

# ViVi

**NAMIE AMURO**

SHE'S A LADY IN WHITE!

VIVI EXCLUSIVE!  
AYUMI HAMASAKI  
DIGI DIARY ㊤

MALAYSIA

**7** July 2014  
WM RM10 EM RM12  
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ViVi Issue 026



LET'S BE A SAILOR GIRL  
WITH AN OTONA MARINE STYLE~  
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LIKE YOU HAVE  
PERFECT SKIN** ♥

PRESENTING  
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SEARCH 2014**



**TOP 13**

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**FINALS**  
IN SUNGAI WANG PLAZA  
FROM 4<sup>TH</sup> TO 6<sup>TH</sup> JULY!!



**CCBA 2014**  
IT HAS BEGUN!  
CHECK OUT PG16 TO SEE  
OUR JUDGES IN ACTION.

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# KAMPACHI

If you have an occasion to celebrate and you want to do it in style, allow us to suggest Kampachi at The Troika! A posh yet not overly stuffy place, Kampachi at The Troika lends an exquisite Japanese dining experience to its patrons. For this issue, we are going to focus on teppanyaki! A little birdy also told us that Kampachi are having a menu revamp, so be sure to make your reservation to check out the new food in store for you.



Divided into two floors, Kampachi at The Troika features a double-height ceiling above the main dining area with picture windows on both sides which allow for plenty of natural light to get inside your dining area. On the main ground floor there is a sushi counter, bar and private dining area, whereas the upper floor is home to the teppanyaki counter. Patrons may choose to sit at the teppanyaki counter, or away from it.



➔ When you pick teppanyaki at Kampachi, don't expect a fixed menu from them! They practice omakase, which in Japanese means "to entrust". It basically means that the chef will create a multiple course meal specially for each consumer, catered to their likes and dislikes. For VIV, the chef specially curated a 9-course meal starting with an appetizer! From the left we have eggplant, salmon, and Japanese cucumber.



➔ The third course is a crowd favourite – sashimi. Did you know that the right way to eat sashimi is actually to put a pinch of wasabi on the slice, roll it up and dip it lightly in soy sauce? Now you know!



➔ Our fourth course is teppanyaki tiger prawn and cod fish. Sitting at the teppanyaki counter equals having first-hand view to how our meal is being cooked. We notice that Kampachi uses very minimal sauces and marinades, allowing the meat to bask in its original flavour.



➔ Next up in our second course is a fresh garden salad with sesame sauce! We were told that the sesame sauce is created with a special ingredient. That would explain why we were so addicted to it!



➔ One thing special that you may not be able to find in other Japanese restaurants is the availability of seasonal Japanese vegetables in their teppanyaki menu. Freshly flown from Japan, we got a chance to try fresh Japanese vegetables such as eggplant, sweet potato, Japanese onion, asparagus and maitake mushroom in the height of its season for our sixth course.



➔ Finally, we top off our sumptuous meal with teppanyaki pancake ice cream! A gloriously warm pancake with cold ice cream is certainly a treat, especially with the berry sauce.

➔ Our round of savoury food comes to an end with delicious garlic fried rice and miso soup. Our beauty & fashion editor Poh Nee is not a big fan of garlic, but even she loved the fried rice! The chef chalks it up to their special technique of preparing the garlic beforehand, to reduce any garlicky smell that might put off people.



➔ Check out our Chef Jacky's cooking prowess!

➔ The fifth course is teppanyaki tenderloin beef and rolled beef. The tenderloin beef can be cooked to your ideal level, and the rolled beef is just heavenly with the combination of scallions and juicy beef.



**KAMPACHI** can be found at Lot G-3, The Troika, 19 Persiaran KLCC, Kuala Lumpur. They are open daily. Lunch: 12PM ~ 3PM, Dinner: 6.30PM ~ 11PM, Sunday Brunch Session 1: 11AM ~ 12.45PM, Session 2: 1PM ~ 2.45PM. Dress code is smart casual. To make reservations, call them at 03-2181 2282.