

お正月には勘八のおせち

OSECHI

A TIMELESS TRADITION

SAVOUR THE TRUE FLAVOURS
OF JAPANESE HERITAGE

Pre-order by 15 December 2024.
Limited Quantity available.

1 LAYER RM450 | 2 LAYERS RM750

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Photographs shown are for illustrative purposes and may vary from the actual product.
Prices are in Ringgit Malaysia and subject to prevailing taxes.

1 LAYER | RM450

伊達巻き

DATEMAKI

Sweet Rolled Egg Omelette

紅白かまぼこ

KOUHAKU KAMABOKO

Red and White Fish Cake

穴子昆布巻き

ANAGO KOMBU MAKI

Sea Eel Roll with Kelp

田作り

TAZUKURI

Candied Anchovies

子持ち鮎酢焼き

KOMOCHI AYU SU YAKI

Grilled Sweet Fish Marinated with Vinegar

味付け貝

AJITSUKE BAIGAI

Marinated Whelk Shellfish

ぶどう豆

BUDOUMAME

Sweet Gold Soybeans

栗甘露煮

KURI KANRONI

Seasoned Chestnut

松前漬

MATSUMAEZUKE

Seasoned Dried Squid

鮑の蒸し煮

AWABI MUSHINI

Steamed Baby Abalone

くわい松笠

KUWAI MATSUKASA

Arrowhead Tubers

唐千寿

KARASENJYU

Salted Mullet Cod Roe

子持ち昆布

KOMOCHI KOMBU

Simmered Herring Roe on Kelp

2 LAYERS | RM750

数の子、ぜんまい煮

KAZUNOKO Herring Roe

ZENMAI NI Simmered Wild Vegetable

和風ローストビーフ

WAFU ROAST BEEF

Japanese-Style Roast Beef

鮭幽庵焼き、鶏みそ漬け焼き

SHAKE YUAN YAKI

Grilled Salmon Marinated in Yuan Sauce

TORI MISOZUKE YAKI

Grilled Chicken Marinated with Miso

はじかみ、金柑

HAJIKAMI Pickled Ginger

KINKAN Japanese Kumquat

笹カスタード、紅白蒲鉾、柚子伊達巻、鮑うま煮

SASA CUSTARD Custard Cake Wrapped in Bamboo Leaf

KOUHAKU KAMABOKO Fish cakes

YUZU DATEMAKI Yuzu-Flavoured Rolled Egg Omelet

AWABI UMANI Simmered Abalone

筑前煮

CHIKUZENNI Simmered Vegetables:

Konnyaku, Carrot, Shiitake Mushroom, Lotus Root, Burdock Root, Snap Peas

海老鬼瓦焼き、鴨薫製、帆立煮、あんぼ柿

EBI ONIKAWARA YAKI Grilled Shrimp

KAMO KUNSEI Smoked Duck

HOTATE NI Simmered Scallops

ANPO KAKI Semi-Dried Persimmon

栗きんとん、たたき牛蒡

KURI KINTON Sweet Chestnut Paste

TATAKI GOBO Smashed Burdock Root
with Vinegar Sesame Sauce

田作り、鰻蒲焼き

TAZUKURI Candied Sardines

UNAGI KABAYAKI Grilled Eel with Sweet Sauce

紅白なます、くるみ小女子

KOUHAKU NAMASU Pickled Radish and Carrot

KURUMI KOONAGO Walnut and Anchovy

黒豆金箔、竹の子土佐煮

KUROMAME KINPAKU

Simmered Black Soybeans with Gold Leaf
TAKENOKO TOSANI Simmered Bamboo Shoots
with Bonito Flakes