

甘味	DESSERT	RM
果物盛り合わせ	KUDAMONO MORIAWASE Assorted Tropical Fruits	35
静岡クラウンメロン	JAPANESE MUSK MELON Air-flown Japanese Crown Melon from Shizuoka Prefecture	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 Sesame Ice Cream	23
柚子シャーベット	YUZU SORBET Homemade 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

## － 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](http://www.kampachi.com.my)

弁当	BENTO	RM	麺類	MENRUI	RM
勘八弁当	KAMPACHI BENTO A Traditional Japanese Meal served in Classic Lacquer Box	135	稲庭うどん	INANIWA UDON 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.	52
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	氷見うどん	HIMI UDON 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.	45
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	うどん	UDON One of the most common noodles in Japanese cuisine. These noodles are made from wheat flour & is characterised by its broad & chewy texture.	39
セット	SET		そば	SOBA Made from buckwheat flour, these noodles have a corresponding nutty delicious flavour. Highly nutritious & low in calories.	39
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			

飯物	GOHANMONO	RM	コース	COURSE	RM
天井	TEN DON Deep-fried Prawn & Vegetables in Batter over Rice	68	おまかせ	OMAKASE 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.	Chef's Price
鰻重	UNAJU Grilled Eel over Rice	102			
鳥カツ丼	TORI KATSU DON Deep-fried Chicken Cutlet over Rice	55	雅	MIYABI (9 COURSE) 前菜, 吸い物, 造り, 焼き物, 煮物, 揚げ物, 酢の物, 食事, 甘味 Appetiser, Japanese Clear Soup, Chef's Selection of Sashimi, Grilled Dish, Simmered Dish, Deep-fried Dish, Vinegared Dish, Rice or Noodles, Dessert	470
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 Mushrooms, Anchovies, Flying Fish Roe, Vegetables & Egg	65	季	TOKI (7 COURSE) 前菜, 刺身, 焼き物, 酢の物, 寿司, 汁物, 果物 Appetiser, Japanese Clear Soup, Sashimi, Grilled Dish, Vinegared Dish, Chef's Selection of Sushi, Fruits	408
石焼き海鮮飯	ISHIYAKI KAISEN MESHI Hot Stone Pot Fried Rice with Spicy Kimchi Sauce, Prawn, Scallop, Anchovies, Flying Fish Roe, Vegetables & Egg	96	鉄板焼き	TEPPANYAKI (9 COURSE) 前菜, サラダ, 刺身, 車海老/銀鱈, 牛肉巻き/テンダーロインビーフ, 野菜炒め, 味噌汁, パンケーキアイス 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	383
にんにく焼き飯	NINNIKU YAKIMESHI Garlic Fried Rice	23			
海鮮焼き飯	KAISEN YAKIMESHI Fried Rice with Shrimp, Salmon, Vegetables & Egg	25	五品	GOSHINA (5 COURSE) 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.	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	AMAEBI 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 Piece	145
いくら	IKURA Salmon Roe	Per Piece	58
蛸	TAKO Octopus	Per Piece	95
アオリ烏賊	AORI IKA Squid	Per Portion	25

## 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.

### 勘八トリュフ

### 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.

## 鉄板焼

## TEPPANYAKI

RM

カルビ和牛肉	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

## 握り寿司

## NIGIRI SUSHI

RM

寿司盛り合わせ	SUSHI MORIAWASE Assorted Raw Fish	11 Pieces 7 Pieces	383 249
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	AMAEBI Sweet Shrimp	Per Piece	65
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



## 揚げ物

## AGEMONO

RM

天ぷら盛り合わせ

TEMPURA MORIAWASE  
Deep-fried Seafood & Vegetables 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 Vegetables 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 Tartar Sauce

58

ミックスフライ

MIX FURAI  
Deep-fried Assorted Seafood with Bread Crumbs  
seved with Cabbage Salad & Homemade Tartar  
Sauce

68

## おつまみ

## OTSUMAMI

RM

枝豆

EDAMAME  
Boiled Green Soy Beans

27

アメラトマト

AMERA TOMATO  
Japanese Sweet Tomato

38

珍味三点盛り

CHINMI SANTEN MORI  
Assorted Chef's Delicacy 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 Salmon with Crispy Garlic Chips

100

ビーフカルパッチョ

BEEF CARPACCIO  
Thinly Sliced Seared Striploin with Crispy Garlic  
Chips, Spring Onion & 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

クリスピー鮭皮のサラダ	SHAKE KAWA SALAD Crispy Salmon Skin & Salmon Roe Salad with Citrus Dressing	48
海鮮サラダ	KAISEN SALAD Raw Tuna, Salmon, Avocado & Vegetables 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