

SNEAK PEEK

Okayama Fair in Kampachi

Known as the Kingdom of Fruits in Japan, the Okayama Prefecture is famous for two things – the soft and sweet white peach and the perfectly large, round and seedless Pione grapes. Little do people know that Okayama also offers a host of other superior vegetables and seafood, namely asparagus, tomatoes and oysters. This August, you can sample this fresh produce in dishes that highlight their natural tastes and textures at Kampachi. There will be an à la carte menu, and on top of that, a one-night-only fixed course menu (RM250++) at each of the three Kampachi outlets in KL. Here are some of the highlights.

Nama Gaki Ponzu

Fresh Okayama oyster with homemade Japanese citrus vinaigrette

The oysters are huge and plump – they're almost the size of lemons. And they're so fresh that all you need is a dash of the zesty citrus vinaigrette to enhance the cold crispness of the flesh.



Salmon Carpaccio

Thinly sliced raw salmon rolled with Okayama tomato, asparagus and yellow chives (only available in the course menu)

Cubes of creamy avocado pair well with the oily salmon, while the fried garlic crisps add texture to this sublime dish, pulled together with a light drizzle of soy dressing.



Okayama Yasal Salad with Goma Dressing

Okayama vegetable salad with green asparagus, tomatoes, yellow chives, spaghetti squash and endive, served with sesame dressing, RM35

A very textural dish that combines firm but juicy ripe tomatoes with crunchy asparagus and spaghetti squash.



Pione

RM38++

These grapes are – for want of a better word – amazing. Plump and ripe, they overflow with juices so concentrated with flavours that they're almost wine-like. **Lim Chee Wah**

Fixed course menu: Kampachi at The Troika (**Aug 25**); Plaza 33 (**Aug 29**); Pavilion (**Sep 1**). Okayama Fair at all outlets, where you can also purchase the air-flown Okayama fresh produce (www.kampachi.com.my). **Aug 22–Sep 5**.