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Kampachi sake and dinner pairing

Food and drink

KL City Centre

Until Sat Sep 14 2013



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Posted: Tue Aug 27 2013

Kampachi welcomes the return of Master Chef Koei Ebisawa for an exclusive gourmet experience showcasing autumnal ingredients from different prefectures in Japan. Accompanied by sake brewery owner Toshio Taketsuru and sake master Shigeyuki Masaki, each expert will demonstrate their respective expertise over these dining experiences:

Four-course dinners (Sep 11-14)

Chef Ebisawa will showcase some of his best creations paired with a selection of pure sakes at Kampachi outlets in [Pavilion KL](#) (Sep 11), [Plaza33](#) (Sep 12), and [The Troika](#) (Sep13-14). *RM380++ per person (with sake), RM300++ per person (without sake)*

Sake tasting class (Sep 10, Kampachi Plaza33)

Shigeyuki Masaki and Toshio Taketsuru teach you the intricacies of Japanese liquor made from rice as well as the type of cuisine that complements it.

Adult cooking class (Sep 14, Kampachi Pavilion KL)

Chef Ebisawa will share his techniques and demonstrate how the same recipes can be prepared at home.

For lunchtime diners, there's also a four-course Autumn Harvest lunch priced at RM150++ per person.

Near Kampachi @ The Troika

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Tatsu



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Troika Sky Dining

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