

Kanpai at Kampachi

Kanpai Sake Festival

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Sake is such an underappreciated tippie. Many aren't aware that sake, like wine, pairs perfectly with food. This is where Kampachi comes in. The Kanpai Sake Festival by Kampachi serves up to nine types of free-flow exclusive, artisanal sake. Essentially, the motive behind this festival is to educate people about sake.

What we have learned from this sake buffet is that the quality of sake improves perpendicularly to the polishing rate, resulting in a sake that is smooth in finish and sweeter in taste. In addition, sake is traditionally savoured when it's warm because a good sake can withstand heat and releases its intrinsic flavours when warm.

That said, the Kanpai Sake Festival also showcases a section of cold sake and sake cocktails named the Sexy Maiko and Summer Breeze made by Kampachi's bartender, Ser Edward. Both these libations are refreshing, light on the palate and reveal subtle sweetness from the sake. The chilled sake selections include the Hiokizakura Junmai, Hiokizakura Densho Goriki and Fuzozuru Sakanishiki.

Our stomach grumbles just thinking about the buffet spread. Helmed by chef Machi, he crafted more than 20 types specially for the Kanpai Sake Festival. The bite-sized dishes saw the chef's craftsmanship, presenting little works of art that were not only delicious, but offered diversity to pair with the myriad of artisanal sake on display.

SAKE MASU WITH SALT

- For the first time, Kampachi has introduced the sake masu with salt, a rare notion to Malaysians, but this has existed since the Sengoku period in Japan.
- How to drink: Pour the sake and put a pinch of salt on the edge of the Masu cup. Drink it slowly, letting the sake flow into your mouth.
- During the event, guests are welcome to try out and also with different comparisons with different salt. Often you will find the sake becomes sweeter and the taste of umami tends to get stronger with the presence of salt.

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