

# KAMPACHI PLAZA33 BUFFET MENU

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

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## 刺身 SASHIMI

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鮪  
**Maguro**  
Tuna

はまち  
**Hamachi**  
Yellowtail

鮭  
**Shake**  
Salmon

蛸  
**Tako**  
Octopus

アオリ烏賊  
**Aori Ika**  
Squid

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## 寿司 SUSHI

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鮪  
**Maguro**  
Tuna

はまち  
**Hamachi**  
Yellowtail

鮭  
**Shake**  
Salmon

海老  
**Ebi**  
Shrimp

蛸  
**Tako**  
Octopus

アオリ烏賊  
**Aori Ika**  
Squid

いなり  
**Inari**  
Beancurd

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## 巻物 MAKIMONO

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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

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## 鍋物 NABEMONO

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

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## 焼き物 YAKIMONO

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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 Mentaikyaki**  
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

挽子そば  
**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 Miced 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

**勘八**  
KAMPACHI.