



Soup Curry by Ki-setsu opens at Fortune Centre on 8 October with S\$14.80 bowls

Description

Soup Curry by Ki-setsu, a Sapporo-style soup curry restaurant from the Ki-setsu Group, holds its official launch on Thursday 8 October 2026 at #04-13 Fortune Centre, with chicken and vegetable bowls at S\$14.80 each. [Soup Curry by Ki-setsu](#) ended its soft launch on Saturday 3 October and is closed from today, 5 October, until Wednesday 7 October before reopening for the launch.



Sapporo soup curry bowl. Photo: Soup Curry by Ki-setsu

The restaurant sits on the fourth floor of Fortune Centre at 190 Middle Road. Lunch is walk-in only.

What Sapporo soup curry is

Soup curry is a Hokkaido dish from Sapporo, and it looks nothing like the thick, sweet Japanese curry most Singaporeans know from curry rice sets. The base is a thin, spiced soup made from chicken broth and chicken bones, seasoned with curry powder, garam masala, ginger, garlic, onion and tomato paste.

The bowl is served with steamed Japanese rice on the side, rather than with the curry poured over the rice.

The vegetables are the other half of the dish. Soup Curry by Ki-setsu fries bell pepper, lotus root, okra, eggplant, carrot, pumpkin and potato using su-age, a Japanese method of flash-frying without batter, so the vegetables keep their colour before going into the soup. The chicken bowl comes with slow-cooked chicken thigh.

The bowls and the prices

The menu has two bowls. The Chicken Bowl and the Vegetable Bowl are both S\$14.80 and come with rice. Diners choose a spice level from 0 to 4 when ordering.

Add-ons cost S\$1.80 for extra vegetables or an egg, and S\$2.80 for an extra chicken thigh.

Desserts are limited. Ice cream is S\$2.80 or S\$3.80, and the Daizu Soymilk Cheesecake is S\$6.80. Daizu is one of the Ki-setsu Group's own brands.

Izakaya plates after 6pm

From 6pm, the restaurant switches to izakaya mode, serving small plates and drinks alongside the soup curry.

Appetisers run from S\$3.80 to S\$5.80. Larger sides include:

- Renkon Fish Cake, S\$5.80
- Vegetable Medley, S\$6.80
- Fries, S\$7.80 or S\$8.80
- Masa Chicken Wings, S\$7.80 or S\$8.80
- Kani Cream Croquette, S\$8.80
- Fukushima Mehikari Karaage, S\$9.80

On the drinks list, Suntory The Premium Malt's Pilsner is S\$9.80 and the Black is S\$10.80, dropping to S\$7.80 and S\$8.80 during happy hour. Highballs are S\$6.80 to S\$8.80, and sake runs from S\$18 to S\$34. Soft drinks cost S\$2 to S\$4.

Who is behind it

The kitchen is led by Chef Masa of the Ki-setsu Group, the Singapore company behind Sushi Masa, Tea Room and Daizu. Chef Masa personally oversees the chicken broth and its spice blend, built around the style of a typical Sapporo soup curry restaurant.

During the soft launch, the restaurant served a limited number of bowls each day.

Hours from 8 October

Lunch runs from 11.30am to 1.30pm and dinner from 6pm to 9pm, Monday to Saturday. The restaurant is closed on Sundays.

The izakaya menu starts with the dinner service at 6pm. Diners can reach the restaurant on +65 8775 7033 or at info@soupcurry.com.sg.

Soup Curry by Ki-setsu opens at 11.30am on Thursday 8 October.

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Author

meichua