

松葉蟹マエストロ MATSUBAGANI MAESTRO

CHEF ETSUNOBU TAKAHASHI

8 - 13 February 2025

Plaza33

In 2000, Chef Takahashi joined Nishimuraya Honkan as Head Chef and has since held the same position at Nishimuraya Hotel Shogetsutei from 2005 onwards.

Renowned for his exceptional use of local treasures like Matsuba crab, his cuisine has earned widespread acclaim. He proudly presents the finest Matsuba crabs, carefully sourced from the prestigious ports of Northern Hyogo Prefecture (Tajima), ensuring unmatched quality and authenticity.



勘八
KAMPACHI

www.kampachi.com.my

Instagram Facebook 小红书 Kampachi 日本餐馆

À LA CARTE MENU



茹で松葉蟹 **Yude Matsubagani**

Boiled Snow Crab

Half Shell Kani Miso, Half Crab Belly, Three Crab

Legs, and a Crab Claw

RM780



かにすき松葉蟹 **Kanisuki Matsubagani**

Snow Crab Simmered in

Savoury Broth with Chinese Cabbage,

Green Onions, Shiitake Mushrooms,

Kombu, and Katsuo Bushi for Dashi.

Half Crab Belly, Three Crab Legs, and a Crab Claw

RM680



炭火焼かに **BBQ Matsubagani**

One Shell Miso, Half Crab Belly, Three Crab Legs,

and a Crab Claw

RM870

All prices are in Ringgit Malaysia and subject to prevailing taxes.
Images shown are for illustration purposes only.



7 – 18 February 2025

Scan and Discover special
promotion tie-up with



JAPAN AIRLINES

Company ID: MY243032

Customer No: 664759

International Flights



Domestic Flights



* Terms & Conditions Apply