

KAMPACHI – MENU

LUNCH MENU

Set Lunch

Chef's Wateishoku

Chef's special daily set lunch

Makunouchi Bento

A typical Japanese meal served in a lacquered box

Sashimi Lunch

Freshly sliced assorted Raw Fish

Nigiri Zushi Lunch

Sliced assorted Raw Fish with Vinegary Rice

Sushi Udon or Soba Lunch

Combination of Nigiri Sushi with Udon or Soba in Plain Soup

Chirashi Zushi Lunch

Sliced assorted Raw Fish served on Vinegary Rice

Tempura Lunch

Deep-fried Seafood and Vegetables in Batter

Kampachi Lunch

Combination of Sashimi and Tempura

Sukiyaki Lunch

Sliced Beef with Vegetables in Special Sukiyaki Sauce

Unagi Kabayaki Lunch

Charcoal Grilled Eel glazed with homemade Kabayaki Sauce

Tori Teriyaki Lunch

Grilled Chicken with Teriyaki Sauce

Gyuniku Shoga Yaki Lunch

Sliced Beef stir-fried with Ginger Sauce

Yakizakana Teishoku (*Grilled choices of Fish with salt or sauce*)

Saba

Mackerel

Sanma

Mackerel Pike

Sawara

Spanish Mackerel

Gindara

Silver Cod

Shake

Salmon

***All Set Lunches are inclusive of Kobachi, Rice, Pickles, Miso Soup and Fruits*

Teppanyaki

Seafood Lunch

Combination of Tiger Prawn, Salmon, Scallop and Cuttle Fish

Beef Lunch

A choice of juicy Sirloin Steak

Chicken Lunch

Grilled Chicken

Salmon Lunch

Grilled Salmon

*** All Teishoku are inclusive of Salad, Rice, Pickles, Miso Soup, and Fruits*

Don Mono

Oyako Don

Chicken and Onion over Rice topped with fluffy Egg

Ten Don

Deep-fried Seafood and Vegetables in Batter over Rice

Unatama Don

Combination of Eel and fluffy Egg over Rice

Unagi Don

Grilled Eel served over Rice

*** All Donburi are inclusive of Kobachi, Miso Soup, Pickles and Fruits*

Menrui (Noodles)**Nabeyaki Udon or Soba**

White flour or Buck Wheat Noodles with Prawn Tempura, Chicken and Vegetables in Claypot

Kitsune Udon or Soba

White flour or Buck Wheat Noodles with Sweet Beancurd skin

Tempura Udon or Soba

White flour or Buck Wheat Noodles with mixed Tempura

Zaru Udon or Soba

Chilled white flour or Buck Wheat Noodles served with Dipping Sauce

DINNER MENU**Sake No Sakana (Appetizers)****Zensai Moriawase**

Assorted Appetizers

Bainiku Kurage

Jellyfish with Plum Paste

Ika Shiokara

Preserved julienne of Cuttlefish

Hotaru Ika Shiokara

Preserved firely Squid

Tako Shiokara

Preserved julienne of Octopus

Mentaiko

Spicy Cod Roe

Edamame

Boiled Green Soy Bean Pod

Nuta Ae

Spring Onions and Seafood in vinegary Miso Sauce

Tsukemono Moriawase

Assorted Japanese Pickles

Ginnan Kara Age

Deep-fried Gingko Nuts

Chuka Iidako

Seasoned Baby Octopus

Ippin Ryori (*A' la Carte*)

Shirasu Oroshi

Young Anchovies in grated Radish

Horenso Ohitashi

Spinach in Japanese sause seasoning

Maguro Yamakake

Grated Yam with Tuna

Maguro Natto Ae

Tuna with fermented Beans

Natto

Fermented Beans

Dashi Maki Tamago

Japanese Omelette

Umaki Tamago

Japanese Omelette with Eel

Nasu Dengaku

Grilled Eggplant with Bean Paste

Goma Miso Ae

Vegetable with Sesame Bean Paste

Sashimi (*Raw Fish Dishes*)

Chef's Special Sashimi

Sashimi Moriawase

- Ichi Ninmae (1 Portion)
- Ni Ninmae (2 Portions)
- San Ninmae (3 Portions)

Toro Sashimi

Tuna Belly

Kampachi Sashimi

Amber Jack

Tako Sashimi

Octopus

Maguro Sashimi

Tuna

Shake Sashimi

Salmon

Ika Sashimi

Cuttlefish

Sunomono (*Vinegar Dishes*)

Kurage Su

Jellyfish in Vinegar

Wakame Kyuri Su

Seaweed and Cucumber with light Vinegar

Mozuku Su

Fine Seaweed in Vinegar

Sunomono Mori Awase

Assorted Seafood with Cucumber and Seaweed in Vinegar

Uzaku Su

Seaweed , Cucumber and Eel in Vinegar

Sarada (*Salads*)

Kampachi Sarada

Crunchy Garden Salad with Tuna, Prawn, Chicken and Crabstick

Yasai Sarada

Crispy and light assorted Garden Salad

Mushi Mono (*Steamed Dishes*)

Chawan Mushi

Savoury smooth steamed Egg

Dobin Mushi

Clear soup with Seafood, Chicken and Vegetables in a Teapot

Nimono (*Simmered Dishes*)

Yasai Takiawase

Simmered Garden Vegetables in Seasonal Stock

Buri Daikon

Braised Yellow Tail with Radish

Niku Jaga

Simmered Onion and Potatoes with Beef

Koimo Nikorogashi

Simmered small Taro Yam

Tofu Ryori (*Beancurd Dishes*)

Hiyayako

Ice cold Beancurd with Dipping Sauce

Yudofu

Boiled Beancurd with Vegetables

Agedashi Tofu

Deep- fried Beancurd

Age Mono (*Deep-fried Dishes*)

Tori Kara Age

Deep-fried Chicken with a twist of Japanese Flavour

Kaki Furai

Deep-fried Oysters accompanied with Salad

Gyuniku Tatsuta Age

Deep-fried marinated Beef with Japanese seasoning

Satsuma Age

Deep-fried Fish Cakes

Soft Kani Karaage

Deep-fried Soft Shell Crab accompanied with Salad

Gyu Katsu

Deep-fried Beef cutlet

Shiromi Sakana Karaage

Deep-fried Fish fillet

Tempura (*Deep-fried in Batter Dishes*)

Tempura Moriawase

Deep-fried Vegetables and Seafood in light Batter

Ebi Tempura

Deep-fried Prawns in light Batter

Kaki Age

Deep-fried julienne Vegetables and Seafood in light Batter

Yasai Tempura

Deep-fried assorted Vegetables in light Batter

Yakimono (*Grilled Dishes*)

Shake Shioyaki

Grilled Norwegian Salmon with Salt

Shishamo

Grilled Capelin Fish

Sanma Shioyaki

Grilled Mackerel Pike with Salt

Saba Shioyaki

Grilled Mackerel with Salt

Unagi Kabayaki

Grilled Eel with homemade Kabayaki Sauce

Gindara Misoyaki

Grilled marinated Cod Fish with Soya Bean Paste

Niku Ryori (*Meat Dishes*)**Gyuniku Teriyaki**

Grilled Beef with authentic Teriyaki Sauce

Gyuniku Shogayaki

Sauteed sliced Beef with aromatic Ginger Sauce

Gyuniku Tataki

Lightly seared Beef with Citrus Soya Sauce

Tori Teriyaki

Grilled Chicken thigh with authentic Teriyaki Sauce

Niku Tofu

Beancurd topped with minced Beef and Miso Paste

Yakitori

Grilled skewered Chicken with Onion, glazed with Sweet Soya Sauce

Nabe Ryori (*Potted Dishes*)**Sukiyaki**

A variety of Vegetables and sliced Beef in homemade Sukiyaki Sauce

Shabu Shabu

A variety of Vegetables and sliced Beef in Clear Broth

Udon Suki

A variety of Vegetables, Seafood and Chicken in Bonito Broth

Mini Nabe

A variety of Vegetables , Beancurd and Seafood served in Mini Nabe

Gohan Mono (*Rice Dishes*)

Zosui

Clear Rice Porridge

Ocha Zuke

Rice in Clear Tea Soup

Onigiri

Triangular shaped Rice – 2pcs

Yaki Onigiri

Baked triangular shaped Rice – 2pcs

Wan Mono (*Soup*)

Nameko Jiru

Traditional Bean Paste Soup with Japanese Mushrooms

Miso Shiru

All time favourite traditional Bean Paste Soup

Aka Dashi

Traditional Red Bean Paste Soup

Sumashi Jiru

Clear soup with delicate Seafood Terrine and Garnishing Green

Doburi Mono (*Rice Dishes*)

Oyako Don

Chicken and Onion over Rice topped with fluffy Egg

Ten Don

Deep-fried Seafood and Vegetables in batter over Rice

Gyu Don

A typical Sukiyaki Beef and Vegetables over Rice

Tori Katsu Don

Breaded Chicken cutlet over Rice topped with fluffy Egg

Unatama Don

Combination of Eel and fluffy Egg over Rice

Unaju

Grilled Eel served over Rice

*** All Donburi are inclusive of Kobachi, Miso Soup, Pickles and Fruits*

Menrui (Noodles)**Inaniwa Udon**

Hot flour finest Noodles from Akita prefecture in Soup

Nabeyaki Udon

White thick flour Noodles with Prawn Tempura, Chicken and Mushroom in Claypot

Tempura Udon or Soba

White thick flour Noodles or Buck Wheat Noodles with Prawn Tempura

Kake Udon or Soba

Hot plain white thick flour Noodles or Buck Wheat in Soup

Zaru Soba

Chilled Buck Wheat Noodles served with Dipping Sauce

Cha Soba

Chilled Green Tea Buck Wheat Noodles served with Dipping Sauce

Yamakake Soba

Chilled Buck Wheat Noodles with grated Yam in Hot Soup

Somen

Chilled fine thin Noodles

Kitsune Udon or Soba

White flour or Buck Wheat Noodles with Sweet Beancurd skin

Tori Nanban Soba

Buck wheat Noodles with Chicken

Curry Udon

White thick flour Noodles in Special Japanese Curry

Sushi (*Raw Fish With Vinegary Rice Dishes*)

Sushi Take Moriawase

Chef's selection of Sushi

Sushi Tokujyo

Deluxe Assorted Sushi

Tekka Maki

Vinegary Rice and Tuna fish rolled in Seaweed

Futomaki

Vinegary Rice rolled with Prawn, Crabmeat Stick, Cucumber, Mushroom and Egg in Seaweed

California Maki

Outside rolled with Vinegary Rice topped with Tobiko

California Temaki

Avocado, Cucumber, Crabmeat Stick, Ebiko and Mayo in cone shape

Inari Zushi

Stuffed Sweet Beancurd with Sushi Rice

Soft Kani Maki

Vinegary Rice rolled with Soft Shell Crab, Mayonnaise, Cucumber and Tobiko

Negitoro Maki

Vinegary Rice and chopped belly of Tuna rolled in Seaweed

Chirashi Zushi

Delicious Sushi Rice in lacquered box topped with Maguro, Kampachi, Shiromi, Prawn, Salmon, Crabmeat Stick, Ikura, Cuttlefish and Tamago.

Kampachi Dinner Set

Kampachi Bento

Combination of Tempura, Sashimi, grilled dish, simmered dish, vinegary dish and steamed Egg Custard

Sushi Zen

Combination of Appetizer, Tempura, California Temaki and Sushi Moriawase

Una Zen

Combination of Appetizer, Tempura, Sashimi, simmered dish, steamed Egg Custard and Unagi Kabayaki

Motenashi Zen

Combination of Appetizer, Sashimi, simmered dish, grilled dish and Tempura

*** All the Kampachi Dinner Sets are inclusive of Rice, Pickle, Miso Soup and Fruits*

Teishoku (Set Dinner)

Deluxe Sashimi Teishoku

Combination of assorted imported Raw Fish with simmered dish

Deluxe Nigiri Zushi Teishoku

Assorted Raw Fish wrapped in vinegary Rice and accompanied with Orashi Soba

Tempura Teishoku

Deep-fried Seafood and Vegetables in batter accompanied with cold Beancurd

Yakizakana Teishoku

Grilled Fish accompanied with a Vinegary dish

Gyu Katsu Teishoku

Deep-fried Beef cutlet accompanied with simmered dish

Makunouchi Bento

Sashimi, deep-fried dish, simmered dish, grilled dish and steamed Egg Custard

Yosenabe Teishoku

Combination of Seafood, Chicken, Vegetables in Broth accompanied with Vinegary dish

*** All Set Dinners are inclusive of Rice, Miso Soup, Pickles and Fruits*

Kampachi Kaiseki Ryori

(A Full Course Menu of Selected Traditional Japanese Cuisine)

Kampachi Course

- **Kobachi**
Hors d' oeuvres
- **Zensai**
Appetizer
- **Dobin Mushi**
Clear Soup with Seafood, Chicken and Vegetables in a Teapot
- **Sashimi**
Assorted sliced Raw Fish
- **Nimono**
Simmered Dish
- **Sunomono**
Vinegary Dish
- **Agemono**
Deep-fried Seafood
- **Yakimono**
Grilled Dish
- **Gohan, Tsukemono and Miso Shiru**
Rice, Pickles and Bean Paste Soup

Take Course

- **Zensai**
Appetizer
- **Sashimi**
Assorted sliced Raw Fish
- **Sukiyaki or Shabu Shabu**
Sliced Beef and Vegetables in Sukiyaki Sauce or Special Broth
- **Gohan, Tsukemono and Miso Shiru**
Rice, Pickles and Bean Paste Soup
- **Kudamono**
Fruits

Sushi Course

- **Zensai**
Appetizer
- **Sashimi**
Assorted sliced Raw Fish
- **Nimono**
Simmered Dish
- **Yakimono**
Grilled Dish
- **Sushi Moriawase**
Assorted Raw Fish wrapped in Vinegary Rice
- **Miso Shiru**
Bean Paste Soup
- **Kudamono**
Fruits

Matsu Course

- **Zensai**
Appetizer
- **Ushio Jiru**
Clear Soup with Fish
- **Sashimi**
Assorted sliced Raw Fish
- **Gyuniku Teriyaki**
Grilled Sirloin of Beef with Teriyaki Sauce
- **Gohan, Tsukemono and Miso Shiru**
Rice, Pickles and Bean Paste Soup
- **Kudamono**
Fruits

Teppanyaki (*A' La Carte*)

Sirloin of Beef

Minimum 200 gm

Tenderloin of Beef

Minimum 200 gm

Gyuniku Maki

Beef rolled with Garlic, Spring Onion and Enoki Mushroom

Kuruma Ebi

Tiger Prawn

Shake

Salmon

Gindara
Cod Fish

Kaki
Oyster

Hotate Gai
Scallop

Tori
Chicken

Teppanyaki (*Rice/ Vegetables*)

Garlic Chahan
Garlic Fried Rice

Ebi Chahan
Fried Rice with Shrimps

Enoki
Japanese Straw Mushrooms

Shitake
Fresh Black Mushrooms

Yasai Itame
Fried Mixed Vegetables

Teppanyaki Course

Momoyama Course

- **Zensai**
Appetizer
- **Sarada**
Salad
- **Dobin Mushi**
Clear Soup with Seafood, Chicken and Vegetables in a teapot
- **Kuruma Ebi, Ika, Shake, Hotategai, Gindara**
Tiger Prawn, Cuttlefish, Salmon, Scallop and Cod Fish
- **Yasai Itame**
Fried Mixed Vegetables
- **Yaki Meshi and Miso Shiru**
Fried Rice and Bean Paste Soup
- **Ice Cream**

Kyoto Course

- **Zensai**
Appetizer
- **Sarada**
Salad
- **Sashimi**
Sliced Raw Fish
- **Dobin Mushi**
Clear Soup with Seafood, Chicken and Vegetables in a Teapot
- **Sirloin of Beef**
- **Yasai Itame**
Fried Mixed Vegetables
- **Yaki Meshi and Miso Shiru**
Fried Rice and Bean Paste Soup
- **Ice Cream**

Royal Course

- **Zensai**
Appetizer
- **Sarada**
Salad
- **Dobin Mushi**
Clear Soup with Seafood, Chicken and Vegetables in a Teapot
- **Sashimi**
Sliced Raw Fish
- **Shake, Kuruma Ebi, Sirloin of Beef**
Salmon, Tiger Prawn and Sirloin of Beef
- **Yasai Itame**
Fried Mixed Vegetables
- **Yaki Meshi and Miso Shiru**
Fried Rice and Bean Paste Soup
- **Ice Cream**

Dessert

Kudamono Moriawase

Assorted Mixed Fruits

Macha Ice Cream

Japanese Green Tea Ice Cream

- Single
- Double

Macha Ogura Ice Cream

Japanese Green Tea Ice Cream with Sweet Red Bean

- Single
- Double

Abekawa Mochi

Japanese Rice Cake with Soya Bean Powder

KAMPACHI – BEVERAGE LIST

Local Beer

Anchor
Tiger
Carlsberg
Guinness Stout
Heineken
Draught Tiger

Imported Beer

Asahi
Corona Extra
Guinness Draught

House Pour Wine

Red Wine
White Wine

Japanese Sake & Spirits

Hakutsuru (Hot Sake)
Nama Sake
Kannoko Shochu

Aerated Drinks

Coke, Sprite, Soda, Tonic
Diet Coke
Ginger Ale, Ginger Beer
Guinness Malta

Hot Beverage

Coffee
Tea
Milo
Nescafe

Mineral Water

Evian
Perrier
Local Water

Whisky

Chivas Regal 12 Years
Johnnie Walker Black Label
Johnnie Walker Blue Label
Southern Comfort
Jack Daniels (Bourbon)

Liqueurs

Bailey's Irish Cream
Calvados
Cointreau
Crème De Menthe(green)
Dom Benedictine
Drambuie
Kahlua
Galliano
Tia Maria
Blue Caracao

Aperitifs

Campari
Dubonnet
Martini Dry, Bianco, Rosso
Pernod
Pimm's No 1

Cognac

Hennessy VSOP
Martell VSOP
Martell Cordon Bleu

Sherry & Port

Cockburn
Dry Sack

Gin

Bombay Sapphire
Gordon Dry Gin

Tequila

Jose Cuervo Especial

Rum

Bacardi White
Malibu

Vodka

Smirnoff
Absolut

Mocktails (Non Alcoholic Cocktails)

Virgin Mary
Gunner
Shirley Temple
Fruit Punch
Pussy Foot

Cocktails

A.K.47
Around the World
Graveyard
Long Island Tea
Submarine
Old Fashioned
Daiquiri
Harvey Wallbanger
Margarita

Pina Colada
Singapore Sling
Whisky Sour
Black Russian
Bloody Mary
Brown Cow
Grasshopper
Irish Coffee
Mai Tai
Rainbow
Rusty Nail
Screwdriver
Tequila Sunrise
White Russian

Fresh Juices

Orange
Mango
Tomato
Guava
Lime
Pineapple