

## － これまで、そしてこれから －

創業四十年以来、「食」を愛す、「人」に愛される勘八。

これまで支えてくださった皆様に感謝いたします。

これからも皆様に喜んでいただけるお料理と感動を一層努めて提供し続けます。

The award-winning Kampachi is committed to delivering authentic Japanese cuisine through an uncompromising insistence on quality. Our team of Tokyo-trained chefs use only the finest ingredients, and we wish you a pleasant dining experience with us.

[www.kampachi.com.my](http://www.kampachi.com.my)

コース	COURSE	RM	甘味	DESSERT	RM
おまかせ	<b>Omakase</b> Leave yourself in the good hands of our expert chefs & embark on a culinary journey as you savour a precise balance of flavours & textures only Japanese cuisine can offer. This menu features the best pick of the season & promises to be a feast for the senses.	Chef's Price	果物盛り合わせ	Kudamono Moriawase Assorted Tropical Fruits	35
雅	<b>Miyabi (9 course)</b> 前菜, 吸い物, 造り, 焼き物, 煮物, 揚げ物, 酢の物, 食事, 甘味 Appetiser, Japanese Clear Soup, Chef's Selection of Sashimi, Grilled Dish, Simmered Dish, Deep-fried Dish, Vinegared Dish, Rice or Noodles, Dessert	470	抹茶アイスクリーム	Maccha Ice Cream Homemade Green Tea Ice Cream	23
季	<b>Toki (7 course)</b> 前菜, 刺身, 焼き物, 酢の物, 寿司, 汁物, 果物 Appetiser, Japanese Clear Soup, Sashimi, Grilled Dish, Vinegared Dish, Chef's Selection of Sushi, Fruits	408	胡麻アイスクリーム	Goma Ice Cream Homemade Black Sesame Ice Cream	23
鉄板焼き	<b>Teppanyaki (9 course)</b> 前菜, サラダ, 刺身, 車海老/銀鱈, 牛肉巻き/テンダーロインビーフ, 野菜炒め, 味噌汁, パンケーキアイスクリーム Appetiser, Salad, 2 Kinds of Sashimi, Tiger Prawn or Cod Fish, Rolled Beef or Tenderloin Beef, Seasonal Vegetable, Fried Rice, Miso Soup, Teppanyaki Pancake Ice Cream	383	柚子シャーベット	Yuzu Sorbet Citrus Sorbet with Candied Japanese Citrus Peel	38
			天ぷらアイスクリーム	Tempura Ice Cream Deep-fried Vanilla Ice Cream	32
			パンケーキアイスクリーム	Pancake Ice Cream Teppanyaki Pancake Ice Cream	35
			あべかわ餅	Abekawa Mochi Rice Cake coated with Mixed Nuts	32
五品	<b>Goshina (5 course)</b> 日によってメニューの変更がございます。 This menu changes daily based on seasonal variations, inspired by our team of kitchen experts.	300			

弁当	BENTO	RM
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勘八弁当	Kampachi Bento A traditional Japanese meal served in Classic Lacquer Box	135
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寿司弁当	Sushi Bento Bento Box with Sushi, Sashimi & Salad	142
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花かご弁当	Hanakago Bento Assorted Japanese Meal served in Flower Basket	185
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鮭づくし弁当	Shake Zukushi Bento All Salmon Bento	135
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子供弁当	Kid's Bento Assorted Kid's Delicacies in Colourful Bento	45
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麺類	MENRUI
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稲庭うどん	Inaniwa Udon These noodles are smooth & very elastic despite being thin. It is made using time-honoured techniques such as artisans stretching the noodles carefully by hand rather than cutting the dough like the conventional thick udon.	52
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氷見うどん	Himi Udon Unlike the more common thick udon, this variety is thinner & more translucent. These noodles are handmade in the city of Himi in Toyama Prefecture & have a springy texture that is evident from the first taste.	45
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うどん	Udon One of the most common noodles in Japanese cuisine. These noodles are made from wheat flour & is characterised by its broad & chewy texture.	39
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そば	Soba Made from buckwheat flour, these noodles have a corresponding nutty delicious flavour. Highly nutritious & low in calories.	39
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刺身	FRESH AIR FLOWN SASHIMI	RM
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刺身盛り合わせ	Sashimi Moriawase Assorted Raw Fish	8 Kinds (4-5 persons) 5 Kinds (2-3 persons)	478 363
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とろ	Toro Tuna Belly	Per Piece	110
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間八	Kanpachi Amberjack	Per Piece	45
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はまち	Hamachi Yellowtail	Per Piece	45
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鮪	Maguro Tuna	Per Piece	55
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鯛	Tai Snapper	Per Piece	38
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鮭	Shake Salmon	Per Piece	32
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甘海老	Ama Ebi Sweet Shrimp	Per Piece	33
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牡丹海老	Botan Ebi Spot Prawn	Per Piece	55
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帆立	Hotate Scallop	Per Piece	55
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うに	Uni Fresh Sea Urchin	Per Piece	145
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いくら	Ikura Salmon Roe	Per Piece	58
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蛸	Tako Octopus	Per Piece	21
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アオリ烏賊	Aori Ika Squid	Per Portion	25
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握り寿司	NIGIRI SUSHI		RM
寿司盛り合わせ	Sushi Moriwase Assorted Nigiri Sushi	11 Pieces 7 Pieces	383 249
とろ	Toro Tuna Belly	Per Piece	110
間八	Kanpachi Amberjack	Per Piece	45
はまち	Hamachi Yellowtail	Per Piece	45
鮪	Maguro Tuna	Per Piece	55
鯛	Tai Snapper	Per Piece	38
鮭	Shake Salmon	Per Piece	32
甘海老	Ama Ebi Sweet Shrimp	Per Piece	65
牡丹海老	Botan Ebi Spot Prawn	Per Piece	55
帆立	Hotate Scallop	Per Piece	35
うに	Uni Fresh Sea Urchin	Per Piece	55
いくら	Ikura Salmon Roe	Per Piece	26
蛸	Tako Octopus	Per Piece	21
アオリ烏賊	Aori Ika Squid	Per Piece	25

飯物	GOHANMONO	RM
天井	Ten Don Deep-fried Prawn & Vegetable in Tempura Batter over Rice	68
鰻重	Unaju Grilled Eel with Homemade Sauce over Rice	102
鳥カツ丼	Tori Katsu Don Deep-fried Chicken Cutlet over Rice	55
親子丼	Oyako Don Sliced Chicken, Onion & Egg over Rice	55
石焼き飯	Ishiyaki Meshi Hot Stone Pot Fried Rice with Shimeji Mushroom, Anchovies, Flying Fish Roe, Vegetable & Egg	75
石焼き海鮮飯	Ishiyaki Kaisen Meshi Hot Stone Pot Fried Rice with Spicy Kimuchi Sauce, Prawn, Scallop, Anchovies, Flying Fish Roe, Vegetable & Egg	106
にんにく焼き飯	Ninniku Yakimeshi Garlic Fried Rice	23
海鮮焼き飯	Kaisen Yakimeshi Fried Rice with Prawn, Salmon, Vegetable & Egg	30
ちらし寿司	Chirashi Don Assorted Raw Fish served over Vinegared Rice	148
いくらうに丼	Ikura Uni Don Fresh Salmon Roe & Sea Urchin on Vinegared Rice	160

## 鉄板焼きソース

## TEPPANYAKI SAUCE

Our Teppanyaki sauces are made in the kitchen with recipes designed to enhance the flavour of various dishes. We are pleased to suggest the following pairings for each of the sauces below.

## 勘八トリユフ

### Kampachi Truffle

An excellent complement to chicken or beef.

Our signature sauce from a special blend of tosa shoyu & mushroom broth harmonised with a hint of black truffle & olive oil. This excellent combination creates a rich aroma from the truffle, famous for its strong & earthy notes.

## 七味味噌

### Shichimi Miso

Perfect pairing with tenderloin & wagyu beef.

A slightly spicy sauce perfect with beautifully grilled steak. Created using quintessential Japanese ingredients such as the miso paste & dashi stock.

## 胡麻

### Goma

Enhances the taste of seafood.

The strong fragrance of atari goma (roasted white sesame) along with added rice vinegar gives this sauce a distinct & refreshing nutty flavour.

## 生姜和風

### Shoga Wafu

Specially curated for seafood & meat.

A beautiful Japanese-style sauce consists of grated ginger & garlic pan-fried to golden brown with a touch of mirin (Japanese sweet wine).

## 橙酢

### Ponzu

A versatile sauce for seafood & meat.

Sun-kissed citrus sauce with just the right amount of tanginess. Lemon & lime are soaked for a week in a special combination of ingredients including mirin, konbu (kelp) & bonito flakes. Sauce is served with a sprinkle of grated radish & spring onion.

## 巻物

## MAKIMONO

RM

### 鉄火巻き

### Tekka Maki

Tuna Roll

1 Roll

54

### ネギトロ巻き

### Negitoro Maki

Chopped Tuna Belly & Spring Onion Roll

6 Pieces

133

### レインボー巻き

### Rainbow Maki

Avocado & Crabstick Roll wrapped with Salmon & Tuna

8 Pieces

75

### ソフトシェル蟹巻き

### Soft Kani Maki

Deep-fried Soft Shell Crab Roll

8 Pieces

79

### カリフォルニア巻き

### California Maki

Crab Stick & Cucumber Roll coated with Fish Roe

8 Pieces

68

### 勘八スペシャル巻き

### Kampachi Special Maki

Seared Salmon Roll topped with Grilled Eel

8 Pieces

88

## 手巻き

## TEMAKI

### カリフォルニア手巻き

### California Temaki

California Hand Roll

25

### ソフトシェル蟹手巻き

### Soft Kani Temaki

Deep-fried Soft Shell Crab Hand Roll

30

### ネギトロ手巻き

### Negitoro Temaki

Chopped Tuna Belly Hand Roll

89

### 鰻手巻き

### Unagi Temaki

Grilled Eel Hand Roll

30

おつまみ	OTSUMAMI	RM
枝豆	Edamame Green Soybeans	27
アメラトマト	Amera Tomato Fresh Japanese Sweet Tomato	48
珍味三点盛り	Chinmi Santen Mori Chef's Assorted Delicacies 3 kinds	68
七味豆腐	Shichimi Dofu Grilled Fried Bean Curd topped with Japanese Spicy Sauce & Bonito Flakes	33
ほうれん草胡麻和え	Horenso Goma Ae Spinach tossed in Sesame Sauce	19
サーモンカルパッチョ	Salmon Carpaccio Thinly Sliced Raw Salmon tossed in Wasabi Dressing	100
ビーフカルパッチョ	Beef Carpaccio Seared Thinly Sliced Beef tossed in Wasabi Dressing	108
帆立カルパッチョ	Hotate Carpaccio Thinly Sliced Scallop tossed in Wasabi Dressing	116

鉄板焼	TEPPANYAKI	RM	
サーロインビーフ	Beef Sirloin	250gm	162
テnderロイン	Beef Tenderloin	200gm	141
牛肉えのき巻き	Gyuniku Enoki Maki Rolled Beef with Straw Mushroom	3 Pieces 100gm	76
牛肉巻き	Gyuniku Maki Rolled Beef with Garlic & Spring Onion	3 Pieces 100gm	76
鶏	Tori Chicken	200gm	60
車海老	Kuruma Ebi King Prawn	Per 100gm	60
鮭	Shake Salmon	150gm	65
銀鱈	Gindara Cod Fish	150gm	102
牡蠣	Kaki Oyster	½ Dozen	78
帆立	Hotate Scallop	120gm	90
椎茸	Shiitake Fresh Mushroom		46
えのき	Enoki Straw Mushroom		46
しめじ	Shimeji Shimeji Mushroom		46

温物	ATSUMONO	RM
茶碗蒸し	Chawan Mushi Steamed Egg Custard	27
いくら茶碗蒸し	Ikura Chawan Mushi Steamed Egg Custard topped with Salmon Roe	38
揚げ出し豆腐	Agedashi Dofu Deep-fried Bean Curd with Tempura Sauce	31
土瓶蒸し	Dobin Mushi Japanese Soup in Teapot	32
あさり味噌汁	Asari Miso Shiru Japanese Clam Miso Soup	30
すき焼き	Sukiyaki Sliced Beef & Vegetable in Sukiyaki Sauce	138
しゃぶしゃぶ	Shabu-Shabu Sliced Beef & Vegetable Hot Pot	138
寄席鍋	Yosenabe Seafood, Chicken & Vegetables in Special Broth	138
牡蠣味噌鍋	Kaki Miso Nabe Oyster & Vegetables in Miso Broth	88
金鱈酒蒸し	Gindara Sakamushi Steamed Cod Fish with Sake Broth	98

サラダ	SALAD	RM
クリスピー鮭皮サラダ	Shake Kawa Salad Crispy Salmon Skin & Salmon Roe Salad with Citrus Dressing	48
海鮮サラダ	Kaisen Salad Raw Tuna, Salmon, Avocado & Vegetables Salad with Wasabi Dressing	53
ポテトサラダ	Imo Salad Japanese Potato Salad	30
豆腐サラダ	Tofu Salad Cold Bean Curd & Bonito Flakes Salad with Sesame Dressing	38
長芋サラダ	Nagaimo Salad Japanese Yam Salad	26

焼き物	YAKIMONO	RM
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鮭塩焼き/照り焼き	Shake Shioyaki/Teriyaki Grilled Salmon with Salt/Teriyaki Sauce	53
鯖塩焼き/照り焼き	Saba Shioyaki/Teriyaki Grilled Mackerel with Salt/Teriyaki Sauce	53
秋刀魚塩焼き	Sanma Shioyaki Grilled Saury Pike with Salt	53
銀鱈塩/照り/西京焼き	Gindara Shioyaki/Teriyaki/Saikyoyaki Grilled Cod Fish with Salt/Teriyaki Sauce/Marinated with Miso Paste	98
鰻蒲焼	Unagi Kabayaki Grilled Eel with Homemade Sauce	76
牛照り焼き	Beef Teriyaki Grilled Sirloin with Teriyaki Sauce	108
鳥照り焼き	Tori Teriyaki Grilled Chicken with Teriyaki Sauce	55
鶏柚子胡椒焼き	Tori Yuzukosho Yaki Grilled Chicken marinated with Citrus Chili Pepper Paste	55
ししゃも	Shishamo Grilled Smelt with Roe	55

揚げ物	AGEMONO	RM
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天ぷら盛り合わせ	Tempura Moriawase Deep-fried Seafood & Vegetable in Tempura Batter	68
海老天ぷら	Ebi Tempura Deep-fried Prawn in Tempura Batter	72
野菜天ぷら	Yasai Tempura Deep-fried Assorted Vegetable in Tempura Batter	46
かき揚げ	Kakiage Deep-fried Shredded Seafood & Vegetable in Tempura Batter	45
若鶏唐揚げ	Wakadori Karaage Deep-fried Boneless Chicken in Japanese Style	55
カキフライ	Kaki Furai Deep-fried Oyster	60
エビフライ	Ebi Furai Deep-fried Prawn with Bread Crumbs served with Cabbage Salad & Homemade Tartar Sauce	60
ミックスフライ	Mix Furai Deep-fried Assorted Seafood with Bread Crumbs served with Cabbage Salad & Homemade Tartar Sauce	68