

KAMPACHI PLAZA33 SUNDAY BRUNCH

RM 148 per adult RM 78 per child (age 5-10)

刺身 SASHIMI

| | | | | |
|---------------|----------------|--------------|-------------|-----------------|
| 鮪 | はまち | 鮭 | 蛸 | アオリ烏賊 |
| Maguro | Hamachi | Shake | Tako | Aori Ika |
| Tuna | Yellowtail | Salmon | Octopus | Squid |

握り NIGIRI

| | | | | | | |
|---------------|----------------|--------------|------------|-------------|-----------------|--------------|
| 鮪 | はまち | 鮭 | 海老 | 蛸 | アオリ烏賊 | いなり |
| Maguro | Hamachi | Shake | Ebi | Tako | Aori Ika | Inari |
| Tuna | Yellowtail | Salmon | Shrimp | Octopus | Squid | Bean Curd |

巻物 MAKIMONO

| | | |
|------------------------------|--|--------------------------|
| 海老天ぷら巻き | カリフォルニア巻き | 鮭炙り巻き |
| Ebi Tempura Maki | California Maki | Shake Aburi Maki |
| Prawn Tempura Roll | California Roll with Avocado, Crab-stick, Cucumber Roll with Fish Roe | Seared Salmon Roll |
| 鰻裏巻き | ソフト蟹巻き | カリフォルニア手巻き |
| Unagi Uramaki | Soft Kani Maki | California Temaki |
| Fried Eel Roll with Cucumber | Soft Shell Crab Roll | California Hand Roll |

鍋物 NABEMONO

すき焼き

Sukiyaki

Beef slices & Vegetables in Special Sukiyaki Sauce

焼き物 YAKIMONO

| | | | |
|--------------------------|---------------------------------------|-------------------------------|--|
| 鮭塩焼き | 鯖 | 鳥照り焼き | ロブスター焼き |
| Shake Shioyaki | Saba Shioyaki | Tori Teriyaki | Robusuta Yaki |
| Grilled Salmon with Salt | Grilled Mackerel with Salt | Grilled Chicken Teriyaki | Grilled Slipper Lobster with Cheese |
| ししゃも | うなぎ玉子明太焼き | 鮭かま | |
| Shishamo | Unagi Tamago Mentai Yaki | Shake Kama Shioyaki | |
| Grilled Capenin Fish | Grilled Eel with Egg and Mentai Sauce | Grilled Salmon Head with Salt | |

鉄板焼き TEPPANYAKI

| | | |
|--------------|------------|----------------|
| 鮭 | 海老 | 牛肉 |
| Shake | Ebi | Gyuniku |
| Salmon | Prawn | Beef |

Please ask our friendly staff for free flow sake option (RM70+)

酒飲み放題追加可能です、お気軽ににお尋ねください。

KAMPACHI PLAZA33 SUNDAY BRUNCH

RM 148 per adult RM 78 per child (age 5-10)

冷菜 COLD DISH

切り干し大根

Kiriboshi Daiko

Dried Radish

玉子焼き

Tamagoyaki

Japanese Omelet

枝豆

Edamame

Boiled Soy Bean

漬物

Tsukemono

Assorted Pickles

サラダ盛り合わせ

Sarada Moriawase

Assorted Vegetable Salad

なすゼリー

Nasu Jelly

Egg Plant Jelly with Sesame Sauce

オクラ胡麻和え

Okura Goma Ae

Lady Finger with Sesame Sauce

サーモンカルパッチョ

Salmon Carpaccio

Sliced Salmon with Carpaccio Dressing

芋サラダ

Imo Sarada

Potato Salad

鴨燻製粒マスタード和え

Kamo Kunsei Karashi

Smoked Duck with Mustard

温物 HOT DISH

焼うどん

Yaki Udon

Fried Noodles

天ぷら盛り合わせ

Tempura Moriawase

Deep-fried Seafood & Vegetables in Batter

にんにく焼き飯

Ninniku Yakimeshi

Garlic Fried Rice

鳥手羽唐揚げ

Tori Teba Karaage

Deep-fried Chicken Wings

牡蠣フライ

Kaki Furai

Deep-fried Oyster in Bread Crumbs

野菜コロッケ

Yasai Korokke

Deep-fried Pumpkin Croquette

カレイ唐揚げ

Karei Karaage

Deep-fried Flounder

茶碗蒸し

Chawanmushi

Steamed Egg Custard

蒸し牡蠣

Mushi Kaki

Steamed Oyster

味噌汁

Miso Shiru

Bean Paste Soup

麺類 NOODLES

茶そば

Cha Soba

Cold Green Tea Noodles

椀子そば

Wanko Soba

Cold Buckwheat Noodles

かけうどん

Kake Udon

Plain Udon in Hot Broth

デザート DESSERT

果物

Kudamono

Assorted Tropical Fruits

安倍川餅

Abekawamochi

Signature Rice Cake coated with
Cashew Nuts Mix

アイスクリーム

Ice Cream

Green Tea, Vanilla, Black Sesame
Ice Cream

どら焼き

Dorayaki

Japanese Pancake
Choices of Peanut Butter and
Red Bean

大福

Daifuku

Mochi with choices of Red Bean
and Black Sesame

抹茶プリン

Matcha Purin

Green Tea Pudding

勘八
KAMPACHI®

KAMPACHI PLAZA33 SATURDAY BRUNCH

RM 168 per adult RM 108 per child (age 5-10)

刺身 SASHIMI

| | | | | |
|---------------|----------------|--------------|-------------|-----------------|
| 鮪 | はまち | 鮭 | 蛸 | アオリ烏賊 |
| Maguro | Hamachi | Shake | Tako | Aori Ika |
| Tuna | Yellowtail | Salmon | Octopus | Squid |

握り NIGIRI

| | | | | | | |
|---------------|----------------|--------------|------------|-------------|-----------------|--------------|
| 鮪 | はまち | 鮭 | 海老 | 蛸 | アオリ烏賊 | いなり |
| Maguro | Hamachi | Shake | Ebi | Tako | Aori Ika | Inari |
| Tuna | Yellowtail | Salmon | Shrimp | Octopus | Squid | Bean Curd |

巻物 MAKIMONO

| | | |
|------------------------------|--|--------------------------|
| 海老天ぷら巻き | カリフォルニア巻き | 鮭炙り巻き |
| Ebi Tempura Maki | California Maki | Shake Aburi Maki |
| Prawn Tempura Roll | California Roll with Avocado, Crab-stick, Cucumber Roll with Fish Roe | Seared Salmon Roll |
| 鰻裏巻き | ソフト蟹巻き | カリフォルニア手巻き |
| Unagi Uramaki | Soft Kani Maki | California Temaki |
| Fried Eel Roll with Cucumber | Soft Shell Crab Roll | California Hand Roll |

鍋物 NABEMONO

すき焼き

Sukiyaki

Beef or Chicken & Vegetables in Special Sukiyaki Sauce

焼き物 YAKIMONO

| | | | |
|--------------------------|----------------------------|---|-------------------------------|
| 鮭塩焼き | 鯖 | おひょう西京焼き | 鳥照り焼き |
| Shake Shioyaki | Saba Shioyaki | Ohio Saikyoyaki | Tori Teriyaki |
| Grilled Salmon with Salt | Grilled Mackerel with Salt | Grilled Halibut marinated with Miso Paste | Grilled Chicken Teriyaki |
| ししゃも | するめいか塩焼き | うなぎ蒲焼 | 鮭かま |
| Shishamo | Surume Ika Shioyaki | Unagi Kabayaki | Shake Kama Shioyaki |
| Grilled Capenin Fish | Grilled Squid with Salt | Grilled Eel | Grilled Salmon Head with Salt |

鉄板焼き TEPPANYAKI

| | | | | |
|--------------|------------|---------------------------|----------------|-------------|
| 鮭 | 海老 | 海鮮お好み焼き | 牛肉 | 鶏 |
| Shake | Ebi | Kaisen Okonomiyaki | Gyuniku | Tori |
| Salmon | Prawn | Japanese Seafood Pancake | Beef | Chicken |

Please ask our friendly staff for free flow sake option (RM70+)

酒飲み放題追加可能です、お気軽ににお尋ねください。

KAMPACHI PLAZA33 SATURDAY BRUNCH

RM 168 per adult RM 108 per child (age 5-10)

冷菜 COLD DISH

切り干し大根

Kiriboshi Daiko
Dried Radish

玉子焼き

Tamagoyaki
Japanese Omelet

枝豆

Edamame
Boiled Soy Bean

漬物

Tsukemono
Assorted Pickles

サラダ盛り合わせ

Sarada Moriawase
Assorted Vegetable Salad

なすゼリー

Nasu Jelly
Egg Plant Jelly with Sesame Sauce

オクラ胡麻和え

Okura Goma Ae
Lady Finger with Sesame Sauce

サーモンカルパッチョ

Salmon Carpaccio
Sliced Salmon with Carpaccio Dressing

芋サラダ

Imo Sarada
Potato Salad

鴨燻製粒マスタード和え

Kamo Kunsei Karashi
Smoked Duck with Mustard

温物 HOT DISH

焼うどん

Yaki Udon
Fried Noodles

天ぷら盛り合わせ

Tempura Moriawase
Deep-fried Seafood & Vegetables in Batter

にんにく焼き飯

Ninniku Yakimeshi
Garlic Fried Rice

野菜コロッケ

Yasai Korokke
Deep-fried Pumpkin
Croquette

牡蠣フライ

Kaki Furai
Deep-fried Oyster in
Bread Crumbs

鳥手羽唐揚げ

Tori Teba Karaage
Deep-fried Chicken
Wings

揚げ出し豆腐

Age Dashi Tofu
Deep-fried Tofu with
Broth

茶碗蒸し

Chawanmushi
Steamed Egg Custard

野菜炒め

Yasai Itame
Stir-fried Assorted
Vegetables

おでん

Oden
Simmered Japanese
Fish Cake in Broth

味噌汁

Miso Shiru
Bean Paste Soup

麺類 NOODLES

茶そば

Cha Soba
Cold Green Tea Noodles

椀子そば

Wanko Soba
Cold Buckwheat Noodles

かけうどん

Kake Udon
Plain Udon in Hot Broth

デザート DESSERT

果物

Kudamono
Assorted Tropical Fruits

安倍川餅

Abekawamochi
Signature Rice Cake coated with
Cashew Nuts Mix

アイスクリーム

Ice Cream
Green Tea, Vanilla,
Black Sesame Ice Cream

どら焼き

Dorayaki
Japanese Pancake
Choices of Peanut Butter and
Red Bean

おしるこ

Oshiruko
Red Bean Soup with Mochi

抹茶プリン

Matcha Purin
Green Tea Pudding