



春爛漫  
SPRING'S  
BOUNTIES

INDULGE IN THE FINEST  
JAPANESE DELICACIES,  
SHOWCASING THE BEST  
OF THE SEASON'S RICH HARVEST

À LA CARTE  
MENU

勘八  
KAMPACHI

[www.kampachi.com.my](http://www.kampachi.com.my)

📷 f kampachiofficial 小红书 Kampachi 日本餐馆



桜鯛薄造り

### Sakuradai Usuzukuri

The most prized of all Tai fishes, this white fish has a mild and sweet flavour

RM180



桜アイスクリーム

### Sakura Ice Cream

This sweet treat will delight you with its floral and earthy taste, with hints of vanilla and coconut

RM38



桜海老かき揚げ

### Sakura Ebi Kakiage

This scrumptious deep-fried fritter made with translucent pink shrimp is a wonderful addition to your meal

RM75



桜餅

### Sakura Mochi

A traditional Japanese spring dessert, this delicate pink rice cake is filled with smooth red bean paste and wrapped in a fragrant salted cherry blossom leaf

RM25

菜の花天ぷら

### Nanohana Tempura

A seasonal delicacy, these lightly battered and deep-fried rapeseed blossoms offer a crisp texture and subtle bitterness that perfectly captures the essence of spring

RM38

筍天ぷら

### Takenoko Tempura

Fresh, tender bamboo shoots coated in a light, crispy batter, offering a delightful crunch and mild earthy flavor that celebrates spring's bounty

RM30

菜の花おひたし

### Nanohana Ohitashi

Delicate nanohana greens are gently blanched and dressed in a fragrant dashi-based sauce, bringing out their natural sweetness and umami

RM38

桜茶

### Sakura Tea

A delicate tea infused with Sakura blossoms, offering a light floral fragrance and a smooth, refreshing taste reminiscent of a gentle spring breeze

RM31