

甘味	DESSERT	RM
マスクメロン	JAPANESE MUSK MELON Japanese Sweet Melon	160
 抹茶アイスクリーム	MACCHA ICE CREAM Green Tea Ice Cream	28
胡麻アイスクリーム	GOMA ICE CREAM Black Sesame Ice Cream	28
柚子シャーベット	YUZU SORBET Citrus Sorbet with Candied Citrus Peel	38
 あべかわ餅	ABEKAWA MOCHI Rice Cake coated with Mixed Nuts	38

## － これまで、そしてこれから －

1974年の創業以来、「食」を愛す、「人」に愛される勘八。  
 これまで支えてくださった皆様に感謝いたします。  
 これからも皆様に喜んでいただけるお料理と感動を一層努めて提供し続けます。


The award-winning Kampachi is committed to delivering authentic Japanese cuisine through an uncompromising insistence on quality. Our team of Tokyo-trained chefs use only the finest ingredients, and we wish you a pleasant dining experience with us.

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コース	COURSE	RM	麺類	MENRUI	RM
おまかせ	<p><b>OMAKASE</b>            Leave yourself in the good hands of our expert chefs &amp; embark on a culinary journey as you savour a precise balance of flavours &amp; textures only Japanese cuisine can offer. This menu features the best pick of the season &amp; promises to be a feast for the senses.</p>	CHEF'S PRICE	稲庭うどん	<p><b>INANIWA UDON</b>            These noodles are smooth &amp; very elastic despite being thin. It is made using time-honoured techniques such as artisans stretching the noodles carefully by hand rather than cutting the dough like the conventional thick udon.</p>	52
季	<p><b>TOKI</b>            前菜、吸い物、刺身、焼き物、酢の物、寿司、果物            Appetizer, Clear Soup, Sashimi, Grilled Dish, Vinegared Dish, Sushi, Fruit</p>	408	氷見うどん	<p><b>HIMI UDON</b>            Unlike the more common thick udon, this variety is thinner &amp; more translucent. These noodles are handmade in the city of Himi in Toyama Prefecture &amp; have a springy texture that is evident from the first taste.</p>	52
鉄板焼き	<p><b>TEPPANYAKI</b>            前菜、サラダ、銀鱈と帆立、和牛ステーキと野菜、トリュフ焼き飯、味噌汁、果物            Appetizer, Salad, Cod Fish &amp; Scallop, Wagyu Steak &amp; Vegetables, Truffle Fried Rice, Miso Soup, Fruit</p>	408	うどん	<p><b>UDON</b>            One of the most common noodles in Japanese cuisine. These noodles are made from wheat flour &amp; is characterised by its broad &amp; chewy texture.</p>	39
酒肴	<p><b>SHUKO</b> (comes with House Sake of the day)            日によってメニューの変更がございます。            This menu changes daily based on seasonal variations by our team of kitchen experts.</p>	300	そば	<p><b>SOBA</b>            Made from buckwheat flour, these noodles have a corresponding nutty delicious flavour. Highly nutritious &amp; low in calories.</p>	39

飯物	GOHANMONO	RM	おつまみ	OTSUMAMI	RM
鰻重	UNAJU Grilled Eel over Rice	128	枝豆	EDAMAME Green Soybeans	27
石焼き飯	ISHIYAKI MESHU Hot Stone Pot Fried Rice with Shimeji Mushroom, Anchovies, Flying Fish Roe, Vegetables & Egg	95	🌸 珍味三点盛り	CHINMI SANTEN MORI Assorted Chef's Delicacy 3 kinds	68
🌸 石焼き海鮮飯	ISHIYAKI KAISEN MESHU Hot Stone Pot Fried Rice with Spicy Kimchi Sauce, Prawn, Scallop, Anchovies, Flying Fish Roe, Vegetables & Egg	125	ほうれん草胡麻和え	HORENSO GOMA AE Spinach tossed in Sesame Sauce	19
🌸 ちらし丼	CHIRASHI DON Assorted Raw Fish served over Vinegared Rice	148	揚げ出し豆腐	AGEDASHI TOFU Deep-fried Bean Curd with Tempura Sauce	33
いくらうに丼	IKURA UNI DON Fresh Salmon Roe & Sea Urchin on Vinegared Rice	188	温豆腐あんかけ	ON TOFU ANKAKE Deep-fried Bean Curd topped with Shimeji, Carrot, Spinach & Savory Dashi Sauce	33
やきにく丼	YAKINIKU DON Pan-fried Sliced Beef & Onion over Rice	78	サーモンカルパッチョ	SALMON CARPACCIO Thinly Sliced Salmon with Crispy Garlic Chips	100
にんにく焼き飯	NINNIKU YAKIMESHI Garlic Fried Rice	23	ビーフカルパッチョ	BEEF CARPACCIO Thinly Sliced Seared Striploin with Crispy Garlic Chips, Spring Onion & Wasabi Dressing	108
			🌸 帆立カルパッチョ	HOTATE CARPACCIO Thinly Sliced Scallop tossed in Wasabi Dressing	150

サラダ	SALAD	RM
 クリスピー鮭皮サラダ	SHAKE KAWA SALAD Crispy Salmon Skin & Salmon Roe Salad with Citrus Dressing	48
海鮮サラダ	KAISEN SALAD Raw Tuna, Salmon, Avocado & Vegetables Salad with Wasabi Dressing	65
豆腐サラダ	TOFU SALAD Cold Bean Curd & Bonito Flakes Salad with Sesame Dressing	38
 長芋サラダ	NAGAIMO SALAD Mountain Yam Salad	45

 板前のおすすめ *signature dish*

鉄板焼	TEPPANYAKI	RM
 ロブスター	LOBSTER 100gm	85
サーロインビーフ	BEEF SIRLOIN 250gm	162
テNDERロイン	BEEF TENDERLOIN 200gm	152
ラム	LAMB	158
チキン	CHICKEN Boneless Chicken	70
車海老	KURUMA EBI King Prawn	88
 銀鱈	GINDARA Cod Fish	138
帆立	HOTATE Scallop	130

## 鉄板焼きソース      TEPPANYAKI SAUCE

OUR TEPPANYAKI SAUCES ARE MADE IN THE KITCHEN WITH RECIPES DESIGNED TO ENHANCE THE FLAVOUR OF VARIOUS DISHES. WE ARE PLEASED TO SUGGEST THE FOLLOWING PAIRINGS FOR EACH OF THE SAUCES BELOW.

### 勘八トリュフ KAMPACHI TRUFFLE

An excellent complement to chicken or beef. Our signature sauce from a special blend of tosa shoyu & mushroom broth harmonised with a hint of black truffle & olive oil. This excellent combination combination creates a rich aroma from the truffle, famous for its strong & earthy notes.

### 七味味噌 SHICHIMI MISO

Perfect pairing with tenderloin & wagyu beef. A slightly spicy sauce perfect with beautifully grilled steak. Created using quintessential Japanese ingredients such as the miso paste & dashi stock.

### 胡麻 GOMA


Enhances the taste of seafood. The strong fragrance of atari goma (roasted white sesame) along with added rice vinegar gives this sauce a distinct & refreshing nutty flavour.

### 和風生姜 WAFU SHOGA


Specially curated for seafood & meat. A beautiful Japanese-style sauce consists of grated ginger & garlic pan-fried to golden brown with a touch of mirin (Japanese sweet wine).

### 橙酢 PONZU

A versatile sauce for seafood & meat. Sun-kissed citrus sauce with just the right amount of tanginess. Lemon & lime are soaked for a week in a special combination of ingredients including mirin, konbu (kelp) & bonito flakes. Sauce is served with a sprinkle of grated radish & spring onion.

 板前のおすすめ *signature dish*

温物	ATSUMONO	RM
茶碗蒸し	CHAWAN MUSHI Steamed Egg Custard	27
 いくら茶碗蒸し	IKURA CHAWAN MUSHI Steamed Egg Custard with Salmon Roe	38
土瓶蒸し	DOBIN MUSHI Soup served in a Teapot	35
あさり味噌汁	ASARI MISO SHIRU Clam Miso Soup	30
 海鮮キムチチゲ	KAISEN KIMUCHEE CHIGE Seafood & Vegetables in Kimchee Broth	108
すき焼き	SUKIYAKI Sliced Beef & Vegetables in Sukiyaki Sauce	138
しゃぶしゃぶ	SHABU-SHABU Sliced Beef & Vegetables in Dashi Broth	138
寄せ鍋	YOSENABE Seafood, Chicken & Vegetables in Special Broth	138

 板前のおすすめ *signature dish*

刺身 握り寿司	FRESH SASHIMI & NIGIRI SUSHI		RM
刺身盛り合わせ	SASHIMI MORIAWASE	8 Kinds (4-5 persons)	500
	Assorted Raw Fish	5 Kinds (2-3 persons)	368
寿司盛り合わせ	SUSHI MORIAWASE	11 Pieces	383
	Assorted Nigiri Sushi	7 Pieces	260
		<b>SASHIMI</b> Per Piece RM	<b>NIGIRI</b> Per Piece RM
とろ	TORO Tuna Belly	110	110
間八	KANPACHI Amberjack	45	45
はまち	HAMACHI Yellowtail	45	45
鮪	MAGURO Tuna	55	55
鯛	TAI Snapper	38	38
鮭	SHAKE Salmon	32	32
甘海老	AMAEBI Sweet Shrimp	35	70
牡丹海老	BOTAN EBI Spot Prawn	70	70
帆立	HOTATE Scallop	55	35
蛸	TAKO Octopus	25	25
アオリ烏賊	AORI IKA Bigfin Reef Squid	30	25
うに	UNI Fresh Sea Urchin	280	110
いくら	IKURA Salmon Roe	58	26

巻物	MAKIMONO	RM	焼き物	YAKIMONO	RM
鰻天ぷら巻き	UNAGI TEMPURA MAKI Deep-fried Eel Roll topped with Spicy Sauce	85	鮭塩焼き/照り焼き	SHAKE SHIOYAKI/TERIYAKI Grilled Salmon with Salt/Teriyaki Sauce	68
ネギトロ巻き	NEGITORO MAKI Chopped Tuna Belly & Spring Onion Roll	133	鯖塩焼き/照り焼き	SABA SHIOYAKI/TERIYAKI Grilled Mackerel with Salt/Teriyaki Sauce	68
 ソフトシェル蟹巻き	SOFT KANI MAKI Deep-fried Soft Shell Crab Roll	95	銀鱈塩焼き/照り焼き/西京焼き	GINDARA SHIOYAKI/TERIYAKI/SAIKYOYAKI Grilled Cod Fish with Salt/Teriyaki Sauce/Marinated with Miso Paste	128
カリフォルニア巻き	CALIFORNIA MAKI Crab Stick, Avocado & Cucumber Roll coated with Fish Roe	80	鰻蒲焼	UNAGI KABAYAKI Grilled Eel with Homemade Sauce	108
 勘八スペシャル巻き	KAMPACHI SPECIAL MAKI Seared Salmon Roll topped with Grilled Eel	98	鳥照り焼き	TORI TERIYAKI Grilled Chicken with Teriyaki Sauce	60
			ししゃも	SHISHAMO Grilled Smelt with Roe	55
手巻き	TEMAKI				
鰻手巻き	UNAGI TEMAKI Grilled Eel Hand Roll	30	揚げ物	AGEMONO	
ネギトロ手巻き	NEGITORO TEMAKI Chopped Tuna Belly and Spring Onion Hand Roll	89	天ぷら盛り合わせ	TEMPURA MORIAWASE Deep-fried Seafood & Vegetables in Tempura Batter	70
 ソフトシェル蟹手巻き	SOFT KANI TEMAKI Deep-fried Soft Shell Crab Hand Roll	30	海老天ぷら	EBI TEMPURA Deep-fried Prawn in Tempura Batter	75
カリフォルニア手巻き	CALIFORNIA TEMAKI Crab Stick, Avocado & Cucumber Hand Roll	25	野菜天ぷら	YASAI TEMPURA Deep-fried Assorted Vegetables in Tempura Batter	46
			若鶏唐揚げ	WAKADORI KARAAGE Deep-fried Boneless Chicken	60
			カキフライ	KAKI FURAI Deep-fried Oyster	70