

KAMPACHI (A LA CARTÉ MENU)

CHINMI TSUKI DASHI (DELICACIES)

SAKE NO TOMO

(Tidbits to go with Sake)

CHINMI MORIAWASE

(Assorted savoury appetisers)

EDAMAME

(Boiled green soy bean pots)

TATAMI IWASHI

(Grilled matted baby sardines)

IKURA OROSHI AE

(Salmon roe with grated radish)

HOTARU IKA SHIOKARA

(Preserved firefly squid)

IKA SHIOKARA

(Preserved julienne of squid)

TAKO SHIOKARA

(Preserved julienne of octopus)

IKA NO MENTAICO MAKI

(Cuttlefish with spicy cod roe)

SASHIMI

SASHIMI MORIAWASE – TSUKI

(Freshly sliced imported fish – 5 varieties)

10 pieces

SASHIMI MORIAWASE – YUKI

(Freshly sliced imported fish – 7 varieties)

14 pieces

TORO SASHIMI (Tuna belly)

2 pieces

MAGURO SASHIMI (Tuna)

2 pieces

HAMACHI SASHIMI (Yellow tail)

2 pieces

SHAKE SASHIMI (Salmon)

2 pieces

AMA EBI SASHIMI (Sweet prawn)

2 pieces

KAJIKI SASHIMI (Sword Fish)

2 pieces

ABURA BOZU SASHIMI (Butter fish)

2 pieces

TAI SASHIMI 2 pieces

OTSUKURI MORIAWASE (Freshly sliced local fish)

TAI USUZUKURI (Thinly sliced red snapper)

NEW STYLE SASHIMI (Freshly sliced salmon & red snapper served with hot olive oil)

IKA SASHIMI (Cuttlefish)

IKA MORIAWASE – SOMEN, YUKARI, MAKI
(Raw cuttlefish – julienne, plum flavour, roll)

MINIMUM CHARGE FOR TATAMI PRIVATE ROOM IS APPLICABLE

Small Room RM300.00

Big Room RM500.00

SUSHI (FRESHLY SLICED FISH WITH VINEGARD RICE)

KAMPACHI TOKUJYO SUSHI
(Deluxe assorted sushi)

NIGIRI SUSHI
(Assorted fish wrapped in vinegared rice)

CHIRASHI SUSHI
(Freshly sliced fish over rice)

TEKKA MAKI 2 rolls
(Tuna roll)

SHAKE TO ABOKADO MAKI 2 rolls
(Salmon & avocado roll)

TEKKA DON
(Sliced tuna served over vinegared rice)

FUTOMAKI
(Large seaweed roll with vinegared rice, prawns, crab meat and egg)

SANSHOKU MAKI – TEKKA, OSHINKO, KAPPA
(Tuna roll, pickle roll, kyuri cucumber roll)

KAPPA MAKI 2 rolls
(Cucumber & vinegared rice rolled in seaweed)

INARI SUSHI 2 pieces
(Vinegared rice wrapped in sweet beancurd)

KANPYO MAKI 2 rolls
(Simmered gourd strips & vinegared rice rolled in seaweed)

CALIFORNIA MAKI

CALIFORNIA TEMAKI

BATTERA SUSHI

(Sliced marinated mackerel on vinegared rice)

TEKKA SPICY MAKI

(Tuna & bird chili in vinegared rice & rolled in seaweed)

CHILI NEGI TORO MAKI

(Spicy tuna belly roll)

SOFT SHELL CRAB MAKI

(Sushi rice rolled with deep-fried soft shell crab)

URA SOFT SHELL CRAB MAKI

(Soft shell crab roll coated with fish roe)

KAMPACHI CHEF'S SPECIAL MAKI

(King prawn tempura with avocado & vinegared rice rolled in seaweed)

TEISHOKU (SET DINNERS)

KAMPACHI BENTO

(A typical Japanese meal served in a lacquer box)

SASHIMI TEISHOKU

(Fresh mix of local & imported fish & salad)

DELUXE SASHIMI TEISHOKU

(Fresh mix of imported fish & salad)

NIGIRI SUSHI TEISHOKU

(Assorted freshly sliced fish wrapped in vinegared rice & salad)

DELUXE NIGIRI SUSHI TEISHOKU

(Assorted freshly sliced imported fish wrapped in vinegared rice, salad & mini soba)

TEMPURA TEISHOKU

(Deep-fried seafood in batter & salad)

SABA TERIYAKI / SHIOYAKI

(Grilled imported mackerel with teriyaki sauce or salt seasoning & simmered vegetables)

SANMA SHIOYAKI

(Grilled mackerel pike with salt seasoning & simmered vegetables)

GINDARA TERIYAKI / SHIOYAKI

(Grilled cod with teriyaki sauce or salt seasoning & simmered vegetables)

SHAKE TERIYAKI / SHIOYAKI

(Grilled salmon with teriyaki sauce or salt seasoning & simmered vegetables)

SAWARA TERIYAKI / SHIOYAKI

(Grilled local mackerel mackerel with teriyaki sauce or salt seasoning & simmered vegetables)

TORI TERIYAKI

(Grilled chicken with teriyaki sauce & Chef's appetisers)

GYUNIKU TERIYAKI

(Grilled beef with teriyaki sauce & Chef's appetisers)

GYU KATSU TEISHOKU

(Beef cutlet with simmered vegetables)

* All set dinners include Japanese hors d'oeuvres, rice, pickles, side soup & dessert

KAMPACHI TOKUBETSU RYORI

KOBACHI (Small hors d'oeuvres)

ZENSAI (Appetiser)

OWAN (Clear soup)

SASHIMI (Freshly sliced fish)

NIMONO (Simmered dish)

YAKIMONO (Grilled dish)

AGEMONO (Deep-fried seafood)

TOKUSEI GOHAN (Special rice)

MISO SHIRU (Bean paste soup)

KUDAMONO (Fruits)

Or

MACHA ICE CREAM

SUSHI RYORI

ZENSAI (Appetiser)

SUIMONO (Clear soup)

SASHIMI (Freshly sliced fish)

YAKITORI (Grilled skewer of chicken & onion)

SUSHI (Freshly sliced fish with vinegared rice)

MISO SHIRU (Bean paste soup)

KUDAMONO (Fruits)

MOMIJI COURSE

ZENSAI (Appetiser)

CHAWAN MUSHI (Steamed egg custard)

NIMONO (Simmered dish)

TEMPURA (Deep-fried seafood in batter)

UNAGI KABAYAKI (Grilled Eel)

GOHAN, MISO SHIRU, TSUKEMONO (Rice, Bean paste soup, pickles)

KUDAMONO (Fruits)

MATSU COURSE

ZENSAI (Appetiser)

USHIOJIRU (Clear soup with fish)

SASHIMI (Freshly sliced fish)

GYUNIKU TERIYAKI (Grilled sirloin with teriyaki sauce)

GOHAN, MISO SHIRU, TSUKEMONO (Rice, Bean paste soup, pickles)

KUDAMONO (Fruits)

TAKE COURSE

ZENSAI (Appetiser)

SUNOMONO (Vinegared dish)

SASHIMI (Freshly sliced fish)

SUKIYAKI or SHABU-SHABU (Sliced beef & vegetables in sukiyaki sauce or special broth)

GOHAN, MISO SHIRU, TSUKEMONO (Rice, Bean paste soup, pickles)

KUDAMONO (Fruits)

UME COURSE

ZENSAI (Appetiser)

CALIFORNIA TEMAKI (California handroll)

NIMONO (Simmered dish)

CHAWAN MUSHI (Steamed egg custard)

TEMPURA (Deep-fried seafood in batter)

GOHAN, MISO SHIRU, TSUKEMONO (Rice, Bean paste soup, pickles)

KUDAMONO (Fruits)

SAKURA COURSE

ZENSAI (Appetiser)

SUNOMONO (Vinegared dish)

DOBIN MUSHI (Clear soup in tea pot with prawn, chicken, fish & vegetables)

SASHIMI (Freshly sliced fish)

KURUMA EBI SHIOYAKI (Grilled king prawns with salt)

ZARU SOBA (Cold Buckwheat noodles)

KUDAMONO (Fruits)

OTSUMANI (APPETISERS)

SHIRASU OROSHI
(Young sardines in grated radish)

HORENSO OHITASHI
(Spinach in special seasoning)

MOROKYU
(Cucumber with barley bean paste)

YAMAKAKE
(Grated yam with tuna)

TSUKIMI TORORO
(Grated yam with egg yolk)

MAGURO NATTO AE
(Tuna with fermented beans)

NATTO
(Fermented beans)

IKA NATTO AE
(Raw cuttlefish with fermented beans)

NAMEKO OROSHI
(Japanese mushrooms with grated radish)

TAKO NUTTA AE
(Octopus with bean paste)

TORI MISO NASU DENGAKU
(Grilled eggplant topped with chicken in bean paste)

SATSUMA AGE
(Fried fish cake)

TORI MANJU
(Yam dumpling with minced chicken bean paste)

GINNAN KARAAGE
(Fried ginkgo nuts)

WAKASAGI SENBEI
(Fried crispy anchovies)

KINPIRA GOBO
(Burdock root & carrot simmered in sesame oil & seasoning)

TORI GYOZA 8 pieces
(Pan-fried minced chicken meat & chive dumpling)

OSHINKO MORIAWASE
(Assorted pickles)

SUNOMONO (VINEGARED DISH)

SHIMESABA TO KURAGE SU

KURAGE SU
(Jellyfish in vinegar)

WAKAME KYURI SU
(Seaweed & cucumber in vinegar)

MOZUKU SU
(Seaweed in vinegar)

SARADA (SALADS)

KAMPACHI SARADA
(Combination of salmon, prawn, cuttlefish & crabmeat salad with soy vinaigrette)

SOBA SARADA
(Buckwheat noodles & fresh salad topped with tempura prawns in sesame dressing)

YASAI SARADA
(Vegetable salad with soy vinaigrette)

JAGAI SARADA
(Potato salad)

MUSHI MONO (STEAMED DISHES)

CHAWAN MUSHI
(Steamed egg custard)

DOBIN MUSHI
(Clear seafood soup in an earthen tea pot)

SUZUKI IPPIN MUSHI
(Steamed seabass in special Japanese seasoning)

NIMONO (SIMMERED DISHES)

TAI KABUTONI
(Simmered head of sea bream)

HAMACHI KABUTONI
(Simmered head of yellow tail)

YASAI TAKI AWASE
(Simmered vegetables)

WAKATAKE NI
(Simmered bamboo shoots with seaweed)

NIKU JAGA
(Simmered potato with beef)

NIKU RYORI (MEAT DISHES)

GYUNIKU TERIYAKI
(Grilled beef with teriyaki sauce)

GYUNIKU SHOGAYAKI
(Beef with ginger sauce)

GYUNIKU TATAKI
(Lightly-seared beef Japanese style)

NIKU TOFU
(Deep-fried beancurd with beef & vegetables)

YAKITORI
(Grilled chicken with teriyaki sauce)

TORI TERIYAKI
(Grilled chicken with teriyaki sauce)

YAKIMONO (GRILLED DISHES)

SAWARA TERIYAKI / SHIOYAKI

(Grilled Spanish mackerel with teriyaki sauce or salt seasoning)

SAWARA MISO ZUKE

(Grilled marinated Spanish mackerel)

GINDARA TERIYAKI / SHIOYAKI

(Grilled cod with teriyaki sauce or salt seasoning)

HOKKE HIRAKI

(Grilled Akita mackerel)

AJI HIRAKI

(Grilled imported horse mackerel)

SHISHAMO

(Grilled smelt fish with roe)

SANMA SHIOYAKI

(Grilled mackerel pike with salt seasoning)

SABA TERIYAKI / SHIOYAKI

(Grilled mackerel with teriyaki sauce or salt seasoning)

IKA SUGATA YAKI

(Grilled whole squid)

UNAGI KABAYAKI

(Grilled eel)

UNAJU

(Grilled eel over rice & served with clear soup)

TOFU RYORI (BEANCURD DISHES)

HIYAYAKKO

(Iced cold beancurd)

TORI TO SHIITAKE SOBORO TOFU

(Deep-fried tofu with minced chicken sauce)

YUDOFU

(Steamed beancurd with vegetables)

AGEDASHI TOFU

(Deep-fried beancurd)

SHICHIMI TOFU

(Grilled beancurd topped with chili pepper & bonito flakes)

TOFU DENGAKU

(Baked beancurd with sweet bean paste)

TEMPURA (DEEP-FRIED SEAFOOD IN BATTER)

TEMPURA MORIAWASE
(Deep-fried seafood & vegetables in batter)

EBI TEMPURA
(Deep-fried prawns in batter)

KAKIAGE
(Deep-fried julienne of vegetables & seafood in batter)

YASAI TEMPURA
(Deep-fried assorted vegetables in batter)

DEEP-FRIED IN BATTER

EBI
(Prawns)

KISU
(Sillago)

YASAI
(Vegetables)

SHIITAKE
(Fresh black mushroom)

AGE MONO (DEEP-FRIED DISHES)

SHIRAUO KARAAGE
(Deep-fried whitebait)

TORI TEBA KARAAGE
(Japanese-style fried chicken wings)

WAKADORI TATSUTA AGE
(Deep-fried chicken nuggets)

KAKI FURAI
(Deep-fried breaded Japanese oysters)

GYU KATSU
(Beef cutlet)

KUSHIAGE MORIAWASE
(Deep-fried skewered seafood, meat & vegetables in breadcrumbs)

PIRIKARA EBI TATSUTAAGE
(Deep-fried prawns in togarashi spicy sauce)

NABEMONO (HOT POT DISHES)

SUKIYAKI

(Sliced beef & vegetables in special sukiyaki sauce)

SHABU SHABU

(Sliced beef & vegetables in special broth)

YOSENABE

(Seafood, meat & vegetables in special broth)

SPICY NABE

(Assorted seafood, chicken meat, vegetables udon noodles in a simmered kimchee miso broth)

ISHIKARI NABE

(Salmon, vegetables & mochi in miso broth)

DONBURI (RICE DISHES)

TEN DON

(Deep-fried seafood & vegetables in batter over rice)

GYU DON

(Sukiyaki beef & vegetables over rice)

GYU KATSU DON

(Beef cutlet over rice)

OYAKO DON

(Chicken, egg & onion over rice)

TORI KATSU DON

(Chicken cutlet over rice)

KAKI TAMA DON

(Deep-fried oysters, egg & onion over rice)

OCHA ZUKE, ONIGIRI

(RICE DISHES WITH SEAWEED BROTH & TRIANGULAR RICE)

SHAKE CHA

(Rice in broth with grilled salmon flakes)

UME CHA

(Rice in broth with sour plum)

NORI CHA

(Rice in broth with seaweed)

TARAKO CHA

(Rice in broth with grilled roe)

TAI CHAZUKE

(Rice in broth with freshly sliced snapper)

ONIGIRI

(Triangular rice wrapped with seaweed – 3 pieces)

ONIGIRI SET – SHAKE, UME, DASHI MAKI TAMAGO, MISO SHIRU)

(Salmon, sour plum, omelette & bean paste soup)

YAKI ONIGIRI

(Baked triangular rice – 3 pieces)

ZOSUI (PORRIDGE)

INAKA ZOSUI

(Rice porridge with vegetables & bean paste)

TORI ZOSUI

(Rice porridge with chicken)

TAMAGO ZOSUI

(Rice porridge with vegetables & egg)

YASAI ZOSUI

(Rice porridge with vegetables)

KANI ZOSUI

(Rice porridge with crabmeat)

SUIMONO (SOUP)

SUMASHI JIRU

(Clear soup)

NAMEKO JIRU

(Bean paste soup with Japanese mushrooms)

MISO SHIRU

(Bean paste soup)

AKA DASHI

(Red miso paste soup)

MENRUI (NOODLES)

INANIWA UDON

(Hot soup noodles from Skita Prefecture)

NABEYAKI UDON / SOBA

(Noodles soup with prawn tempura, chicken & vegetables)

NIKU UDON / SOBA

(Flour or buckwheat noodles soup with beef)

TEMPURA UDON / SOBA

(Flour or buckwheat noodles soup with prawn tempura)

KITSUNE UDON / SOBA

(Flour or buckwheat noodles soup with sweetened fried beancurd)

KAKE UDON / SOBA

(Flour or buckwheat hot soup noodles)

CHA SOBA

(Cold green tea buckwheat noodles)

ZARU UDON / SOBA

(Cold flour or buckwheat noodles)

TEN ZARU UDON / SOBA

(Cold buckwheat noodles with prawn tempura)

NYUMEN

(Thin noodles with chicken & vegetables in soup)

HIYASHI SOMEN

(Cold thin noodles served with omelette & bonito-flavoured soy sauce)

TEPPANYAKI A LA CARTE

SIRLOIN STEAK (Min 200gm)

TENDERLOIN STEAK (Min 200gm)

ISE EBI (Lobster)

KURIMA EBI (King tiger prawn)

IKA (Cuttlefish)

SHAKE (Salmon fish)

GINDARA (Cod fish)

KAKI (Japanese oyster)

HOTATEGAI (Scallop)

KAISEN MORIAWASE KURUMA EBI, HOTATEGAI, KAKI, SHAKE, IKA
(Seafood combination of king prawn, scallop, oyster, salmon & cuttlefish)

TORI (Chicken)

OUR CHEF'S RECOMMENDATIONS

BEEF A' LA KAMPACHI

(Beef rolled with mushrooms & vegetables)

SALMON TSUTSUMIYAKI

(Salmon wrapped in foil & cooked on the grill)

IKA NO GO-AJI

(Five flavours cuttlefish)

TEPPANYAKI SIDE DISHES

SANTEN MORI GYUNIKU MAKI

(Beef rolled with enoki-take, potato with cheese & spring onion with garlic)

YASAI ITAME

(Fried assorted vegetables)

ENOKI

(Japanese golden mushrooms)

SHIITAKE

(Fresh mushrooms)

SHIMEJI

(Japanese clustered mushrooms)

YAKI TOFU

(Beancurd)

FRIED RICE

GARLIC RICE

SEAFOOD FRIED RICE

TEPPANYAKI COURSE

ROYAL COURSE (SEAFOOD)

ZENSAI (Appetiser)

SARADA (Salad)

KURUMA EBI (King prawn)

IKA (Cuttlefish)

HOTATEGAI (Scallops)

SHAKE (Salmon)

YASAI ITAME (Fried assorted vegetables)

YAKI MESHU (Fried rice)

MISO SHIRU (Bean paste soup)

KUDAMONO (Fruits)

REGAL COURSE (BEEF)

ZENSAI (Appetiser)

SARADA (Salad)

CHOICE OF TENDERLOIN OF SIRLOIN

YASAI ITAME (Fried assorted vegetables)

YAKI MESHU (Fried rice)

MISO SHIRU (Bean paste soup)

KUDAMONO (Fruits)

IMPERIAL COURSE (SEAFOOD & BEEF)

ZENSAI (Appetiser)

SUIMONO (Clear soup)

SASHIMI (Freshly sliced fish)

SARADA (Salad)

EBI (Prawn)

SHAKE (Salmon)

HOTATEGAI (Scallops)

GYUNIKU MAKI (Rolled beef)

TENDERLOIN STEAK

YASAI ITAME (Fried assorted vegetables)

YAKI MESHU (Fried rice)

KUDAMONO (Fruits)

MIZUGASHI (DESSERTS)

MACHA ICE CREAM

(Homemade green tea ice cream)

AZUKI MACHA ICE CREAM

(Green tea ice cream with Red Bean)

SESAME ICE CREAM

WASABI ICE CREAM

(Homemade Japanese horseradish ice cream)

MACHA ICE CREAM SPECIAL

(Banana spring roll with red bean paste & topped with homemade green tea ice cream & pistachio nut)

TEMPURA ICE CREAM

(Deep-fried ice cream in batter)

KUDAMONO MORIAWASE

(Assorted fresh fruits)

MANGO FRUIT

ABE KAWA MOCHI

(Glutinous rice-cake with sweetened crusted cashew nuts & sesame seeds)