



Katsu by Kyu: Jeju-Pork Tonkatsu Opens at OUE Downtown

Description

Singapore's tonkatsu scene has a new specialist, and it is doing things a little differently. **Katsu by Kyu**, which opened at OUE Downtown Gallery in July 2026, bills itself as the Republic's first tonkatsu restaurant to serve Jeju pork exclusively – and it wants you to watch every step of the craft.



The Classic Jeju Loin katsu, finished over rice-straw charcoal. Image: Katsu by Kyu

Singapore's first Jeju-pork tonkatsu specialist

The Korean-inspired concept is built around a simple belief: time is an ingredient. Only Jeju pork is used here, prized for its denser, more oxygen-rich red muscle fibres and fuller flavour. Each cut is dry-aged for 10 days, then finished over rice-straw charcoal moments before it reaches the table, giving a crisp exterior and a juicy, tender centre.

Nothing hides behind kitchen doors. From the counter, guests can watch pork being grilled over charcoal and rice bubbling away in traditional cast-iron pots – the process is part of the meal.



Counter seating faces the open kitchen at Katsu by Kyu. Image: Katsu by Kyu

Why the rice matters as much as the pork

Katsu by Kyu uses Samgwang, one of Korea's most highly regarded premium rice cultivars, at Special Grade classification. It is milled fresh every morning and cooked to order in traditional Korean Gamasot pots. Every bowl arrives with a Rice Card documenting the variety, origin and milling date – a nice touch for anyone who takes their carbs seriously.

The attention to detail carries through the rest of the menu. The panko is mixed with freshly milled rice powder for a richer crust, tiger prawns are hand-wrapped in delicate kadaif pastry, and the udon is a flat, chewy style imported from Japan that is still uncommon here.

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Special Grade Samgwang rice cooked to order in traditional Gamasot pots. Image: Katsu by Kyu

What to order

Signature plates come with shredded cabbage, miso soup, freshly milled rice, house pickles and a signature sauce. Highlights include:

- **Classic Jeju Loin Katsu** â?? a balanced cut where tender meat meets light marbling
- **Kadaif Prawn** â?? a light, crunchy crust over sweet, briny tiger prawn
- **3 Ways Cold Flat Udon** â?? Japan-imported flat udon with three dipping sauces
- **Panko-Crusted Beef Short-Rib Patty** â?? house-made tteokgalbi folded with Korean kimchi
- **Oyster Katsu** and **Savoury Pork Belly Udon** in a 12-hour pork bone broth

Couples or friends can share the **Couples Set (\$98 for two)**, which lets you pick two mains across the Jeju and beef cuts plus two shareables such as the Kadaif Prawn, Oyster Katsu or Cold Flat Udon.

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Tiger prawns hand-wrapped in kadaif pastry. Image: Katsu by Kyu

If you are curious about how the Korean F&B wave is reshaping the local dining map, it sits alongside newer arrivals we have covered such as [TOFU G](#), and pairs nicely with the run of new menus at spots

like [Wild Honey at Scotts Square](#) and [TungLok Heen](#).



Japan-imported flat udon served three ways. Image: Katsu by Kyu

The space

The 44-seat restaurant blends Japanese minimalism with Korean warmth — reclaimed wood, unfinished oak, charcoal-toned stone and handmade ceramics. The counter faces the open kitchen, so a solo lunch here doubles as dinner theatre. —Kyu— means pursuit, and the kitchen leans into it, refining ingredients and technique rather than settling for convention.

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Every set comes with shredded cabbage, miso soup, freshly milled rice and house pickles.
Image: Katsu by Kyu

Katsu by Kyu: the details

Address: 6A Shenton Way, #01-09, OUE Downtown Gallery, Singapore 068815

Opening hours: Monday to Saturday, lunch 11am - 3pm, dinner 5pm - 10pm

Instagram: @katsubykyu.sg | **Website:** katsubykyu.sg

Images courtesy of Katsu by Kyu.

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