

春爛漫
SPRING'S
BOUNTIES

1 March – 31 May 2026

蛍烏賊
Hotaru Ika

Delicately blanched firefly squid, flown in from Toyama, served with a light vinegar miso dressing that enhances its natural sweetness and ocean freshness.

RM47

鯖
Sawara

Kyoto Spanish mackerel, marinated in traditional Saikyo miso and gently grilled for tender, subtly sweet flavour.

RM93

菜の花天ぷら
Nanohana Tempura

Seasonal Kyushu rapeseed blossoms, lightly battered and crisp-fried, with a fragrant, gentle bitterness.

RM43

菜の花おひたし
Nanohana Ohitashi

Blanched Kyushu rapeseed blossoms served chilled in delicate dashi, clean and refreshing.

RM43

桜海老かき揚げ
Sakura Ebi Kakiage

Shizuoka cherry blossom shrimp in a light, airy fritter, crisp outside, fragrant within.

RM45

桜餅
Sakura Mochi

Soft rice cake with smooth red bean paste, wrapped in pickled cherry leaf; subtly sweet with floral notes.

RM25

桜アイスクリーム
Sakura Ice Cream

Silky sakura-infused ice cream, lightly floral with a refined finish.

RM38

桜茶
Sakura Tea

Soft floral notes of cherry blossoms, warming and aromatic, offering a quietly indulgent experience.

RM31



勘八
KAMPACHI

www.kampachi.com.my

Instagram Facebook 小红书 Kampachi 日本餐館

All prices are in Ringgit Malaysia and subject to prevailing taxes.

Images shown are for illustration purposes only.