

- これまで、そしてこれから -

創業四十年以来、「食」を愛す、「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

弁当	BENTO	RM
勘八弁当	Kampachi Bento A traditional Japanese meal served in Classic Lacquer Box	135
寿司弁当	Sushi Bento Bento Box with Sushi, Sashimi & Salad	142
花かご弁当	Hanakago Bento Assorted Japanese Meal served in Flower Basket	185
鮭づくし弁当	Shake Zukushi Bento All Salmon Bento	135
子供弁当	Kid's Bento Assorted Kid's Delicacies in Colourful Bento	45
セット	SET	
刺身セット	Sashimi Set Assorted Raw Fish	135
寿司セット	Sushi Set 5 Kinds of Nigiri Sushi & 2 Kinds of Sushi Roll	135
ちらし寿司	Chirashi Set Assorted Raw Fish served over Vinegared Rice	122
いくらうに丼	Ikura Uni Don Fresh Salmon Roe & Sea Urchin on Vinegared Rice	130

コース	COURSE	RM
おまかせ	<p data-bbox="651 264 788 297">Omakase</p> <p data-bbox="651 309 1165 510">Leave yourself in the good hands of our expert chefs & embark on a culinary journey as you savour a precise balance of flavours & textures only Japanese cuisine can offer. This menu features the best pick of the season & promises to be a feast for the senses.</p>	Chef's Price
雅	<p data-bbox="651 577 874 611">Miyabi (9 course)</p> <p data-bbox="651 618 1225 685">前菜, 吸い物, 造り, 焼き物, 煮物, 揚げ物, 酢の物, 食事, 甘味</p> <p data-bbox="651 692 1225 824">Appetiser, Japanese Clear Soup, Chef's Selection of Sashimi, Grilled Dish, Simmered Dish, Deep-fried Dish, Vinegared Dish, Rice or Noodles, Dessert</p>	470
季	<p data-bbox="651 891 834 925">Toki (7 course)</p> <p data-bbox="651 931 1177 999">前菜, 刺身, 焼き物, 酢の物, 寿司, 汁物, 果物</p> <p data-bbox="651 965 1177 1032">Appetiser, Sashimi, Grilled Dish, Vinegared Dish, Chef's Selection of Sushi, Fruits</p>	408
鉄板焼き	<p data-bbox="651 1104 943 1137">Teppanyaki (9 course)</p> <p data-bbox="651 1144 1249 1234">前菜, サラダ, 刺身, 車海老/銀鱈, 牛肉巻き/テンドーロインビーフ, 野菜炒め, 味噌汁, パンケーキアイスクリーム</p> <p data-bbox="651 1245 1182 1384">Appetiser, Salad, 2 Kinds of Sashimi, Tiger Prawn or Cod Fish, Rolled Beef or Tenderloin Beef, Seasonal Vegetable, Fried Rice, Miso Soup, Teppanyaki Pancake Ice Cream</p>	383
五品	<p data-bbox="651 1451 898 1485">Goshina (5 course)</p> <p data-bbox="651 1491 1241 1585">日によってメニューの変更がございます。 This menu changes daily based on seasonal variations, inspired by our team of kitchen experts.</p>	263

刺身	FRESH AIR FLOWN SASHIMI		RM
刺身盛り合わせ	Sashimi Moriawase	8 Kinds (4-5 persons)	478
	Assorted Raw Fish	5 Kinds (2-3 persons)	363
とろ	Toro Tuna Belly	Per Piece	110
間八	Kanpachi Amberjack	Per Piece	45
はまち	Hamachi Yellowtail	Per Piece	45
鮪	Maguro Tuna	Per Piece	55
鯛	Tai Snapper	Per Piece	38
鮭	Shake Salmon	Per Piece	32
甘海老	Ama Ebi Sweet Shrimp	Per Piece	33
牡丹海老	Botan Ebi Spot Prawn	Per Piece	55
帆立	Hotate Scallop	Per Piece	55
うに	Uni Fresh Sea Urchin	Per Portion	145
いくら	Ikura Salmon Roe	Per Portion	58
蛸	Tako Octopus	Per Piece	21
アオリ烏賊	Aori Ika Squid	Per Portion	25

握り寿司

NIGIRI SUSHI

RM

寿司盛り合わせ

Sushi Moriawase
Assorted Nigiri Sushi11 Pieces
7 Pieces383
249

とろ

Toro
Tuna Belly

Per Piece

110

間八

Kanpachi
Amberjack

Per Piece

45

はまち

Hamachi
Yellowtail

Per Piece

45

鮪

Maguro
Tuna

Per Piece

55

鯛

Tai
Snapper

Per Piece

38

鮭

Shake
Salmon

Per Piece

32

甘海老

Ama Ebi
Sweet Shrimp

Per Piece

66

牡丹海老

Botan Ebi
Spot Prawn

Per Piece

55

帆立

Hotate
Scallop

Per Piece

35

うに

Uni
Fresh Sea Urchin

Per Piece

55

いくら

Ikura
Salmon Roe

Per Piece

26

蛸

Tako
Octopus

Per Piece

21

アオリ烏賊

Aori Ika
Squid

Per Piece

25

巻物	MAKIMONO		RM
鉄火巻き	Tekka Maki Tuna Roll	1 Roll	54
ネギトロ巻き	Negitoro Maki Chopped Tuna Belly & Spring Onion Roll	6 Pieces	133
レインボー巻き	Rainbow Maki Avocado & Crabstick Roll wrapped with Salmon & Tuna	8 Pieces	75
ソフトシェル蟹巻き	Soft Kani Maki Deep-fried Soft Shell Crab Roll	8 Pieces	79
カリフォルニア巻き	California Maki Crab Stick & Cucumber Roll coated with Fish Roe	8 Pieces	68
勘八スペシャル巻き	Kampachi Special Maki Seared Salmon Roll topped with Grilled Eel	8 Pieces	88
手巻き	TEMAKI		
カリフォルニア手巻き	California Temaki California Hand Roll		25
ソフトシェル蟹手巻き	Soft Kani Temaki Deep-fried Soft Shell Crab Hand Roll		30
ネギトロ手巻き	Negitoro Temaki Chopped Tuna Belly Hand Roll		89
鰻手巻き	Unagi Temaki Grilled Eel Hand Roll		30

おつまみ	OTSUMAMI	RM
枝豆	Edamame Green Soybeans	27
アメラトマト	Amera Tomato Fresh Japanese Sweet Tomato	38
珍味三点盛り	Chinmi Santen Mori Chef's Assorted Delicacies 3 kinds	68
七味豆腐	Shichimi Dofu Grilled Fried Bean Curd topped with Japanese Spicy Sauce & Bonito Flakes	33
ほうれん草胡麻和え	Horenso Goma Ae Spinach tossed in Sesame Sauce	19
サーモンカルパッチョ	Salmon Carpaccio Thinly Sliced Raw Salmon tossed in Wasabi Dressing	100
ビーフカルパッチョ	Beef Carpaccio Seared Thinly Sliced Beef tossed in Wasabi Dressing	88
帆立カルパッチョ	Hotate Carpaccio Thinly Sliced Scallop tossed in Wasabi Dressing	116

サラダ	SALAD	RM
クリスピー鮭皮サラダ	Shake Kawa Salad Crispy Salmon Skin & Salmon Roe Salad with Citrus Dressing	48
海鮮サラダ	Kaisen Salad Raw Tuna, Salmon, Avocado & Vegetable Salad with Wasabi Dressing	53
ポテトサラダ	Imo Salad Japanese Potato Salad	30
豆腐サラダ	Tofu Salad Cold Bean Curd & Bonito Flakes Salad with Sesame Dressing	38
長芋サラダ	Nagaimo Salad Japanese Yam Salad	26

焼き物	YAKIMONO	RM
鮭塩焼き/照り焼き	Shake Shioyaki/Teriyaki Grilled Salmon with Salt/Teriyaki Sauce	53
鯖塩焼き/照り焼き	Saba Shioyaki/Teriyaki Grilled Mackerel with Salt/Teriyaki Sauce	50
秋刀魚塩焼き	Sanma Shioyaki Grilled Saury Pike with Salt	48
銀鱈塩焼き/照り焼き	Gindara Shioyaki/Teriyaki Grilled Cod Fish with Salt/Teriyaki Sauce	98
鰻蒲焼	Unagi Kabayaki Grilled Eel with Homemade Sauce	71
牛照り焼き	Beef Teriyaki Grilled Sirloin with Teriyaki Sauce	88
鳥照り焼き	Tori Teriyaki Grilled Chicken with Teriyaki Sauce	51
鶏柚子胡椒焼き	Tori Yuzukosho Yaki Grilled Chicken marinated with Citrus Chili Pepper Paste	55
ししゃも	Shishamo Grilled Smelt with Roe	55

揚げ物	AGEMONO	RM
天ぷら盛り合わせ	Tempura Moriawase Deep-fried Seafood & Vegetable in Tempura Batter	68
海老天ぷら	Ebi Tempura Deep-fried Prawn in Tempura Batter	72
野菜天ぷら	Yasai Tempura Deep-fried Assorted Vegetable in Tempura Batter	46
かき揚げ	Kakiage Deep-fried Shredded Seafood & Vegetable in Tempura Batter	45
若鶏唐揚げ	Wakadori Karaage Deep-fried Boneless Chicken in Japanese Style	48
カキフライ	Kaki Furai Deep-fried Oyster	53
エビフライ	Ebi Furai Deep-fried Prawn with Bread Crumbs served with Cabbage Salad & Homemade Sauce	58
ミックスフライ	Mix Furai Deep-fried Assorted Seafood with Bread Crumbs served with Cabbage Salad & Homemade Sauce	68

温物	ATSUMONO	RM
茶碗蒸し	Chawan Mushi Steamed Egg Custard	27
いくら茶碗蒸し	Ikura Chawan Mushi Steamed Egg Custard topped with Salmon Roe	38
揚げ出し豆腐	Agedashi Dofu Deep-fried Bean Curd with Tempura Sauce	31
土瓶蒸し	Dobin Mushi Japanese Soup in Teapot	32
あさり味噌汁	Asari Miso Shiru Japanese Clam Miso Soup	30
すき焼き	Sukiyaki Sliced Beef & Vegetable in Sukiyaki Sauce	96
しゃぶしゃぶ	Shabu-Shabu Sliced Beef & Vegetable Hot Pot	96
寄せ鍋	Yosenabe Seafood, Chicken & Vegetable in Special Broth	96
牡蠣味噌鍋	Kaki Miso Nabe Oyster & Vegetable in Miso Broth	88
銀鱈酒蒸し	Gindara Sakamushi Steamed Cod Fish with Sake Broth	98
茄子味噌田楽	Nasu Miso Dengaku Miso Glazed Eggplant	35

鉄板焼	TEPPANYAKI		RM
オーストラリア和牛	Australian Wagyu	250gm	390
サーロインビーフ	Beef Sirloin	250gm	162
テnderロイン	Beef Tenderloin	200gm	141
牛肉えのき巻き	Gyuniku Enoki Maki Rolled Beef with Straw Mushroom	3 Pieces 100gm	76
牛肉巻き	Gyuniku Maki Rolled Beef with Garlic & Spring Onion	3 Pieces 100gm	76
鶏	Tori Chicken	200gm	56
車海老	Kuruma Ebi King Prawn	Per 100gm	60
鮭	Shake Salmon	150gm	65
銀鱈	Gindara Cod Fish	150gm	102
牡蠣	Kaki Oyster	½ Dozen	78
帆立	Hotate Scallop	120gm	90
椎茸/えのき/しめじ	Shiitake/Enoki/Shimeji Fresh Mushroom/Straw Mushroom/Shimeji Mushroom		46

鉄板焼きソース

TEPPANYAKI SAUCE

Our Teppanyaki sauces are made in the kitchen with recipes designed to enhance the flavour of various dishes. We are pleased to suggest the following pairings for each of the sauces below.

勘八トリユフ

Kampachi Truffle

An excellent complement to chicken or beef.

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.

七味味噌

Shichimi Miso

Perfect pairing with tenderloin & wagyu beef.

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

胡麻

Goma

Enhances the taste of seafood.

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

生姜和風

Shoga Wafu

Specially curated for seafood & meat.

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

橙酢

Ponzu

A versatile sauce for seafood & meat.

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 a sprinkle of grated radish & spring onion.

飯物	GOHANMONO	RM
天井	Ten Don Deep-fried Prawn & Vegetable in Tempura Batter over Rice	68
鰻重	Unaju Grilled Eel with Homemade Sauce over Rice	102
鳥カツ丼	Tori Katsu Don Deep-fried Chicken Cutlet over Rice	55
親子丼	Oyako Don Sliced Chicken, Onion & Egg over Rice	55
石焼き飯	Ishiyaki Meshi Hot Stone Pot Fried Rice with Shimeji Mushroom, Anchovies, Flying Fish Roe, Vegetable & Egg	65
石焼き海鮮飯	Ishiyaki Kaisen Meshi Hot Stone Pot Fried Rice with Spicy Kimuchi Sauce, Prawn, Scallop, Anchovies, Flying Fish Roe, Vegetable & Egg	96
にんにく焼き飯	Ninniku Yakimeshi Garlic Fried Rice	23
海鮮焼き飯	Kaisen Yakimeshi Fried Rice with Prawn, Salmon, Vegetable & Egg	25

麺類	MENRUI	RM
稲庭うどん	<p data-bbox="651 264 847 297">Inaniwa Udon</p> <p data-bbox="651 309 1193 472">These noodles are smooth & very elastic despite being thin. It is made using time-honoured techniques such as artisans stretching the noodles carefully by hand rather than cutting the dough like the conventional thick udon.</p>	52
氷見うどん	<p data-bbox="651 546 804 580">Himi Udon</p> <p data-bbox="651 591 1198 754">Unlike the more common thick udon, this variety is thinner & more translucent. These noodles are handmade in the city of Himi in Toyama Prefecture & have a springy texture that is evident from the first taste.</p>	45
うどん	<p data-bbox="651 824 730 857">Udon</p> <p data-bbox="651 869 1161 996">One of the most common noodles in Japanese cuisine. These noodles are made from wheat flour & is characterised by its broad & chewy texture.</p>	39
そば	<p data-bbox="651 1066 724 1099">Soba</p> <p data-bbox="651 1111 1161 1205">Made from buckwheat flour, these noodles have a corresponding nutty delicious flavour. Highly nutritious & low in calories.</p>	39

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甘味	DESSERT	RM
果物盛り合わせ	Kudamono Moriawase Assorted Tropical Fruits	35
ジャパニーズメロン	Japanese Musk Melon Air-flown Japanese Sweet Melon	145
マンゴー	Mango Imported Mango Fruit	30
抹茶アイスクリーム	Maccha Ice Cream Homemade Green Tea Ice Cream	23
胡麻アイスクリーム	Goma Ice Cream Homemade Black Sesame Ice Cream	23
柚子シャーベット	Yuzu Sorbet Citrus Sorbet with Candied Japanese Citrus Peel	38
天ぷらアイスクリーム	Tempura Ice Cream Deep-fried Vanilla Ice Cream	32
パンケーキアイスクリーム	Pancake Ice Cream Teppanyaki Pancake Ice Cream	35
あべかわ餅	Abekawa Mochi Rice Cake coated with Mixed Nuts	32