



Grilled Australian Wagyu served with Charcoal Salt



Chef Ruslan



Signature Pancake Ice Cream

KAMPACHI'S TEPPANYAKI

By Chef Ruslan, A
Maestro of Culinary
Skills and Showmanship

BY HIRANMAYII AWLI MOHANAN

When one thinks of Japanese food, there's only one brand that comes to mind, offering authenticity and quality, Kampachi. The inauguration of Kampachi dates back to 1973, when it was tucked away in Hotel Equatorial Kuala Lumpur. This restaurant was the pioneer of Japanese cuisine in town. Its offerings till today, garner the visit of royalty, heads of state and celebrities.

Bringing forth the mouth-watering piquancy and ingredients from the 'Land of the Rising Sun', it remains one of the finest Japanese restaurants in Kuala Lumpur. Among the host of Kampachi's delectable offerings, their Teppanyaki is something guests wouldn't want to miss.

Chef Ruslan, Kampachi's ace in the Teppanyaki field is an enthusiastic gentleman who started his culinary journey in Indonesia in 2005. Coming from humble beginnings, he worked his way up the kitchen. His innate talent and passion for Teppanyaki led him to self-study the craft through YouTube and finally after years of practice and mastery, he reigns as the dedicated Teppanyaki chef at Kampachi Plaza 33.

Now, armed with his skilled showmanship, Chef Ruslan is excited to elevate guests experience at Kampachi through the beauty of Teppan cooking. According to this chef, Teppanyaki is the best way to interact with guests and create exciting memories because that's how dining

experiences should be. Special for the month of August, Kampachi at Plaza 33 offers two glorious choices of a 4-course Teppanyaki, perfect for an indulgent lunch or a magnificent 7-course one, suitable for date night.

While the sound of a 7-course Teppanyaki course may seem daunting, fear not as the esteemed chef has cleverly crafted dishes that are light on the stomach and very palatable. A multi-sensory experience unlike any other, guests are kept entertained with chef Ruslan's extraordinary juggling, flambéing and his flawless reverse writing with the salt dispenser just like a live theatrical act. One thing we realised about Teppanyaki dining is its exclusivity and the beauty of

interacting with the person making your food and its process.

Appetizer

The gastronomic journey kicks off with an appetizer, the minced tuna and Japanese mountain yam served with wasabi dressing. This light-on-palate dish is a nice teaser, topped with gold flakes, ikura, carrot and spring onions-a great build-up to subsequent dishes.

Salad

Then comes the avocado salad with crispy lotus root chips. Comprising of a garden of greens, chunks of avocado and the crispy delights of the lotus root chips, this salad is exceptionally refreshing on the palate and the hint of spice from the wasabi dressing gives this dish an extra oomph.

Main Course

The main course entails guests choosing two mains, between the Grilled Atlantic

Cod Fish wrapped in foil or Grilled Salmon wrapped in foil and a choice of beef between the Australian Wagyu and Asparagus Roulade or Grilled Australian Wagyu served with charcoal salt.

Grilled Atlantic Cod Fish

The cod and salmon were tender and almost evaporated immediately in our mouths. The salty and sweet flavours of the Kaisen sauce fused with the cod seamlessly, giving depth to the flavours.

Grilled Australian Wagyu served with Charcoal Salt

According to Chef Ruslan, the best method of cooking beef is to pan-grill and when sprinkled with charcoal salt, it preserves the piquancy from the beef. This meat was tender and despite embodying succulent flavours, it remained light and airy on the palate.

Gohanmono: Golden Garlic Fried Rice

What's not to love about rice, especially

one that is made by Chef Ruslan. It was utterly spellbinding to bear witness to his ninja-like skills of balancing an egg yolk on his spatula, throwing it into the air only to catch it perfectly, and julienning eggs at the speed of light. The golden garlic fried rice is the epitome of comfort food.

Soup

The staple Japanese soup, Chef Ruslan's rendition of the miso soup is the Japanese Clam Miso Soup, consisting of generous clams and seaweed, a perfect accompaniment to the golden garlic fried rice.

Dessert

Songs of praises should be sung about this dessert. Its glorious savouriness is owed to the full-cream vanilla ice cream that is garnished with peanuts and cashew nuts, and then sandwiched by homemade Japanese pancake. It was a sweet end to a royal meal.



Kampachi Jaya33 Main Dining Area Mood