

Time Out

Kuala Lumpur

EXCLUSIVE
FERRAN ADRIÀ
(Best chef in the world!)

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CRITICS' CHOICE

20
BEST DISHES
+ Food personalities of the year



FOOD AWARDS 2013

AS VOTED BY YOU

{ We reveal the city's
hottest restaurants }



Best
Japanese

Kampachi

Commendable Japanese restaurants abound in KL but Kampachi's consistent quality is reason enough to inspire regular visits. This oldtimer – 40 years to be precise – has become one of KL's statement restaurants since its Equatorial days. Meals here are demonstrations of why less is more: Unaltered slabs of fresh striped jack, yellowtail, seabream and sweet shrimp are treated reverently on perfectly executed sashimi platters. Sushi or hand rolls may seem elementary but under the guiding hand of Kampachi's chefs, the run-of-the-mill becomes awe-inspiring. Huddle around the sushi bar where you'll be dutifully rewarded with a display of impeccable knifework or an impromptu education on Japanese cuisine. Kampachi truly excels at their craft – no wonder they get to keep their crown for another year. *Various locations (www.kampachi.com.my). Level 6, Pavilion (03 2148 9608); The Troika outlet, Ground floor (03 2181 2282); The Plaza@Jaya 33 outlet, First floor (03 7931 6938).*



THE KAMPACHI EXPERIENCE

Discover the essence of authentic Japanese cuisine.



勘八
KAMPACHI
BY EQUATORIAL



HOW YOKE SENG

Executive chef of Kampachi

There aren't many restaurants – and certainly none that experience Kampachi's volume of diners – where you'd expect the chef to come to your table and explain the intricacies of your dish. But if you dine at Kampachi and need your dish or fish explained, Chef How is more than happy to slip out of the kitchen and talk you through your food. Forget what you've seen of chefs on 'reality' TV series – Chef How puts the lie to every broadcasted image of scowling, shouting chefs with his calm, gentle demeanour and accommodating nature. We've spotted him coaching a table of irate diners through the fine points of the Shizuoka Musk melon, and when he stepped away, everyone was wearing a matching smile.

Chef How started in Kampachi 27 years ago as a 20-year-old apprentice, and has risen through the ranks to helm the kitchens. You'll see him behind the sushi counter, expertly slicing sashimi, inspecting fish and monitoring plates as they leave the kitchen. It's his love for the purity behind Japanese cuisine that has kept Chef How on the path for almost three decades. 'Sometimes I try other cuisines,' the chef admits. 'But I always come back to Japanese.' As the executive chef at Kampachi, Chef How moves between the different outlets to supervise the kitchens, but ask for him and you may be lucky. You'll know him by the smile. **Emma Chong**

Various locations (see www.kampachi.com.my). Troika (03 2181 2282); The Plaza@Jaya 33 (03 7931 6968); Pavilion KL (03 2148 9608).

