

KAMPACHI – MENU

CHINMI TSUKIDASHI DELICACIES

1. EDAMAME (Boiled Green Soya Beans)
2. TATAMI IWASHI (Grilled Young Sardine)
3. CHUKA KURAGE (Marinated Jellyfish)
4. NAMA UNI (Fresh Sea-urchin)
5. IKURA (Salmon Roe)
6. IKA SHIOKARA (Preserved Cuttlefish)
7. TAKO SHIOKARA (Preserved Julienne of Octopus)
8. NAMA TARAKO (Cod Roe)
9. MENTAICO (Spicy Cod Roe)

SASHIMI RAW FISH

10. Chef's Special Sashimi
11. Toro Sashimi (Tuna Belly) (2 pieces)
12. Toro Tataki (Seared Sliced Tuna Belly) (2 pieces)
13. Kampachi Sashimi (Amber Jack) (2 pieces)
14. Hamachi Sashimi (Yellow Tail) (2 pieces)
15. Shake Sashimi (Salmon) (2 pieces)
16. Ama Ebi Sashimi (Sweet Prawn) (2 pieces)
17. Akagai Sashimi (Bloody Clam) (2 pieces)
18. Ika Itozukuri (Thinly Sliced Cuttlefish)
19. Kajiki Sashimi (Sword Fish) (2 pieces)
20. Abura Bozu Sashimi (Butter Fish) (2 pieces)

OHITASHI AEMONO SNACK

21. Shirasu Oroshi (Young Sardine in Grated Radish)
22. Horenso Ohitashi (Spinach in Japanese Sauce)
23. Yamakake (Grated Yam with Tuna)
24. Tsukimi Tororo (Grated Yam with Egg Yolk)
25. Maguro Natto Ae (Tuna with Fermented Beans)
26. Natto (Fermented Beans)
27. Ika Natto (Raw Cuttle Fish with Fermented Beans)
28. Nameko Oroshi (Japanese Mushroom with Grated Radish)
29. Asari Nuta Ae (Short Necked Clam with Homemade Sauce)

SUNOMONO VINEGARED DISHES

30. Akagai Su (Ark Shell with Cucumber)
31. Hotategai Su (Scallop with Cucumber)
32. Kurage Su (Jellyfish with Cucumber)
33. Wakame Su (Seaweed with Cucumber)
34. Mozuku Su (Fine Seaweed)
35. Kaiso Moriawase (Assorted Seaweed)
36. Sunomono Moriawase (Assorted Seafood with Cucumber)

SARADA SALAD

37. Imo Sarada (Potato Salad)
38. Wafu Sarada (Assorted Green Salad with Japanese Sauce)
39. Yasai Sarada (Vegetable Salad)
40. Moro Kyu (Cucumber cubes with Japanese Bean Paste)

MUSHI MONO STEAMED DISHES

41. Chawan Mushi (Steamed Egg Custard)
42. Dobin Mushi (Tea Pot Soup)
43. Hamachi Saka Mushi (Yellow Tail Fish Head Steamed with Sake)

NIMONO SIMMERED DISHES

44. Tai Kabuto Ni(Simmered Head of Sea Bream)
45. Hamachi Kabuto Ni (Simmered Head of Yellow Tail)
46. Yasai Takiawase (Simmered Vegetables)
47. Wakatake Ni (Simmered Bamboo Shoots with Seaweed)
48. Niku Jaga (Simmered Potato with Beef)

TOFU RYORI BEANCURD DISHES

49. Hiya Yakko (Iced Cold Beancurd)
50. Yu Dofu (Boiled Beancurd with Vegetables)
51. Age Dofu (Fried Beancurd)
52. Shichimi Tofu (Grilled Beancurd topped with Chilli Pepper & Bonito Flakes)

YAKI MONO GRILLED DISHES

53. Shake Shioyaki (Salmon with Salt)
54. Gindara Shioyaki/Teriyaki (Cod Fish with Salt or Sauce)
55. Shisyamo (Capelin Fish)
56. Sanma Shioyaki (Mackerel Pike with Salt)
57. Saba Shioyaki (Imported Mackerel with Salt)
58. Hokke Hiraki (Grilled Akta Mackerel)
59. Aji Hiraki (Imported Horse Mackerel)
60. Hamachi Kama Shioyaki Teriyaki (Grilled Yellow Tail Fish Cheek with Salt or Sauce)
100gm

NABE RYORI POTTED DISHES

61. Sukiyaki (Sliced Beef & Vegetables in Special Sukiyaki Sauce)
62. Shabu Shabu (Sliced Beef & Vegetables in Broth)
63. Yose Nabe (Seafood, Chicken & Vegetables in Broth)
64. Mini Nabe (Beancurd, Fish & Vegetables in Broth)
65. Kami Suki Nabe (Delicious Oyster Broth Simmered in A Paper Pot)

TEMPURA DEEP-FRIED IN BATTER RM

66. Tempura Moriawase (Deep-fried Seafood)
67. Ebi Tempura (Deep-fried Prawns)
68. Kaki Age (Deep-Fried Chopped Vegetables Mixed with Seafood)
69. Yasai Tempura (Deep-fried Mixed Vegetables)
70. Kisu (Sea Melt) (1 piece)
71. Ebi (Prawn) (1 Piece)
72. Kaki (Oyster) (1 piece)
73. Yasai (Vegetable) (1 piece)

AGE MONO DEEP-FRIED DISHES

74. Shirauo Karaage (Deep-fried Whitebait)
75. Tori Karaage (Japanese Style Fried Chicken)
76. Kaki Furai (Deep-fried Oyster)
77. Gyukatsu (Beef Cutlet)
78. Sawara Katsu (Fish Cutlet)

NIKU RYORI MEAT DISHES

79. Gyuniku Teriyaki (Grilled Beef with Teriyaki Sauce)
80. Gyuniku Shogayaki (Beef with Ginger Sauce)
81. Gyuniku Tataki (Slightly Grilled Beef with Japanese Sauce)
82. Yakitori (Grilled Skewers of Chicken & Onions)
83. Tori Teriyaki (Grilled Chicken with Teriyaki Sauce)

ZOSUI PORRIDGE

84. Suppon Zosui (Turtle Porridge)
85. Inaka Zosui (Bean Paste Porridge)
86. Tori Zosui (Chicken Porridge)
87. Tamago Zosui (Egg Porridge)
88. Yasai Zosui (Vegetable Porridge)
89. Wakame Zosui (Seaweed Porridge)

SUIMONO CLEAR SOUP

90. Sumashi Jiru (Clear Soup with Shrimp)
91. Wakame Jiru (Clear Soup with Seaweed)
92. Nameko Jiru (Bean Paste Soup with Japanese Mushrooms)
93. Miso Shiru (Bean Paste Soup)
94. Akadashi (Red Bean Paste Soup)

DONBURI RICE DISHES

95. Ten Don (Deep-fried Seafood & Battered Fried Vegetables Over Rice)
96. Gyu Don (Sukiyaki Beef & Vegetables over Rice)
97. Gyukatsu Don (Beef Cutlet over Rice)
98. Oyako Don (Chicken, Egg & Onions over Rice)

All Donburi served with Miso Soup & Pickles

Ocha Zuke RICE DISHES WITH SOUP

99. Shake Cha (Rice in Broth with Salmon Flakes)
100. Ume Cha (Rice in Broth with Sour Plum)
101. Nori Cha (Rice in Broth with Seaweed)
102. Tarako Cha (Rice in Broth with Grilled Roe)
103. Onigiri (Triangular Rice Wrapped with Seaweed)
104. Yaki Onigiri (Baked Triangular Rice)

MENRUI NOODLES

105. Kake Inaniwa Udon (Hot Soup Noodles from the Akita Prefecture)
106. Kaisen Inaniwa Udon (Hot Soup Noodles from the Akita Prefecture with Prawn and Salmon)
107. Niku Inaniwa Udon (Hot Soup Noodles from the Akita Prefecture with Beef)
108. Yasai Inaniwa Udon (Hot Soup Noodles from the Akita Prefecture with Vegetables)
109. Nabeyaki Udon/Soba (Noodles with Tempura Prawn, Egg, Chicken & Vegetables)
110. Niku Udon/Soba (Flour/Buckwheat Noodles with Beef)
111. Tamago Toji Udon/Soba (Flour/Buckwheat Noodles with Fluffy Egg)
112. Tempura Udon/Soba (Flour/Buckwheat Noodles with Tempura Prawn)
113. Kitsune Udon/Soba (Flour/ Buckwheat Noodles with Sweet Beancurd)
114. Tsukimi Udon/Soba (Flour/ Buckwheat Noodles with Egg)
115. Tanuki Udon/Soba (Flour/ Buckwheat Noodles with Crispy Batter)

116. Kake Udon/Soba (Plain Hot Soup Noodles)
117. Ten Zaru Udon/Soba (Cold Noodles with Tempura Prawn)
118. Zaru Udon/Soba (Cold Flour/Buckwheat Noodles)
119. Zaru Cha Soba (Cold Green Tea Buckwheat Noodles)

THE CHEF'S CREATIONS

120. Kushi Yaki (Grilled Skewer of Beef, Chicken & Seafood)
121. Kuruma Ebi Tempura (Deep-Fried Tiger Prawn in Batter)
122. Soft Kani Maki (Sushi Rice Rolled with Deep-fried Soft Shell Crab)
123. Karubi Yaki (Charcoal Grilled Rib Eye)
124. Special Beef Teppanyaki/Teriyaki (Special Beef Grilled on Hot Plate or Teriyaki Sauce)

TEISHOKU SET DINNER

125. Kampachi Bento (A Typical Japanese Meal In a Lacquered Box)
126. Tempura Teishoku (Deep-fried Seafood & Vegetables in Batter, Served with Side Salad)
127. Yakizakana Teishoku (Grilled Fish with Vegetables)
128. Nimono Teishoku (Boiled Vegetables with Assorted Vinegared Dishes)

All set dinner includes Japanese Hors D'Oeuvres, Rice, Miso Soup, Pickles & Fruits

Teppanyaki A' LA CARTE

129. Sirloin of Beef
130. Tenderloin of Beef
131. Ise Ebi (Lobster) US/AUST
132. Kuruma Ebi (Tiger Prawn)
133. Ika (Cuttlefish)
134. Shake (Salmon)
135. Gindara (Silver Cod)
136. Sawara (Spanish Mackerel)
137. Kaki (Oyster)
138. Tori (Chicken)
139. Hotate (Scallop)

TEPPANYAKI SIDE DISH

140. Gyuniku Maki (Rolled Beef with Garlic & Spring Onion)
141. Fried Rice/ Garlic Rice
142. Fried Rice with Shrimp
143. Teppan Sarada (Salad)
144. Nasu (Egg Plant)
145. Hechima (White Gourd)
146. Tamanegi (Onion)
147. Enoki (Straw Mushroom)
148. Shitake (Fresh Mushroom)
149. Shimeji (Japanese Mushroom)

SUSHI

150. Kampachi Tokujyo Sushi (Deluxe Nigiri Sushi)
151. Nigiri Sushi (Assorted Raw Fish Wrapped in Vinegared Rice)
152. Chirashi Sushi (Varieties of Raw Fish served over Vinegared Rice)
153. Tekka Maki (Tuna Roll)
154. Futo Maki (Mixed Roll)
155. Kappa Maki (Cucumber Roll)
156. Kawari Maki (Sushi Rice Rolled with Grilled Eel, Sliced Cucumber Crab Roe, Avocado and Unagi Sauce)
157. Rainbow Maki (Sushi Rice Rolled with Crab Roe, Cucumber, Crab Stick, Avocado Coated with Raw Salmon and Tuna)
158. Reverse Roll (Sushi Rice Rolled with Crab Roe, Cucumber, Crab Stick Coated with Crab Roe)
159. Reverse Soft Kami Maki (Sushi Rice Rolled with Deep-fried
160. Soft Shell Crab and Coated with Crab Roe)
161. Inari Sushi (Sweet Beancurd Sushi)
162. Temaki Sushi (Hand Roll)
163. Ikura Don (Salmon Roe and Seaweed over Vinegared Rice)
164. Tekka Don (Tuna Fish over Vinegared Rice)

DESSERT

- 165. Mixed Fruits
- 166. Mango
- 167. Japanese Melon
- 168. Matcha Ice Cream (Green Tea Ice Cream)
- 169. Atsuki Ice Cream (Green Tea Ice Cream with Red Bean)
- 170. Pancake Ice Cream
- 171. Abekawa Mochi (Glutinous Rice Rolled with Ground Peanuts)