



Keep and use all year round!

KAMPACHI CC, CF, DF, PF

With the latest outlet in Plaza@Jaya 33, the Ginza-trained chefs at Kampachi have even more reason to seek out the best sashimi from the Tsukiji market in Tokyo. Hence, it's no surprise that rare selections like tobio (flying fish) and shima aji (striped jack) are constantly making an appearance on their well-crafted menu. Decked out in private bamboo pods, the new 198-seater PJ outlet is the largest Kampachi to date and features the traditional *sugidama* (sake ball), hung outside whenever there is a new arrival of saké. This three-time TOKI Food Awards winner prides itself on quality and precision, right down to the angle at which their sashimi is cut.

Various locations (www.kampachi.com.my), Pavilion (03 2148 9608); The Troika (03 2181 2282); The Plaza@Jaya 33 (03 7931 6938).



ORDER THIS

- Shima aji sashimi
- Wagyu teppanyaki
- Anikimo beko an

