冬の珍味 WINTER DELIGHTS

MENU



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◎ **f** kampachiofficial **小红书** Kampachi 日本餐馆

ふぐ唐揚げ

Fugu Karaage

The fried tiger puffer fish boasts a rich flavour, accompanied by a light, crispy exterior and a tender, juicy texture with a hint of chewiness RM69



Ankimo Ponzu

Known as the foie gras of the sea, Ankimo has a rich and creamy taste with smooth velvety texture RM58

ズワイ蟹 天麩羅

Zuwaigani Tempura

Succulent snow crab coated in a light, crispy batter, creating a delectable and indulgent Japanese tempura experience RM188



ふぐ刺し

Fugu Sashi

Delicate slices of raw winter delicacy in Japan, featuring firm flesh with mild and subtly sweet flavours RM168

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

カクテル COCKTAIL



バタースコッチウイスキー

Butterscotch Whisky

A rich blend of Japanese Whisky, butterscotch, and ginger syrups, with a hint of orange peel and bitters. Smooth and perfect for cozy winter nights RM48



A crisp mix of Japanese Whisky, fresh strawberries, lemon juice, and ginger ale, with a dash of bitters for a smooth, refreshing sip

RM42



椿

Tsubaki

Inspired by the winter camellia, the Tsubaki cocktail offers a delicate balance of flavours, with a refreshing and elegant finish that's perfect for the season RM42



抹茶クレームブリュレ

Matcha Crème Brûlée

A chilled, creamy mocktail combining rich matcha with sweet crème brûlée and a hint of caramel, offering a refreshing yet indulgent winter treat



りんごフロストバイト

Ringo Frostbite

A refreshing blend of green apple, wild mint, and fresh lemon juice, topped with soda water. Garnished with apple slices and citrus zest, it captures the crisp essence of winter





Dragon Frost

A lively blend of fresh dragon fruit and zesty lemon juice, balanced with simple syrup and topped with sparkling soda water for a crisp, winter-inspired indulgence RM28

