

KAMPACHI JAPANESE RESTAURANT 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

KAMPACHI JAPANESE RESTAURANT MENU
(DINNER MENU)

Sake No Sakana (*Appetizers*)

Zensai Moriawase

Assorted Appetizers

Ika Shiokara

Preserved julienne of Squids

Hotaru Ika Shiokara

Preserved firely Squids

Tako Shiokara

Preserved julienne of Octopus

Edamame

Boiled Green Soy Bean Pods

Tsukemono Moriawase

Assorted Japanese Pickles

Chuka Iidako

Seasoned Baby Octopus

Shirasu Oroshi

Young Anchovies in grated Radish

Horenso Ohitashi

Spinach in Japanese Sauce Seasoning

Dashi Maki Tamago

Japanese Omelette

Sashimi (*Raw Fish Dishes*)
Chef's Special Sashimi

SASHIMI MORIAWASE
(Assorted Raw Fish)

- ICHI NINMAE (1 Portion)
- NI NINMAE (2 Portions)
- SAN NINMAE (3 Portions)

TORO SASHIMI
Tuna Belly

KAMPACHI SASHIMI
Amber Jack

MAGURO SASHIMI
Tuna

SAKE SASHIMI
Salmon

AJI SASHIMI
Horse Mackerel

TAKO SASHIMI
Octopus

IKA SASHIMI
Squid

Sunomono (*Vinegar Dishes*)

Wakame Kyuri Su
Seaweed and Cucumber with Vinegar

Sunomono Moriawase
Assorted Seafood with Cucumber and Seaweed in Vinegar

Nuta
Seafood and Spring Onions in Vinegar Miso Sauce

Ae

Sarada (*Salad*)

Kampachi Sarada
Crunchy Garden Salad with Tuna, Prawns, Chicken and Crabstick

Yasai Sarada
Crispy and light assorted Garden Salad

Mushi Mono (*Steamed Dishes*)

Chawan Mushi

Japanese steamed Egg

Dobin Mushi

Clear soup with Seafood, Chicken and Vegetables in a Teapot

Nimono (*Simmered Dishes*)

Yasai Takiawase

Simmered assorted Vegetables in Seasonal Stock

Niku Jaga

Simmered Beef with Onions and Potatoes

Koimo Nikorogashi

Simmered small Taro Yam

Tofu Ryori (*Beancurd Dishes*)

Hiyayako

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

Satsuma Age

Deep-fried Fish Cakes

Soft Kani Karaage

Deep-fried Soft Shell Crab accompanied with Salad

Tempura (*Deep-fried in Batter Dishes*)

Tempura Moriawase

Deep-fried Seafood and Vegetables in light Batter

Ebi Tempura

Deep-fried Prawns in light Batter

Yasai Tempura

Deep-fried assorted Vegetables in light Batter

Yakimono (*Grilled Dishes*)

Sake Shioyaki

Grilled Salmon with Salt

Sake Suteiki

Grilled Salmon Steak with Butter accompanied with Vegetables

Saba Shioyaki

Grilled Markerel with Salt

Sanma Shioyaki

Grilled Pacific Saury with Salt

Shishamo

Grilled Capelin Fish

Unagi Kabayaki

Grilled Eel with homemade Kabayaki Sauce

Gindara Misoyaki

Grilled marinated Cod Fish with Soya Bean Paste

Niku Ryori (*Meat Dishes*)

Gyuniku Shogayaki

Sauteed sliced Beef with Green Pepper and Ginger Sauce

Tori Teriyaki

Grilled Chicken Thigh with Teriyaki Sauce

Yaki Tori

Grilled skewered Chicken with Onions, glazed with Sweet Soya Sauce

Nabe Ryori (*Potted Dishes*)

Sukiyaki

Vegetables and sliced Beef in homemade Sukiyaki Sauce

Shabu Shabu

Vegetables and sliced Beef in Clear Broth

Udon Suki

Vegetables, Seafood and Chicken in Bonito Broth

Gohan Mono (*Rice Dishes*)

Zosui

Clear Rice Porridge

Ocha Zuke

Rice in Green Tea

Wan Mono (Soup)

Nameko Jiru

Traditional Bean Paste Soup with Mushrooms

Miso Shiru

All time favorite Traditional Bean Paste Soup

Aka Dashi

Traditional Red Bean Paste Soup

Sumashi Jiru

Clear soup with delicate Seafood and Vegetables

Doburi Mono (Rice Dishes)

Oyako Don

Chicken and Onion over Rice topped with fluffy Egg

Ten Don

Deep-fried Seafood and Vegetables in Batter served over Rice

Gyu Don

A typical Sukiyaki Beef and Vegetables served over Rice

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

Choice of Hot or Cold finest flour Noodles from Akita prefecture

Nabeyaki Udon or Soba

White thick flour Noodles or Buck Wheat Noodles with Prawns Tempura, Chicken and Mushrooms in Claypot

Tempura Udon or Soba

White thick flour Noodles or Buck Wheat Noodles with Prawns and Vegetable Tempura

Zaru Udon or Soba

Chilled white flour Noodles or Buck Wheat Noodles served with Dipping Sauce

Cha Soba

Chilled Green Tea Noodles served with Dipping Sauce

Somen

Chilled fine thin Noodles served with Dipping Sauce

Kitsune Udon or Soba

White thick flour Noodles or Buck Wheat Noodles with Sweet Beancurd skin served in Hot Soup

Curry Udon or Soba

White thick flour Noodles or Buck Wheat Noodles in Japanese Beef Curry

TEMAKI (*Hand Roll*)**California Temaki**

Combination of Avocado, Cucumber, Crabmeat Stick, Prawn, Salad, Vinegary Rice in Cone Shape topped with Flying Fish Roe

Soft Kani Temaki

Soft Shell Crab rolled with Vinegary Rice in Cone Shape topped with Flying Fish Roe

Sushi (*Raw Fish With Vinegary Rice Dishes*)**Sushi Tokujyo**

Deluxe assorted Sushi

Sushi Take Moriawase

Chef's Selection of Sushi

MAKI MONO (*Sushi Roll Dishes*)**Futomaki**

Vinegary Rice rolled with Prawns, Crabmeat Stick, Cucumber, Mushrooms and Egg in Seaweed

California Maki

Reverse rolled with Vinegary Rice, Egg, Prawn, Crabmeat Stick, Cucumber coat with Flying Fish Roe

Negitoro Maki

Vinegary Rice rolled with minced Tuna Belly in Seaweed

Tekka Maki

Vinegary Rice and Tuna rolled in Seaweed

Kappa Maki

Vinegary Rice rolled with Cucumber in Seaweed

Natto Maki

Vinegary Rice rolled with fermented Soybean in Seaweed

Shiso Maki

Japanese Perilla Leaf rolled with Vinegary Rice in Seaweed

Chirashi Zushi

Sliced assorted Raw Fish served with Vinegary Rice in Japanese lacquered box served with Bean Paste Soup

Teppanyaki (*A' La Carte*)
Sirloin Beef (200g)

Tenderloin Beef (200g)

Kuruma Ebi
Tiger Prawn

Sake
Salmon

Gindara
Cod Fish

Hotategai
Scallops

Tori
Chicken

GarlicChahan
Fried Rice with Garlic

Ebi Chahan
Fried Rice with Shrimps

Shitake
Fresh Black Mushrooms

Enoki
Fresh Japanese Straw Mushrooms

Yasai Itame
Fried Mixed Vegetables

Dessert

Kudamono Moriawase

Assorted Fruits

Mango

Mango Fruit

Macha Ice Cream

Japanese Green Tea Ice Cream

- Single
- Double

Macha Ogura Ice Cream

Japanese Green Tea Ice Cream with Red Bean

- Single
- Double

Abekawa Mochi

Japanese Rice Cake with Soya Bean Powder

Zenzai

Sweet Red Bean Soup with Rice Cake

Teishoku (*Set Dinner*)

Kampachi Bento

Combination of Tempura, Sashimi, Grilled Dish, Simmered Dish, Vinegary Dish and Steamed Egg

Sushi Zen

Combination of Appetizer, Tempura, California Temaki and Sushi Moriawase

Una Zen

Combination of Appetizer, Tempura, Sashimi, Simmered dish, Steamed Egg and Grilled Eel with Kabayaki Sauce

Motenashi Zen

Combination of Appetizer, Tempura, Sashimi, Simmered dish and Grilled dish

Deluxe Sashimi Teishoku

Chef's Selection of assorted Raw Fish with Simmered dish

Tempura Teishoku

Deep Fried Seafood and Vegetables in Batter accompanied with Cold Beancurd

Yakizakana Teishoku

Grilled Fish accompanied with Vinegary dish

Makunouchi Bento

Combination of Sashimi, Deep Fried dish, Simmered dish, Grilled dish and Steamed Egg

Nabe Teishoku

Choice of Yosenabe with Combination of Seafood, Chicken and Vegetables in Bonito Broth OR Sukiyaki Beef with Vegetables in homemade Sukiyaki Sauce

(All Set Dinners are inclusive of Rice, Bean Paste Soup, Pickles & 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 and Vegetables
- **Yakimono**
Grilled Dish
- **Gohan, Tsukemono and Miso Shiru**
Rice, Pickles and Bean Paste Soup
- **Kudamono**
Fresh Fruits

Teppanyaki Course

Momoyama Course

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