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FOODIE HIGH FIVE: FERGUS FUNG

Wom (Word of Mouth) guide co-founder and publisher Fergus Fung picks his five favourite Japanese restaurants in Causeway Bay. "Having lived in Tokyo for a few years, I often crave Japanese food," he says. "Some may claim the food here is not the 'real deal', but I love all these places."

Hana Sakazuki

2/F, Ming An Plaza Phase II, 8 Sunning Road, Causeway Bay, tel: 2577 9799

"If you cannot make up your mind which Japanese cuisine you want, you can have them all here: from sushi bar to fine-dining kitchen food and teppanyaki grill. Try the fatty tonkatsu [fried pork cutlet] or, if you have many friends joining you, the huge tarabagani [giant crab from Hokkaido]."

Iroha

2/F, Jardine's Bazaar, 50 Jardine Street, Causeway Bay, tel: 2882 9877

"A Korean barbecue with a Japanese twist. Coming to Iroha reminds me of the yakiniku restaurants I used to frequent in Tokyo every weekend. Washed down with a draught beer, or three, the fatty beef melts in your mouth. Go for the kalbi [short ribs] and the thick-cut beef tongue."

Ishiyama

1/F, 513-515 Lockhart Road, Causeway Bay, tel: 2833 6157

"While fine dining is always a treat, sometimes one craves simple everyday Japanese food. Ishiyama does it very well, with a huge range of home-style cooking as well as the usual selection of raw fish, I love eggs, and they do a great omelette here."

Sumi Hime

8/F, Continental Diamond Plaza, 523-527 Hennessy Road, Causeway Bay, tel: 2891 0815

"A relative newcomer in this Japanese-restaurant-filled building, Sumi Hime serves some fantastic kushi cuisine. Skewers with meat from all parts of the chicken, fatty pork, fatter bacon and very fatty beef are grilled to perfection over charcoal. I love the tsukune 'surprise', which is minced chicken with quail eggs inside – whoops, just gave away the surprise! – and the beef tongue."

Sushi Imamura

16/F, Continental Diamond Plaza, 523-527 Hennessy Road, Causeway Bay, tel: 2836 0056

"Imamura-san, the owner, dishes up top quality sashimi and sushi from all over Japan. I love the variety of seasonal fish he chooses. And what's



more, as he is from Kansai, near Osaka, he makes a mean oshi-sushi [literally 'pressed sushi']. Try the one with the eel as a starter."