



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 celebration 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 | RM350

伊達巻き **Datemaki**
Sweet Rolled Omelette

栗甘露煮 **Kuri Kanroni**
Seasoned Chestnut

数の子 **Kazunoko**
Herring Roe

黒豆 **Kuromame**
Sweet Black Soybeans

ぶどう豆 **Budoumame**
Sweet Gold Soybeans

穴子昆布巻き **Anago Kombu Maki**
Water Eel Rolled with Kelp

子持ち鮎酢締め **Komochi Ayu Sujime**
Grilled Sweet Fish with roe marinated with Vinegar

味付ばい貝 **Ajizuke Baigai**
Marinated Snail

小鮑の蒸し煮 **Koawabi Mushini**
Steamed Baby Abalone

車海老のうま煮 **Kuruma Ebi Umani**
Simmered Tiger Prawn

紅白かまぼこ **Kouhaku Kamaboko**
Red and White Fish Cake

鯛の塩焼き **Tai Shioyaki**
Grilled Red Snapper with Salt

SECURE YOUR ORDER NOW
VIA WHATSAPP AT +60 12 228 0877



Lot 6.09.00, Level 6, Pavilion Kuala Lumpur,
168 Jalan Bukit Bintang, 55100 Kuala Lumpur, Malaysia.
Tel:: +60 3 2148 9608
Email: kampachi-pavilion@equatorial.com