



# OSECHI: A TIMELESS TRADITION

INDULGE IN AUTHENTIC JAPANESE  
NEW YEAR TRADITION



Welcome the New Year in style! As the New Year holidays hold a special place in the Japanese calendar, indulge in the exquisite flavours of Osechi Ryori. Our Master Chef has meticulously crafted this culinary masterpiece, elegantly presented in a two-tier box. It's not just a meal; it's a wonderful gift idea to express your appreciation to clients, business partners, or friends for their kindness.

\* The image is for illustrative purposes and actual products may differ.

# おせち OSECHI | RM750

栗きんとん、たたき牛蒡 **Kuri Kinton, Tataki Gobo**  
Seasoned Chestnut, Burdock Root seasoned with Sesame

田作り、うなぎ蒲焼き **Tazukuri, Unagi Kabayaki**  
Candied Sardines, Glazed Eel

紅白なます、くるみ小女子  
**Kouhaku Namasu, Kurumi Kounago**  
Pickled White Radish & Carrot, Sand Lance Fish with Walnut

黒豆金箔、筍土佐煮  
**Kuromame Kinpaku, Takenoko Tosani**  
Sweet Black Soybeans with Gold Leaf,  
Bamboo Shoots simmered with Dried Bonito

数の子、酢蛸 **Kazunoko, Sudako**  
Herring Roe, Vinegared Octopus

和風ローストビーフ **Wafu Rosutobifu**  
Roast Beef Japanese Style

鯛雲丹焼き、みょうが甘酢漬け  
**Tai Uniyaki, Myouga Amazuzuke**  
Grilled Red Snapper with Sea Urchin,  
Japanese Ginger marinated with Sweet Vinegar

銀鱈西京焼き、はじかみ、金柑  
**Gindara Saikyoyaki, Hajikami, Kinkan**  
Grilled Cod Fish marinated with Miso Paste,  
Pickled Young Ginger, Japanese Kumquat

笹カスタード、紅白蒲鉾 柚子伊達巻、にしん昆布巻、  
**Sasa kasutado, Kouhaku Kamaboko, Yuzu Datemaki, Nishin Kobumaki**  
Custard Sweet Bun in Bamboo leaf, Red & White Fish Cake,  
Sweet Rolled Omelette with Yuzu, Herring Roll with Kelp

筑前煮 **Chikuzenni**  
Braised Chicken and Vegetables with  
Japanese Konnyaku Jelly

伊勢海老黄金焼き、鴨薫製、帆立煮、柚子柿  
**Ise Ebi Kogane Yaki, Kamo Kunsei, Hotate Ni, Yuzu Kaki**  
Grilled Japanese Spiny Lobster, Smoked Duck Breast,  
Braised Scallop, Persimmon with Yuzu

SECURE YOUR ORDER NOW  
VIA WHATSAPP AT +60 12 278 9110

勘八  
KAMPACHI®

EQ

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