－これまで、そしてこれから－

1974年の創業以来、「食」を愛し、「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.

www.kampachi.com.my

All prices are in Ringgit Malaysia and subject to prevailing taxes. Images shown are for illustration purposes only.

Matsu



Salmon Trio



Assorted Nigiri Sushi



Assorted Sashimi

こだわり
KODAWARI

コースメニュー COURSE MENU

竹
TAKE
RM350

前菜
ZENSAI
Appetizer

刺身
SASHIMI
Assorted Sashimi (3 Kinds)

揚物
AGEMONO
Chef's Selection of Fried Dish

握り5貫
NIGIRI (5 PCS)
5 Pieces of Nigiri Sushi

巻物
MAKIMONO
Sushi Rolls

吸い物
SUIMONO
Clear Soup

甘味
KANMI
Daifuku

桜
SAKURA
RM450

前菜
ZENSAI
Appetizer

刺身
SASHIMI
Air-flown Selection of 4 Kinds of Sashimi

焼き物
YAKIMONO
Chef's Grilled Selection

揚物
AGEMONO
Chef's Deep-fried Selection

握り7貫
NIGIRI (7 PCS)
7 Pieces of Nigiri Sushi

吸い物
SUIMONO
Clear Soup

甘味
KANMI
Seasonal Fruits & Ice Cream

おまかせ OMAKASE

松
MATSU
RM550

先付
SAKIZUKE
Starter

前菜
ZENSAI
Appetizer

刺身
SASHIMI
Air-flown Selection of 5 Kinds

焼き物
YAKIMONO
Grilled Selection

煮物
NIMONO
Simmered Dish

揚物
AGEMONO
Deep-fried Selection

握り7貫
NIGIRI (7 PCS)
7 Pieces of Nigiri Sushi

吸い物
SUIMONO
Clear Soup

甘味
KANMI
Japanese Melon & Yuzu Sorbet

刺身/握り寿司

	SASHIMI & NIGIRI SUSHI *For variety & seasonal specials, kindly ask our staff*		RM
刺身盛り合わせ	Assorted Sashimi Featuring 4 chef's selection & 1 seasonal special Featuring 6 chef's selection & 2 seasonal special	*5 kinds* *8 kinds*	420 580
握り寿司盛り合わせ	Assorted Nigiri Sushi	*7 pieces* *11 pieces*	260 360
サーモントリオ	Salmon Trio Salmon Sashimi, Sushi & Reverse Maki	*4 pieces each*	200

板前のおすすめ *signature dish*



Sashimi



Chutoro



Maguro



Ama Ebi

こだわり
KODAWARI

刺身 SASHIMI

				RM
✿	中トロ	Chutoro Medium Fatty Tuna Belly	*5 Pieces*	465
	大トロ, 大とろ	Otoro Fatty Tuna Belly	*5 Pieces*	540
	間八	Kanpachi Amberjack	*5 Pieces*	210
	まぐろ	Maguro Tuna	*5 Pieces*	245
✿	ぼたん海老	Botan Ebi Spot Prawn	*5 Pieces*	190
	鯛	Tai Snapper	*5 Pieces*	160
	帆立	Hotate Scallop	*2 Pieces*	130
	鮭	Shake Salmon	*5 Pieces*	125
	うに	Uni Sea Urchin	*Per Portion*	280
	甘海老	Ama Ebi Sweet Shrimp	*5 Pieces*	150
	平目	Hirame Flounder	*5 Pieces*	185
	蛸	Tako Octopus	*5 Pieces*	115
	いくら	Ikura Salmon Roe	*Per Portion*	65
	とびこ	Tobiko Flying Fish Roe	*Per Portion*	54
	はまち	Hamachi Yellowtail	*5 Pieces*	210

握り寿司 NIGIRI

				RM
	中トロ	Chutoro Medium Fatty Tuna Belly	*Per Piece*	93
	大トロ, 大とろ	Otoro Fatty Tuna Belly	*Per Piece*	108
✿	間八	Kanpachi Amberjack	*Per Piece*	42
✿	まぐろ	Maguro Tuna	*Per Piece*	44
	海老	Ebi Prawn	*Per Piece*	27
	鯛	Tai Snapper	*Per Piece*	32
	帆立	Hotate Scallop	*Per Piece*	65
	鮭	Shake Salmon	*Per Piece*	25
	うに	Uni Sea Urchin	*Per Piece*	110
	甘海老	Ama Ebi Sweet Shrimp	*Per Piece*	37
	平目	Hirame Flounder	*Per Piece*	37
	蛸	Tako Octopus	*Per Piece*	25
	いくら	Ikura Salmon Roe	*Per Piece*	32
	とびこ	Tobiko Flying Fish Roe	*Per Piece*	27
	穴子	Anago Congel Eel	*Per Piece*	36
	はまち	Hamachi Yellowtail	*Per Piece*	42

✿ 板前のおすすめ *signature dish*



Negitoro Maki



Rainbow Maki



Soft Kani Maki



Shake Aburi Maki

こだわり
KODAWARI

巻物 MAKIMONO

		RM
ソフトシェル蟹巻き	Soft Kani Maki Deep-fried Soft Shell Crab Roll with Fish Roe & Cucumber	90
うなぎ裏巻き	Unagi Uramaki Deep-fried Spicy Eel Roll topped with Fish Roe	70
ねぎとろ巻き	Negitoro Maki Chopped Tuna Belly Roll topped with Salmon Roe	110
勘八巻き	Kampachi Maki Salmon, Tuna, Avocado & Crab Stick Roll topped with Grilled Eel	90
海老天巻き	Ebi Ten Maki Prawn Tempura Roll	75
太巻き	Futo Maki Japanese Traditional Roll	55
鮭炙り巻き	Shake Aburi Maki Seared Salmon Roll topped with Grilled Eel	99
カリフォルニアリバース巻き	Reverse California Maki Avocado, Crabstick & Cucumber Roll wrapped with Fish Roe	70
レインボー巻き	Rainbow Maki Avocado & Crabstick Roll wrapped with Raw Salmon & Tuna	80

カリフォルニア手巻き	California Temaki California Hand Roll	22
ソフトシェル蟹手巻き	Soft Kani Temaki Deep-fried Soft Shell Crab Hand Roll	28
鰻アボカド手巻き	Unagi Avocado Temaki Eel & Avocado Hand Roll	28
ねぎとろ手巻き	Negitoro Temaki Chopped Tuna Belly Hand Roll	58
鮭アボカドチーズ巻き	Shake Avocado Cheese Maki Salmon Avocado Cheese Roll	40
鮭明太子マヨ巻き	Shake Mentaiko Mayo Maki Salmon & Spicy Cod Roe Mayonnaise Roll	46

板前のおすすめ *signature dish*



Sake no Tomo



Ankimo Ponzu



Tofu Yamakake Ninniku Sauce



Maguro Nagaimo Yukke

おつまみ
OTSUMAMI

おつまみ	OTSUMAMI	RM
✿ 酒の友	Sake no Tomo 5 Kinds of Appetiser for Sake Pairing	38
生たこわさび	Nama Tako Wasabi Preserved Octopus	36
✿ あん肝ポン酢	Ankimo Ponzu Anglerfish Liver with Ponzu Vinaigrette	45
揚げ出しなす	Agedashi Nasu Deep-fried Eggplant with Homemade Sauce	25
焼きエイヒレ	Yaki Eihire Grilled Stingray Fin	48
たこから揚げ	Tako Karaage Deep-fried Octopus	32
豆腐山かけニンニクソース	Tofu Yamakake Ninniku Sauce Pan-fried Bean Curd & Grated Japanese Mountain Yam with Miso Garlic Sauce	52
枝豆	Edamame Soybean in Pods	18

✿ 板前のおすすめ　*signature dish*



Kanpachi Carpaccio



Hotate Carpaccio



Kampachi Salada



Satsumo Imo Salada

一品料理
A LA CARTE

冷菜

	REISAI	RM
帆立カルパッチョ	Hokkaido Hotate Carpaccio Thinly Sliced Scallop with Avocado, Salmon Roe & Carpaccio Dressing	102
✿ 間八カルパッチョ	Kanpachi Carpaccio Thinly Sliced Amberjack with Mizuna & Crispy Garlic Chips	188
✿ 勘八サラダ	Kampachi Salada Enoki Mushroom with Crispy Salmon Skin, Lotus Root Chips & Deep-fried White Bait served with Homemade Dressing	48
クリスピー鮭皮サラダ	Shake Kawa Salada Crispy Salmon Skin & Salmon Roe Salad	45
ソフトシェル蟹サラダ	Soft Kani Salada Deep-fried Soft Shell Crab Salad	53
豆腐サラダ	Tofu Salada Cold Bean Curd Salad	30
✿ さつま芋サラダ	Satsumo Imo Salada Japanese-style Sweet Potato Salad	38
海鮮サラダ	Kaisen Salada Seafood Salad	48

✿ 板前のおすすめ　*signature dish*



Gindara Shioyaki



Hotate Butter



Lamb Saikyoyaki



Kanpachi Kama Shioyaki

一品料理
A LA CARTE

焼き物	YAKIMONO		RM
帆立バター	Hotate Butter Pan-fried Hokkaido Scallop with Butter Sauce on a bed of Mushroom		65
牛たたき/照り焼き	Gyu Tataki/Teriyaki Seared Sirloin with Ponzu Vinaigrette/ Grilled Sirloin with Teriyaki Sauce		88
ラム西京焼き	Lamb Saikyoyaki Grilled Rack of Lamb marinated with Miso Paste served with Boiled Green Sprouts & Mushroom		107
鶏照り焼き	Tori Teriyaki Grilled Chicken with Teriyaki Sauce		55
きのこ豆腐ステーキ	Kinoko Tofu Steak Grilled Homemade Bean Curd with Assorted Mushroom		32
鯖/鮭 – 塩/照り焼き	Saba/Shake - Shioyaki/Teriyaki Grilled Mackerel/Salmon with Salt/Teriyaki Sauce		65
✿ 銀鱈 – 塩/照り/西京焼き	Gindara Shioyaki/Teriyaki/Saikyoyaki Grilled Cod Fish with Salt/Teriyaki Sauce/marinated with Miso Paste		101
ししゃも	Shishamo Grilled Pregnant Fish	*3 pieces*	25
鮭かま – 塩/照り焼き	Shake Kama Shioyaki/Teriyaki Grilled Salmon Collar with Salt/Teriyaki Sauce		65
焼き鳥	Yakitori Grilled Chicken on Skewer		37
鰻蒲焼き	Unagi Kabayaki Grilled Eel with Homemade Sauce		88
きのこ炒め	Kinoko Itame Pan-fried Mushroom with Butter Sauce		35
ほうれん草しめじ炒め	Horenso Shimeji Itame Pan-fried Spinach & Shimeji Mushroom		37
✿ 間八かま塩/照り焼き	Kanpachi Kama Shioyaki/Teriyaki Grilled Amberjack Collar with Salt/Teriyaki Sauce	*Per 100 gm*	80

✿ 板前のおすすめ *signature dish*



Dry Sukiyaki



Mixed Furai



Soft Kani Karaage



Kaisen Kami Nabe

一品料理
A LA CARTE

揚げ物 AGEMONO

		RM
天ぷら盛り合わせ	Tempura Moriawase Deep-fried Seafood & Vegetable Tempura	68
海老天ぷら	Ebi Tempura Deep-fried Prawn Tempura	68
鶏天ぷら	Tori Tempura Deep-fried Boneless Chicken in Tempura Batter served with Ponzu Sauce	37
ソフトシェル蟹唐揚げ	Soft Kani Karaage Deep-fried Soft Shell Crab	69
ミックスフライ	Mixed Furai Deep-fried Assorted Seafood coated with Bread Crumbs	48
若鶏唐揚げ	Wakadori Karaage Deep-fried Boneless Chicken	37

鍋物 NABEMONO

すき焼	Sukiyaki Sliced Beef & Vegetable in Sukiyaki Sauce	*Australian Beef (180gm)*	98
しゃぶしゃぶ	Shabu-Shabu Sliced Beef & Vegetable Hot Pot	*Australian Beef (180gm)*	98
寄せ鍋	Yosenabe Seafood, Chicken & Vegetable Hot Pot		105
鱈ちり鍋	Tara Chiri Nabe Cod Fish, Bean Curd & Vegetable Hot Pot		112
海鮮紙鍋	Kaisen Kami Nabe Seafood Paper Hot Pot		68
ドライすき焼き	Dry Sukiyaki with Japanese Wagyu Sliced Wagyu in Rich Dry Sukiyaki Glaze served with Sukiyaki Sauce, Rice, Miso Soup, Pickle, Vegetable, Egg		198

板前のおすすめ *signature dish*



Chirashi Don



Dobin Mushi



Unagi Kamameshi



Ishiyaki Kaisen Meshi

一品料理
A LA CARTE

蒸し物 MUSHIMONO

		RM
茶碗蒸し	Chawan Mushi Steamed Egg Custard	29
いくら茶碗蒸し	Ikura Chawan Mushi Steamed Egg Custard topped with Salmon Roe	35
フォアグラ茶碗蒸し	Foie Gras Chawan Mushi Steamed Egg Custard topped with Foie Gras	58
✿ 土瓶蒸し	Dobin Mushi Teapot Soup	28

ご飯物 GOHANMONO

天丼	Ten Don Deep-fried Prawn & Vegetable Tempura	73
親子丼	Oyako Don Sliced Chicken, Onion & Egg	66
鶏カツ丼	Tori Katsu Don Deep-fried Chicken Cutlet	66
牛丼	Gyu Don Sliced Beef & Onion topped with Egg	79
✿ うな丼	Una Don Grilled Eel with Homemade Sauce	98
ちらし丼	Chirashi Don Assorted Raw Fish Vinegared	148
ばらちらし丼	Bara Chirashi Don Cube Cut Assorted Raw Fish Vinegared	78
鮭いくら丼	Shake Ikura Don Thin-slice Raw Salmon & Salmon Roe Vinegared	70
✿ にんにく焼き飯	Ninniku Yakimeshi Garlic Fried Rice	19
海鮮焼き飯	Kaisen Yakimeshi Seafood Fried Rice	34
鶏カツカレーライス	Tori Katsu Curry Rice Chicken Cutlet Curry Rice served with Vegetable Salad with Vinaigrette Sauce & Fruits	66
✿ 海鮮/鰻釜飯	Kaisen/Unagi Kamameshi Seafood/Grilled Eel Rice Hot Pot	98
✿ 石焼き海鮮飯	Ishiyaki Kaisen Meshi Hot Stone Pot Fried Rice with Spicy Kimchi Sauce, Prawn, Scallop, Anchovies, Flying Fish Roe, Vegetables & Egg	125

✿ 板前のおすすめ *signature dish*



Yaki Sumi Udon



Hamachi Ara Jiru



Hiyashi Goma Shichikoku Men



Kamo Goma Udon

一品料理
A LA CARTE

汁物 SHIRUMONO

		RM
あさり味噌汁	Asari Miso Shiru Japanese Clam Miso Soup	25
きのことわかめの吸い物	Kinoko Wakame Suimono Mix Mushroom & Seaweed Clear Soup	21
✿ はまちあら汁	Hamachi Ara Jiru Yellowtail Fish Head Miso Soup	45

麺類 MENRUI

RM6追加で大盛り又は稲庭うどんか氷見うどんに変更できます。
Additional RM6 for large portion of noodles or change to Inaniwa/Himi Udon.

✿ 鍋焼きうどん	Nabeyaki Udon Noodles with Deep-fried Prawn Tempura, Chicken, Egg & Vegetable in Hot Broth	55
肉そば/うどん	Niku Soba/Udon Noodles with Sliced Beef & Onion in Hot Broth	58
きのこそば/うどん	Kinoko Soba/Udon Noodles with Pan-fried Mushroom & Seaweed in Hot Broth	37
✿ 鮭うどん	Shake Udon Udon Noodles with Grilled Salmon in Hot Broth	68
鯛にゅうめん	Tai Nyumen Thin Wheat Noodles with Sliced Red Snapper in Hot Broth	60
天ぷらそば/うどん	Tempura Soba/Udon Noodles with Deep-fried Prawn & Vegetable Tempura in Hot/Cold Broth	50
味噌うどん/そば	Miso Soba/Udon Noodle with Hot Miso Broth served with Grilled Chicken, Shitake Mushroom, Shimeji Mushroom, Fish Cake, Carrot, Nori	45
✿ 炭うどん焼き蕎麦風	Yaki Sumi Udon Charcoal-Infused Udon Stir-Fried with Tiger Prawns, Chicken, & Vegetables	60
冷やし胡麻七穀麺	Hiyashi Goma Shichikoku Men Chilled Sesame Noodles with Seven Grains, served with Grilled Chicken, Kinshi Tamago & Kani	60
ごまそば	Goma Soba Sesame Soba with Minced Chicken & Mixed Mushrooms	60
鴨胡麻うどん	Kamo Goma Udon Sesame Udon with Smoked Duck & Spinach	60

✿ 板前のおすすめ *signature dish*



Hanakago Bento



Special Sushi Bento



Koala Bento



Panda Bento

セット
SET MEAL

弁当セット

BENTO SET
味噌汁とデザート付き。
All sets are served with Miso Soup & Dessert.

RM

寿司弁当
Sushi Bento — 91
Bento with Assorted Sushi & Sashimi with Grilled Eel

特別寿司弁当
Special Sushi Bento — 150
Special Bento with Assorted Premium Sushi & Sashimi with Grilled Eel

特別弁当
Tokubetsu Bento — 101
Bento with Grilled Cod Fish in Teriyaki Sauce, Deep-fried Prawn & Vegetable Tempura & Boneless Fried Chicken with Cold Soba

花見弁当
Hanami Bento — 91
Bento with Assorted Sashimi, Grilled Mackerel, Deep-fried Prawn & Vegetable Tempura, Potato Salad & Homemade Egg Omelette with Rice

花かご弁当
Hanakago Bento — 198
Assorted Chef's Signatures served in Flower Basket

お子様弁当

OKOSAMA BENTO

コアラ弁当
Koala Bento — 43
Assorted Kids' Delicacies with Cold Soba in Lacquer Box

パンダ弁当
Panda Bento — 45
Assorted Kids' Delicacies with Tori Teriyaki & Rice in Lacquer Box

板前のおすすめ *signature dish*



Una Don & Shake Sashimi



Saba Shioyaki



Tori Nanban



Sakura Ebi Kakiage & Kaisen Tororo

セット
SET MEAL

セット	SET MEAL 全てのセットに小鉢、御飯、味噌汁、漬物とデザートが付きます。 *All sets are served with Kobachi, Rice, Miso Soup, Pickles & Dessert.*	RM
✿ うな丼とサーモン刺身	Una Don & Shake Sashimi Grilled Eel with Salmon Sashimi	99
刺身と天ぷら	Sashimi & Tempura Assorted Raw Fish with Deep-fried Prawn & Vegetable Tempura	91
焼肉と天ぷら	Yaki Niku & Tempura Pan-fried Sliced Beef with Deep-fried Seafood & Vegetable Tempura	83
✿ 桜海老かき揚げと海鮮とろろ	Sakura Ebi Kakiage & Kaisen Tororo Cherry Shrimp Tempura & Noodles with Japanese Mountain Yam, Assorted Cube-cut Raw Fish & Egg	87
ミックスフライ	Mixed Furai Deep-fried Assorted Seafood coated with Breadcrumbs	58
✿ チキン南蛮	Tori Nanban Deep-fried Chicken Cutlet marinated with Soy Vinegar served with Cabbage Salad & Homemade Japanese-style Tartar Sauce	63
すき焼	Sukiyaki Sliced Beef & Vegetable in Sukiyaki Sauce	71
刺身	Sashimi Assorted Raw Fish	91
天ぷら	Tempura Deep-fried Seafood & Vegetable Tempura	75
鯖/鮭 – 塩/照り焼き	Saba/Shake - Shioyaki/Teriyaki Grilled Mackerel/Salmon with Salt/Teriyaki Sauce	71
鮭バター焼き	Shake Butteryaki Sauteed Salmon in Garlic Butter Sauce	71
銀鱈 – 塩/照り/西京焼き	Gindara Shioyaki/Teriyaki/Saikyoyaki Grilled Cod Fish with Salt/Teriyaki Sauce/marinated with Miso Paste	105

✿ 板前のおすすめ *signature dish*



Soba/Udon & Chirashi Don



Soba/Udon & Kakiage Don



Soba/Udon & Gyu Don



Seafood Teppan Style Set

セット
SET MEAL

そば/うどんと丼物セット　SOBA/UDON & DONBURI SET

RM

全てのセットには丼物が付きます。
RM6追加で大盛り又は稲庭うどんか氷見うどんに変更できます。
All sets are served with Rice Bowl.
Additional RM6 for large portion of noodles or change to Inaniwa/Himi Udon.

そば/うどんとかき揚げ丼	Soba/Udon & Kakiage Don Noodles with Deep-fried Shredded Seafood & Vegetable Tempura	75
✿ そば/うどんとちらし丼	Soba/Udon & Chirashi Don Noodles with Deep-fried Prawn Tempura & Assorted Raw Fish Vinegared	97
そば/うどんサーモン丼	Soba/Udon & Salmon Don Noodles with Sliced Salmon Vinegared Rice Bowl	85
そば/うどんと親子丼	Soba/Udon & Oyako Don Noodles with Salmon Sashimi & Sliced Chicken, Onion & Egg	68
そば/うどんと天丼	Soba/Udon & Ten Don Noodles with Salmon Sashimi & Deep-fried Seafood & Vegetable Tempura	71
そば/うどんと牛丼	Soba/Udon & Gyu Don Noodles with Sliced Beef & Onion topped with Egg	81

鉄板焼セット　TEPPAN STYLE SET

全てのセットに御飯、味噌汁、漬物とデザートが付きます。
All sets are served with Rice, Miso Soup, Pickles & Dessert.

牛肉	Beef Pan-fried Sirloin Beef & Fried Vegetables	106
鶏肉	Chicken Pan-fried Chicken & Fried Vegetables	77
海鮮	Seafood Pan-fried Seafood & Fried Vegetables	106

✿ 板前のおすすめ　*signature dish*

Soba/Udon & Chirashi Don


Soba/Udon & Kakiage Don


Soba/Udon & Gyu Don


Teppan Seafood

セット
SET MEAL

そば/うどんと丼物セット　SOBA/UDON & DONBURI SET

全てのセットには丼物が付きます。
RM6追加で大盛り又は稲庭うどんか氷見うどんに変更できます。
All sets are served with Rice Bowl.
Additional RM6 for large portion of noodles or change to Inaniwa/Himi Udon.

		RM
そば/うどんとかき揚げ丼	Soba/Udon & Kakiage Don Noodles with Deep-fried Shredded Seafood & Vegetable Tempura	75
✿ そば/うどんとちらし丼	Soba/Udon & Chirashi Don Noodles with Deep-fried Prawn Tempura & Assorted Raw Fish Vinegared	97
そば/うどんサーモン丼	Soba/Udon & Salmon Don Noodles with Sliced Salmon Vinegared Rice Bowl	85
そば/うどんと親子丼	Soba/Udon & Oyako Don Noodles with Salmon Sashimi & Sliced Chicken, Onion & Egg	68
そば/うどんと天丼	Soba/Udon & Ten Don Noodles with Salmon Sashimi & Deep-fried Seafood & Vegetable Tempura	71
そば/うどんと牛丼	Soba/Udon & Gyu Don Noodles with Sliced Beef & Onion topped with Egg	81

鉄板焼セット　TEPPAN SET

全てのセットに御飯、味噌汁、漬物とデザートが付きます。
All sets are served with Rice, Miso Soup, Pickles & Dessert.

牛肉	Beef Teppanyaki Sirloin Beef & Fried Vegetable	106
鶏肉	Chicken Teppanyaki Chicken & Fried Vegetable	77
海鮮	Seafood Teppanyaki Seafood & Fried Vegetable	106

✿ 板前のおすすめ　*signature dish*



Sirloin



Gyuniku Maki



Tori



Seafood

こだわり
KODAWARI

鉄板焼 TEPPANYAKI STYLE

			RM
✿ サーロインビーフ	Sirloin Beef Sirloin	*250g*	145
テンダーロインビーフ	Tenderloin Beef Tenderloin	*200g*	156
鶏	Tori Chicken	*200g*	60
✿ 車海老	Kuruma Ebi Tiger Prawn	*Per 100g*	90
牡蠣	Kaki Oyster	*1/2 Dozen*	81
帆立	Hotate Scallop	*120g*	104
鮭	Shake Salmon	*150g*	75
✿ 銀鱈	Gindara Cod Fish	*150g*	114
牛肉巻き	Gyuniku Maki Rolled Beef with Garlic & Spring Onion	*3 Pieces*	52
きのこ	Kinoko Fresh Mushroom		48

鉄板焼きソース TEPPANYAKI SAUCE

勘八トリュフ Kampachi Truffle

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

An excellent complement to chicken or beef.

七味味噌 Shichimi Miso

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

Perfect pairing with tenderloin & wagyu beef.

胡麻 Goma

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

Enhances the taste of seafood.

橙酢 Ponzu

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 grated radish & spring onion.

A versatile sauce for seafood & meat.

生姜和風 Shoga Wafu

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

Specially curated for seafood & meat.

✿ 板前のおすすめ *signature dish*



Sirloin



Gyuniku Maki



Tori



Seafood

こだわり
KODAWARI

鉄板焼 TEPPANYAKI

			RM
✿ ロブスター	Lobster Live Boston Lobster	*Per 100g*	85
✿ サーロインビーフ	Sirloin Beef Sirloin	*250g*	145
テンダーロインビーフ	Tenderloin Beef Tenderloin	*200g*	156
鶏	Tori Chicken	*200g*	60
車海老	Kuruma Ebi Tiger Prawn	*Per 100g*	90
牡蠣	Kaki Oyster	*1/2 Dozen*	81
帆立	Hotate Scallop	*120g*	104
鮭	Shake Salmon	*150g*	75
✿ 銀鱈	Gindara Cod Fish	*150g*	114
牛肉巻き	Gyuniku Maki Rolled Beef with Garlic & Spring Onion	*3 Pieces*	52
きのこ	Kinoko Fresh Mushroom		48

鉄板焼きソース TEPPANYAKI SAUCE

勘八トリュフ Kampachi Truffle

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

An excellent complement to chicken or beef.

七味味噌 Shichimi Miso

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

Perfect pairing with tenderloin & wagyu beef.

胡麻 Goma

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

Enhances the taste of seafood.

橙酢 Ponzu

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 grated radish & spring onion.

A versatile sauce for seafood & meat.

生姜和風 Shoga Wafu

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

Specially curated for seafood & meat.

✿ 板前のおすすめ *signature dish*

Dorayaki Tempura



Original/Matcha Burnt Cheesecake



Abekawa Mochi



3 Daifuku (Ichigo, Kuri & Kurumi)

デザート
DESSERT

デザート	DESSERT		RM
抹茶アイスクリーム白玉入り	Matcha Ice Cream Special Green Tea Ice Cream with a touch of Japanese Sweets		25
ゴマアイスクリーム白玉入り	Goma Ice Cream Special Black Sesame Ice Cream with a touch of Japanese Sweets		25
天ぷらアイスクリーム	Tempura Ice Cream Deep-fried Vanilla Ice Cream		32
柚子シャーベット	Yuzu Sorbet Refreshing Sorbet with Candied Japanese Citrus Peel		35
どら焼き天ぷら	Dorayaki Tempura Homemade Red Bean Pancake Tempura		25
あべかわ餅	Abekawa Mochi Rice Cake coated with Mixed Nuts		38
いちご大福	Ichigo Daifuku Strawberry Rice Cake		33
くるみ大福	Kurumi Daifuku Walnut Rice Cake		35
栗大福	Kuri Daifuku Chestnut Rice Cake		35
オリジナル／抹茶バスクチーズケーキ	Original/Matcha Burnt Cheesecake Burnt-style Creamy Cheesecake		22
マスクメロン	Japanese Musk Melon Premium Japanese Melon with Rich Sweetness, Fragrant Aroma & Soft Juicy Texture	*Per Slice*	100

板前のおすすめ　*signature dish*