

CELEBRATION OF JAPANESE CRAFTSMANSHIP

AN EVENING OF SAKE PAIRING DELIGHTS

10 MAY 2024 | RM650 NETT PER PERSON

Join us for an evening with Mr. Shigeyuki Masaki, a seasoned Licensed Sake Sommelier and longtime business partner of Kampachi and Chef Ronii Lee's gastronomy creations. Experience an unforgettable sake-pairing culinary journey at Kampachi Plaza33.

FOR BOOKING AND ENQUIRY,
PLEASE WHATSAPP +60 12 266 0838



Mr. Shigeyuki Masaki
Licensed Sake Sommelier






Chef Ronii Lee
Head Chef of Kampachi Plaza33

勘八
KAMPACHI



www.kampachi.com.my

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ZENSAI 前菜

順才つゆそうめん、フォアグラトリュフ茶碗蒸し

Junsai Tsuyu Somen, Foie Gras & Truffle Chawan Mushi

Somen Noodle with Water Shield Cress in Tsuyu Sauce,
Steamed Egg Custard with Duck Liver and Truffle Sauce

Asahigiku Junmai Ginjo Rei (Cold)

SASHIMI 刺身

トロ、縞鰯、甘エビ

Toro, Shima Aji, Ama Ebi

Tuna Belly, Striped Jack, Sweet Shrimp

Izumibashi Junmai Ginjo Megumi Blue Label (Cold)

YAKIMONO 焼き物

ハマチスパイシーソース焼き

Hamachi Spicy Sauce Yaki

Grilled Yellowtail Simmered in Spicy Sauce

Izumibashi Junmai Shinriki (50°C)

SUIMONO 吸い物

蛤のお吸い物

Hamaguri Osuimono

Clear Clam Soup

AGEMONO 揚げ物

桜海老かき揚げ、こごみ、竹の子

Sakura Ebi Kakiage, Kogomi, Takenoko

Deep-fried Cherry Blossom Shrimp, Ostrich Fern,
Bamboo Shoot

Benten Musume Kimoto Junmai (55°C)

YOZARA 洋皿

和牛ビーフ雲丹玉ソース

Wagyu Beef Unitama Sauce

Pan-fried Australian Wagyu Beef Sea Urchin
& Egg Yoke Sauce with Caviar

Hiokizakura Junmai (55°C)

SHOKUJI 食事

Sushi 寿司

大トロ、エンガワ、真鯛

Otoro, Engawa, Maiwashi

Tuna Belly, Flounder Fish Fin, Pacific Pilchards

Fusozuru Junmai Ginjo Sakanishiki (55°C)

KANMI 甘味

桜羊羹

Sakura Yokan

Red Bean Yokan infused with Sakura Craft Liqueur

練り切り 抹茶アーモンド

Nerikiri Matcha Almond

White Bean Paste and Glutinous Rice Flower
with Green Tea and Almond