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THE  
AKAUSHI  
EXPERIENCE

A EQ X 勘八 KAMPACHI EXCLUSIVE

15 – 31 October 2021



## FIRST TIME IN MALAYSIA



The Tosa Akaushi cow is a brown-haired Japanese species that hails from the mountainous Kochi Prefecture on the island of Shikoku. Only approximately 400 cattle –accounting for barely 0.1% of annual wagyu production in Japan – are made available each year, making it extremely rare and very sought-after in the market.

Kampachi and EQ are pleased be able to secure one for 2021. This unique offering is made even more special in that the incoming beef will be Halal-certified.

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The Kochi Prefecture takes pride in their Akaushi cattle, known for producing meat that is moderately marbled, finely textured and incredibly tender. The evenly distributed fat gives a bold and intense taste and amazingly, a buttery sweetness. Aging adds another dimension to the multi-layered flavours of the beef and tenderises it naturally, giving it a melt-in-your-mouth sensation.





## THE AKAUSHI JOURNEY

15 – 24 OCTOBER

### AKAUSHI GUEST CHEF

ROTATION BETWEEN ALL OUTLETS

Prior reservation required

15 – 31 OCTOBER

### AKAUSHI CONTEMPORARY EXPERIENCE

SABAYON

### AKAUSHI OMAKASE EXPERIENCE

KAMPACHI EQ & KAMPACHI PLAZA33

### THE ART OF AKAUSHI

À LA CARTE MENUS

All Restaurants



## AKAUSHI GUEST CHEFS

### TAKESHI IWAO

A master of both Japanese and Italian cuisine, Chef Iwao comes to Malaysia to put his unique spin on cooking with Akaushi wagyu. He was instrumental in the growth of the Italian restaurant Sabatini in Aoyama, the first restaurant in Japan to be officially recognised by the Italian government. He then brought his skills to Sabatini in Rome, which was awarded two Michelin stars during his tenure of three years. Chef Iwao recently moved back to Japan to lend his expertise towards restaurants looking to venture into Italian cuisine.

### TAKAKI DEMIZU

Chef Demizu is an expert in all things food, with a keen eye for modern tastes, he is unafraid to discover new methods of cooking, combinations of ingredients, herbs and spices to pursue the ultimate taste experience, specialising in wagyu preparation. Chef Demizu served in the kitchen of the famed Kushikatsu Bon Osaka which then went on to earn a Michelin star. Chef Demizu has also mastered the art of Italian cuisine. He is currently head of Sake exports in Seiyu Corporation.

### SCHEDULE:

15 – 17 OCTOBER

Kampachi EQ

18 – 19 OCTOBER

Kampachi Pavilion

20 – 22 OCTOBER

Kampachi EQ

23 – 24 OCTOBER

Kampachi Plaza33





# AKAUSHI CONTEMPORARY EXPERIENCE

## AMUSE BOUCHE

### TRIO TEXTURE

Crostini Wagyu Lardon  
Wagyu Consommé  
Wagyu Tartare, T'lur amur Caviar  
*Côtes de Provence Rosé, 2020, France*

### RAVIOLI

Parmigiano-Reggiano Fondue  
Autumn Black Truffle  
*Chateau Tuquet Monceau Blanc, 2019, France*

### PITHIVIER

Foie Gras  
Chanterelle Mushroom, Oxtail Jus  
*Chateau Tuquet Monceau Blanc, 2019, France*

### SMOKED WAGYU RUMP

Celeriac Cream  
Sarawak Peppercorn Reduction  
*Chateau Lafont, 2012, France*

### MARSALA SABAYON

70% Semai Dark Chocolate  
Chitose Strawberries  
*Donnafugata Kabir Moscato, 2019, Italy*

## MIGNARDISES

### RM668 PER PERSON

(+200 FOUR GLASSES WINE PAIRING)

Price is per person, in Ringgit Malaysia and subject to prevailing government taxes



## THE ART OF AKAUSHI

### SHENG JIAN BAO

Pan-fried Wagyu Bun

RM62

### HONG KONG AKAUSHI HOR FUN

Stir-fried Wagyu Flat Noodles

RM62

### YONG CHOW CHOW FUN

Chinese Style Fried Rice with Wagyu Lardon

RM62

### BIBIMBAP

Korean Style Wagyu Rice Bowl

RM62

### WAGYU FRICASSEE

Seasonal Vegetables, Mushrooms, Potatoes

RM62

### ON THE BOARD

Cuts of the day with 2 sides + 1 sauce

SIDES : Steak Fries, Creamy Mashed Potatoes, Sautéed  
Seasonal Vegetables, Creamy Baby Spinach

SAUCES : Béarnaise | Peppercorn | Jus

RM62



## THE ART OF AKAUSHI

### BRAISED WAGYU RUMP ROLL

Golden Needle Mushrooms, Risotto,  
Honey BBQ Sauce

RM128

### MEDIUM GRILLED WAGYU BURGER

Housemade Buns, Cheddar Cheese,  
Pickles, Fries

RM120

### GRILLED WAGYU SAUSAGE

Bavarian Cabbage Salad, Country Mash,  
Onion Gravy

RM98



## THE ART OF AKAUSHI

### WAGYU SLIDERS

RM120

Housemade Buns, Fried Onion Rings,  
Cheddar Cheese

### PULLED WAGYU SANDWICH

RM98

Bavarian Cabbage Salad, Lettuce,  
Honey-Sesame Drizzle



BLUE



## THE KAMPACHI AKAUSHI EXPERIENCE

Delight your tastebuds with exceptional menus designed by our guest chefs together with our very own team. An exquisite combination of flavour from some of the best beef Japan has to offer, skillfully prepared and presented. For an even greater dining experience, match the cuisine with exclusive artisanal sake, truly a Kampachi signature.



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KAMPACHI®

## MENU

### 前菜 ZENSAI

Ume Shu

赤牛たたき、烏賊酢味噌和え、胡麻豆腐揚げだし

**AKAUSHI TATAKI, IKA SUMISO AE, GOMA TOFU AGEDASHI**

Lightly Seared Akaushi Rump, Squid with Miso Vinaigrette, Homemade Sesame Tofu

### 刺身 SASHIMI

Fuzosuru Junmai Ginjo Sakanishiki (cold)

トロ、はまち、牡丹えび

**TORO, HAMACHI, BOTAN EBI**

Premium Fatty Tuna, Kagoshima Yellowtail,  
Hokkaido Spot Prawn

### 揚げ物 AGEMONO

Izumibashi Junmai Ginjo Megumi (cold)

赤牛串カツと薩摩芋、舞茸天ぷら

**AKAUSHI KUSHI KATSU & SATSUMA  
IMO, MAITAKE TEMPURA**

Deep-fried Akaushi Chuck Flap Stick with Panko,  
Kagoshima Sweet Potato & Niigata Maitake Mushroom

### 蒸し物 MUSHIMONO

Asahigiku Junmai Daichi (hot)

金目鯛酒蒸し

**KINMEDAI SAKAMUSHI**

Steamed Shizuoka Big Eye Snapper  
with Vegetables

### 肉料理 YAKIMONO

Taketsuru Junmai Nigori (hot)

赤牛朴葉焼き

**AKAUSHI WAGYU  
HOBAYAKI**

Grilled Akaushi Sirloin with  
Chef Miso Paste on Hoba Leaf

### お食事 OSYOKUJI

Hiokizakura Junmai Kimoto Goriki (hot)

あぶり赤牛、トロ、うに、穴子

**ABURI AKAUSHI, TORO, UNI, ANAGO**

Seared Akaushi Chuck Rib, Premium Fatty Tuna, Hokkaido Sea Urchin  
& Nagasaki Sea Eel with Shijimi Clam Akadashi Soup

### 甘味 DESSERT

デザート2種盛り合わせ

**DESSERT NISHU MORIAWASE**

Shizuoka Crown Melon & Wakayama Persimmon

**RM800**

(+200 FOR SAKE PAIRING)

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On request, a complimentary serving of Kampachi signature  
garlic rice fried with Akaushi beef fat & crackling is available.



## THE ART OF AKAUSHI

Get a taste of the rare wagyu with various methods of preparation that bring out the best of this beef.

Demizu san's signature dishes are also featured.

### TATAKI

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### PAN GRILL

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### YAKINIKU

\* \* \*

### YAKI SHABU-SHABU

### CARPACCIO

\* \* \*

### TEPPANYAKI STYLE

\* \* \*

### KUSHIAGE

\* \* \*

### BEEF TEMPURA ROLL

And more of Kampachi's own recommendations, all from RM125 onwards.



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## KAMPACHI SAKE PAIRING

Complete your dining experience with an array of Japanese rice wine that cannot be found anywhere else in Malaysia. When tastefully paired, these artisanal sakes will heighten the flavours and textures of the dishes.

### TASTING NOTES



いづみ橋純米吟醸恵青ラベル

**IZUMIBASHI JUNMAI GINJO MEGUMI BLUE LABEL**

Gold Award winner in the Kura Master Sake Contest in 2020, chosen out of 824 varieties on its very first time entering. Using the famed Yamada Nishiki rice from Kanagawa prefecture, the nose is gentle & floral, & it has a delicious & refreshing flavor that cleans the palate.



いづみ橋とんぼスパークリング

**IZUMIBASHI TONBO SPARKLING**

The perfect aperitif, this sparkling cloudy sake is similar to champagne. It goes through a secondary fermentation within the bottle which results in a refreshing & lively taste. The red dragon fly - aka Tonbo in Japanese - is a symbol of Izumibashi Brewery.





## KAMPACHI SAKE



旭菊純米大地  
ASAHIGIKU  
JUNMAI  
DAICHI



目置桜純米生もと強力  
HIOKIZAKURA  
JUNMAI KIMOTO  
GORIKI



竹鶴純米にごり  
TAKETSURU  
JUNMAI  
NIGORI



扶桑鶴純米吟醸佐香錦  
FUSOZURU  
JUNMAI GINJO  
SAKANISHIKI



# EQ

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All prices are in Ringgit Malaysia & subject to  
prevailing government taxes.

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Actual product may vary from picture shown.

