

鉄板焼き

CHEF PHILIP PHUAH IS BACK!

TEPPANYAKI MENU

		RM
伊勢海老 Ise Ebi Japanese 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	147
鶏 Tori Chicken	200g	55
車海老 Kuruma Ebi de France Tiger Prawn	Per 100g	85
牡蠣 Kaki Oyster	½ Dozen	81
帆立 Hotate Scallop	120g	99
鮭 Shake Salmon	150g	65
銀鱈 Gindara Cod Fish	150g	99
牛肉巻き Gyuniku Maki Rolled Beef with Garlic & Spring Onion	3 Pieces	38
椎茸 / えのき / しめじ Shiitake / Enoki / Shimeji Fresh Mushroom / Straw Mushroom / Shimeji Mushroom		42

SEASONAL PRICE

徳島ビーフ Tokushima Beef Sirloin • Tenderloin • Ribloin
タラバガニ Tarabagani Alaskan King Crab
北海道海鮮宴会 Hokkaido Kaisen Enkai Scallops, Alaskan Crabmeat, Oysters, Cod Fish

鉄板焼きソース TEPPANYAKI SAUCE

勘ハトリュフ
Kampachi Truffle
Signature sauce made with Tosa shoyu and mushroom broth, enhanced with black truffle and olive oil. Pairs well with chicken and beef.

橙酢
Ponzu
A citrus sauce with lemon, lime, mirin, kelp and bonito flakes, served with grated radish and spring onion. Great for seafood and meat.

七味味噌
Shichimi Miso
A mildly spicy miso and dashi blend. Ideal for steak, tenderloin or wagyu.

生姜和風
Shoga Wafu
Japanese-style sauce with ginger and garlic pan-fried with mirin. Good with seafood and meat.

胡麻
Goma
Roasted sesame and rice vinegar sauce with a fragrant nutty taste that complements seafood.



www.kampachi.com.my

📷 f kampachiofficial 小红书 Kampachi 日本餐馆

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

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