

松葉蟹マエストロ
MATSUBAGANI
MAESTRO

CHEF ETSUNOBU TAKAHASHI

8 - 13 February 2025

EQ | Pavilion KL

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

  [kampachiofficial](#)  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



7 – 18 February 2025

Scan and Discover special
promotion tie-up with



JAPAN AIRLINES

Company ID: MY243032

Customer No: 664759

International Flights



Domestic Flights

