

What

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All Kansai Festival

Food and drink

Bukit Bintang

Until Sun Feb 23



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Time Out says

Posted: Mon Jan 27 2014

This February, expect a host of food promotions featuring the finest dishes from the Kansai region at Kampachi Pavilion KL, as well as a number of performances and workshops.

Taste of Kansai (Feb 19-21)

Chef Koji Tamaru will be showcasing the best of Kansai with a nine-course kaiseki dinner (RM300++ per person) featuring *amadai* (sweet snapper), *tennen buri* (wild amberjack), *hamaguri* (clams) and *kaki* (fresh oyster). Another highlight is the Sanshoku Oshizushi, a handcrafted sushi box containing sea bream, shrimp and conger eel. Dessert will include treats made from fresh yuzu, mugwort and red bean filling.

Sounds of Kansai (Feb 15-23)

In addition to the feast, check out a number of Japanese performances during the festival combining dance and theatre. A must-see is 'GEAR' (Feb 22 & 23), which marries mime with juggling, magic and drama.

Takoyaki workshop (Feb 22-23, 3.30pm-5pm)

Conducted by specialists from popular takoyaki shop Aizu-ya in Osaka,

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the hands-on workshop will feature recipes made with strong stock and flavoured only with soy sauce. Participants will learn the techniques in perfecting the batter and how to skillfully turn the dumplings. Priced at RM150++ per person, a takoyaki pan will be given to each participant.

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