

**Dining and Wining ...  
Where To Go ...  
Where Not To Go**

**THE BEST  
RESTAURANTS OF HONGKONG ...  
AND THE WORST !**

**Name of Restaurant**

Kokomi of Pacific Place

**Address of Restaurant**

Shop 2, Lower Ground Floor, Pacific Place, Hongkong

**Date of Visit**

Thursday, June 9, 2016

**Category****TARGETs Rating****Service**

First Impression	Excellent	Acceptable	Poor
Attentiveness to Customers' Needs	Excellent	Acceptable	Poor
Flexibility	Excellent	Acceptable	Poor
Product Expertise of Serving Staff	Excellent	Acceptable	Poor
Speed of Service	Excellent	Acceptable	Poor
Cleanliness of Uniform and Serving Staff	Excellent	Acceptable	Poor

**Ambiance**

Lighting	Excellent	Acceptable	Poor
Music -- None	Excellent	Acceptable	Poor
General	Excellent	Acceptable	Poor

**Food**

Presentation	Excellent	Acceptable	Poor
Taste	Excellent	Acceptable	Poor
Quantity	Excellent	Acceptable	Poor

**Wine -- None**

Choice	Extensive	Limited	Unbalanced
Cost	Reasonable	Unreasonable	Expensive
Storage of Wine	Good	Poor	Poor
Expertise of Sommelier	Excellent	Acceptable	Poor

**Total Cost of Meal**

Very Expensive                      Moderately Expensive                      **Very Reasonably Priced**

**Comments**

On the Lower Ground Floor of Pacific Place, there is a relatively new restaurant that is named Kokomi.

As the name of this restaurant implies, it specialises in Japanese-styled dishes, but in a very modern setting.

The restaurant can seat more than 200 patrons, but the lack of soft furnishings causes sound to travel round the open eatery in a flash.

This makes it not conducive for one to try to have a romantic tête-à-tête.

Aside from this drawback, there is little about which to criticise Kokomi, other than, perhaps, to suggest that the quality of the serving staff needs to be improved.

**TARGET** () visited Kokomi on Thursday, June 9, 2016, because, among other things, with a yen (excuse the pun, please) for Japanese cuisine, this restaurant was the only food outlet in Pacific Place that served dishes that originated in The Land of The Rising Sun.

(**TARGET** has made the determination not to return to Nadaman, located in the Island Shangri-La Hotel, due to the indifferent level of service that one receives, there, these days.)

Having scanned the menu, the following dishes were selected for three, **TARGET** food reviewers:

*Grilled Eel Rice*  
\$HK148

*Assorted Sushi and Soup Udon*  
\$HK198

*Beef Shabu*  
\$HK238

*Salmon Roe Sushi*  
\$HK88 per piece

*Sea Urchin Sushi*  
\$HK48 per piece

*Minced Fatty Tuna Hand Roll*  
\$HK88 per roll

**Dessert**

*Coconut Pudding*  
\$HK58

*Tempura Banana Split*  
\$HK58

Due, no doubt, to the immediate vicinity of Great Food Hall, one of the best places in the Hongkong Special Administrative Region (HKSAR) of the People's Republic of China (PRC) where one can purchase, among other things, a large variety of fresh

fish, the sushi, the sea urchin and the toro could not have been better.

When eating raw fish, freshness is everything.

However, in respect of the sushi courses, this medium can only postulate as to whether or not the rice hailed from Japan, as well as it, having been prepared, correctly.

(When eating sushi, the steamed rice has to be prepared in the Japanese manner, which includes, lacing it with a little sugar and vinegar.)

One aspect of the sushi that was most unfortunate was that the nori – the black, seaweed wrapper – was soggy. This is a real no-no for Japanese cuisine: It has to be fresh and crispy.

Other than this single, negative aspect in respect of the six, first courses of **TARGET**'s meal, no other criticism could be levelled against the food at Kokomi.

With regard to the two desserts, all that this medium can say about them is that they were both amazing – in spite of the fact that they were not, really, Japanese dishes.

Anybody who wants to taste something special, following the saltiness of the sushi, the two desserts, chosen by **TARGET**, are a must.

### **The Ambiance**

The dining area of Kokomi is voluminous and the tables are not positioned, close together – which is excellent, of course.

But the chairs are not particularly comfortable so that one is not inclined to sit on them for an extended period of time: Eat and Out ... if you please.

Perhaps, that is the reason that the chairs had been fashioned in that manner.

The serving staff rarely smiled – which is, really, off-putting.

This medium pondered that this was, probably, due to the suggestion, in certain quarters, that smiling too much causes one's face to fall off.

The total cost of **TARGET**'s meal was \$HK1,172 for three people.

For a luncheon or dinner at this cost, it is very reasonable, especially for Japanese food.

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