup
- ▶ Seasonal donabe rice

Kappou cuisine sits at the intersection of high-end kaiseki dining and casual izakaya eats. Meals are still high quality, multi-course and at the chef's discretion, but the feeling is less stuffy – and so it is at Ryota Kappou Modern.

Chef Ryota Kanosawa, who gained experience as sous chef at two-Michelin-starred Tenku Ryugin, leads here. Guests select from a tasting menu or a more luxe premium menu. Both change often and rarely repeat dishes. Ryota's expert marrying of Japanese ingredients with European techniques has consistently stunning results.

