

KL lifestyle

AVIATION EDITION

SEPTEMBER 2015



KUALA LUMPUR INTERNATIONAL AIRPORT
Malaysia's Key to Connectivity



KAMPACHI

BY EQUATORIAL AT PLAZA 33

An affluent Japanese dining experience

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The Kampachi has been reckoned by the public as the pinnacle of authentic Japanese cuisine in Malaysia. Changes in the restaurant industry have been rapid and inevitable but Kampachi still upholds its status as one of the best restaurants in Malaysia. Its uncompromising and unwavering resilience in being one of the best comes down to this - quality ingredients and quality service. With specially flown-in sashimis from Japan, a wide range of exclusively imported sake and shochu (alcoholic Japanese beverages) for Kampachi, it is no wonder that this restaurant chain still stands strong even after 40 years of operating.

The Kampachi started off as a part of the Equatorial Group in Malaysia, setting the par high for Japanese gastronomy in Malaysia. Now, with various locations outside the hotels with expansion to affluent locations such as the luxury residential tower, the Troika, it has established itself as one of the finest Japanese restaurant chains in Malaysia.

We recently made our way to Kampachi @ Plaza 33 in Petaling Jaya. Greeted by the warm service crew of the outlet, we were taken by the stunning interior of the restaurant. The restaurant was designed to

sit 198 patrons at any one time. Japanese imported materials and decorations were incorporated into a contemporary setting for that added elegance into its authentic aesthetics. The bamboo seating pods at the front of the restaurant are rotatable for added privacy and can seat up to six people in one pod. Private dining rooms are also available upon request.

The team of kitchen experts were trained in Tokyo to ensure the highest level of authenticity and quality when it comes to preparing genuine Japanese food. Executive Chef Seng first served us the Sake no Tomo, an appetizer platter of



Lamb Sakiyoyaki



Kampachi Plaza 33 Tatami Room



Sakura Ebi Kakiage



Yuzu Sorbet

tender, and the miso glaze was sweet and complemented the well-grilled lamb chops. The serving of blanched vegetables and mushrooms packed a nice refreshing twist to the dish and served its purpose of being the cold to a hot and cold combination on a plate.

Dessert was a creamy and tantalising Yuzu Sorbet, a mandarin sorbet topped with candied Japanese citrus peel. This dessert provided a sweet and refreshing ending to a luxuriously satisfying meal. The sorbet was creamy, tangy and tasted like fresh iced mandarin. This revived our palates after the savoury dishes we had earlier.

We were appeased after a great meal at Kampachi and paid the highest of complements to the Chef and his team on executing such a delightful dining experience.

Besides the ala-carte menu, Kampachi also offers buffet lunch and dinner for those who would prefer a variety of dishes at a flat rate. Led by executive chef H.Y. Seng, the kitchen crew at Kampachi takes pride in serving patrons a unique dining experience. The restaurant operates exclusively during lunch and dinner, with no operations in between, to ensure the highest standard of quality for patrons.

five Sake pairings that changes daily. The pairings we were served were made up of roasted walnuts specially flown in from Japan, fresh octopus in wasabi, sliced squid mixed in fish roe and topped with caviar, miso prawns and grilled eel with vinegar. The flavours of each pairing on this platter were strong and paired well with a bottle of exclusive Sake (Hiokizakura Junmai) served warm. Two types of Sake cups (a deep, clay shot glass cup and a wide, shallow ceramic cup) together with an iced green tea were given for the pairings. The Chef educated us on the importance of the difference of the cups with regard to the taste of the Sake and steps in having the pairings. It goes like this - clay shot, green tea to cleanse, ceramic shot and then pairing of choice. I was told that the clay shot provided an introductory taste of the Sake while the ceramic shot helped the taste buds explore the flavours of the Sake more intricately.

Next was the Kaki Miso Nabe, a hot pot of light miso broth with luscious fresh oysters, udon and vegetables. The taste of the miso broth was distinct sans the salty familiarity of the miso soup. The warm and light flavours of the broth together with the oysters were delightfully comforting and soothing.

A plate of dried shrimp tempura was then served after the broth. Called Sakura Ebi Kakiage, this tempura dish served with tempura sauce was crunchy and crispy with every bite and highly addictive. You're not going to stop at just one piece.

Besides the usual seafood fare, we were served the Lamb Sakiyoyaki, a plate of lamb chops marinated with miso paste served with blanched green sprouts and mushrooms. The Lamb Sakiyoyaki was



Sake No Tomo

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