

# KAMPACHI PLAZA33 BUFFET MENU

RM 188 per adult RM 98 per child (ages 6-12)

## 刺身 SASHIMI

鮪 <b>Maguro</b> Tuna	はまち <b>Hamachi</b> Yellowtail	鮭 <b>Shake</b> Salmon	蛸 <b>Tako</b> Octopus	アオリ烏賊 <b>Aori Ika</b> Squid
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## 寿司 SUSHI

鮪 <b>Maguro</b> Tuna	はまち <b>Hamachi</b> Yellowtail	鮭 <b>Shake</b> Salmon	海老 <b>Ebi</b> Shrimp	蛸 <b>Tako</b> Octopus	アオリ烏賊 <b>Aori Ika</b> Squid	いなり <b>Inari</b> Beancurd
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## 巻物 MAKIMONO

海老天ぷら巻き  
**Ebi Tempura Maki**  
Prawn Tempura Roll

カリフォルニア巻き  
**Reverse California Maki**  
California Roll with Avocado, Crabstick,  
Cucumber Roll with Fish Roe

鮭炙り巻き  
**Shake Aburi Maki**  
Seared Salmon Roll

鰻裏巻き  
**Unagi Uramaki**  
Fried Eel Roll with Cucumber

ソフト蟹巻き  
**Soft Kani Maki**  
Soft Shell Crab Roll

カリフォルニア手巻き  
**California Temaki**  
California Hand Roll

## 鍋物 NABEMONO

すき焼き  
**Sukiyaki**  
Beef Sukiyaki & Vegetables in Special Sukiyaki Sauce

## 焼き物 YAKIMONO

鮭照り焼き  
**Shake Teriyaki**  
Grilled Salmon with Teriyaki Sauce

鰻蒲焼き  
**Unagi Kabayaki**  
Grilled Eel

ししゃも  
**Shishamo**  
Grilled Capelin Fish

鯖塩焼き  
**Saba Shioyaki**  
Grilled Spanish Mackerel  
with Salt

カレイの西京焼き  
**Karei Saikyoyaki**  
Halibut Marinated with Miso  
Paste

鮭カマ塩焼き  
**Shake Kama Shioyaki**  
Grilled Salmon Head & Collar  
with Salt

ホタテの明太子ソース焼き  
**Hotate Mentaiyaki**  
Grilled Scallop with Homemade Mentaiko Sauce

Please ask our friendly staff for free flow sake option (RM120)  
酒飲み放題追加可能です、お気軽ににお尋ねください。

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## 鉄板焼き TEPPANYAKI

ビーフ  
**Gyuniku**  
*Beef*

チキン  
**Tori**  
*Chicken*

海老  
**Ebi**  
*Prawn*

## 冷菜 COLD DISH

ポテトサラダ  
**Imo Sarada**  
*Potato Salad*

玉子焼き  
**Tamagoyaki**  
*Japanese Omelette*

枝豆  
**Edamame**  
*Boiled Soybeans*

漬物  
**Tsukemono**  
*Assorted Pickles*

盛合せサラダ  
**Sarada Moriawase**  
*Assorted Vegetable Salad*

おくら胡麻和え  
**Okura Goma Ae**  
*Lady Finger with Sesame Sauce*

鴨燻製粒マスタード和え  
**Kamo Kunsei Karashi**  
*Smoked Duck with Grain Mustard*

サーモンカルパッチョ  
**Salmon Carpaccio**  
*Thinly-sliced Salmon Tossed with Wasabi Dressing*

## 温物 HOT DISH

にんにく焼き飯  
**Ninniku Yakimeshi**  
*Garlic Fried Rice*

茶碗蒸し  
**Chawan Mushi**  
*Steamed Egg Custard*

味噌汁  
**Miso Shiru**  
*Bean Paste Soup*

牡蠣フライ  
**Kaki Furai**  
*Deep-fried Oyster in Breadcrumbs*

天婦羅盛り合わせ  
**Tempura Moriawase**  
*Deep-fried Seafood & Vegetables in Tempura Batter*

野菜コロッケ  
**Yasai Korokke**  
*Deep-fried Pumpkin Croquette*

若鶏唐揚げ  
**Wakadori Karaage**  
*Deep-fried Boneless Chicken*

## 麺類 NOODLES

梔子そば  
**Wanko Soba**  
*Cold Buckwheat Noodles*

かけうどん  
**Kake Udon**  
*Plain Udon in Hot Broth*

## デザート DESSERT

どら焼き  
**Dorayaki**  
*Japanese Pancake, Choices of Peanut Butter and Red Bean Filling*

あべかわ餅  
**Abekawamochi**  
*Signature Rice Cake coated with Signature Mixed Nuts*

大福  
**Daifuku**  
*Mochi, Choices of Red Bean or Black Sesame*

果物  
**Kudamono**  
*Assorted Tropical Fresh Fruits*

アイスクリーム  
**Ice Cream**  
*Green Tea, Vanilla, or Black Sesame Flavour*

抹茶プリン  
**Matcha Pudding**  
*Green Tea Pudding*

**勘八**  
KAMPACHI.