

# THE KAMPACHI EXPERIENCE

Discover the taste of pure pleasure in Japanese cuisine.



勘八  
KAMPACHI  
BY EQUATORIAL

The Troika Tel: +60 3 2181 2282 Pavilion Tel: +60 3 2148 9608 Plaza33 Tel: +60 3 7931 6938  
Johor Premium Outlets Tel: +60 7 590 9277 Hotel Equatorial Penang Tel: +60 4 632 7000  
Hotel Equatorial Melaka Tel: +60 6 282 8333  kampachiofficial  www.kampachi.com.my (768708-H)



# THE ART of JAPANESE CUISINE



Every city has restaurants that are entrenched as part of its dining history and for Kuala Lumpur, one such example is the Kampachi Japanese restaurant. For 40 years since its debut at Hotel Equatorial KL, the Kampachi has consistently been at the forefront of top-level Japanese cuisine. That consistency and quality is driven by a team of expert Japanese and local chefs who have undergone specialized training in the artistry of preparing authentic Japanese cuisine. Why does it matter? A professional sushi chef understands the unique characteristic and personality of each type of fish so that he can pair the suitable amount of rice for each slice, while subtly contrasting textures and flavours to enhance the palate.

Presentation is also a key element to a successful dish and the chefs are masters at their work. Much emphasis is devoted to the tradition of

the minimalist but distinct Japanese style of plating. Reserve a seat at the sushi counter and observe the unwavering mastery of an authentic *Omakase* ("entrust the chef") menu meticulously curated with a selection of seasonal ingredients, artistic balance of flavour and a keen eye for presentation. Or enjoy the delightful *Kaiseki* menus that include a variety of cooked dishes that are not typically available on the ala carte menu.

The full dining experience goes beyond food and guests

will be delighted to find an exclusive line-up of *sake* and premium *sencha*, some of which are extremely difficult to source due to their limited quantities and are available only at the Kampachi.

As with many of the most revered restaurants in Japan, the Kampachi's menu is deeply-rooted in traditional Japanese cuisine rather than fusion interpretations. Staying true to centuries-old methods of preparation is a critical element in offering the highest quality Japanese cuisine in Malaysia.



Try the buta kakuni, a lovely dish of steamed pork belly. Other notable items include the salmon sashimi, spider maki and the various barbecued meats on skewers. Complete your meal with the black sesame ice cream for dessert. *Child friendly. Credit cards accepted. Daily, 11am–12midnight. \$\$\$*

### Jogoya

Starhill Gallery, 181 Jalan Bukit Bintang, KL (03 2142 1268/[www.jogoyarestaurants.com](http://www.jogoyarestaurants.com)).

The crowd speaks for itself – as Starhill Gallery's flagship Japanese buffet restaurant, Jogoya has been operating since January 2006 and has catered to more than 1 million customers. The interior is designed to hold a variety of private and disclosed dining areas as well as VIP rooms. Living up to its reputation, the chefs have more than 300 dishes in their arsenal in different styles, from the Japanese basics to pan-Asian or Western dishes.

*Pork-free. Child friendly. Credit cards accepted. Disabled friendly. Mon–Fri, 11.30am–11.40pm; Sat–Sun, 11am–11.40pm. \$\$\$\$*

### Kame Sushi

20 Jalan 31/70A, Desa Sri Hartamas, KL (03 2858 7739).

This well-hidden place is a secret no longer. Come early to this tiny place to secure a seat or make reservations in advance. Omakase is the standard, so leave it to the chef to decide what you will be having for the night. A testament to their fare is the steady

stream of Japanese expat regulars. *Tue–Sun, 11.30am–2.30pm; 6pm–10.30pm. \$\$\$\$*

### \* Kampachi

#### ★ 2013 Winner Best Japanese

Lot G-3, ground floor, The Troika, 19 Persiaran KLCC, KL (03 2181 2282); Pavilion KL (03 2148 9608/[www.kampachi.com.my](http://www.kampachi.com.my)).

Kampachi is one of KL's most acclaimed Japanese brands serving high-quality food in modern grand settings. The outlet at The Troika (the brand's flagship) will bring you straight back to the much-lauded Hotel Equatorial days. The star is surely their signature soba noodles. Kampachi might possibly be the only Japanese brand in KL that serves handmade soba; each strand is springy, chewy and rightfully exciting. Where fish is concerned, sashimi is air-flown from the Tsukiji fish market in Tokyo, only the biggest wholesale fish market in the world. *Pork-free. Child friendly. Credit cards accepted. \$\$\$\$*

### Kingyo Japanese Cuisine

Lot G-05, ground floor, KL Life Centre, 20 Jalan Sultan Ismail, KL (03 2163 7888/[www.kingyo.com.my](http://www.kingyo.com.my)).

Manned by most of the old crew from the original Kampachi Japanese restaurant at Equatorial Kuala Lumpur (now closed), Kingyo serves a worthy rendition of yellowtail fish head steamed in special sake broth – hamachi saka mushi (RM48). Pieces of yellowtail head are simmered in sweetened sake-shoyu

broth with okra, shitake mushroom and tofu. Dip these succulent morsels into the accompanying ponzu sauce to add a little citrus note that goes so well with the savoury, almost-briny flavour. *Credit cards accepted. Daily, 12noon–3pm; 6.30pm–10pm. \$\$\$\$*

### Kofuku

Fourth floor, Seri Pacific Hotel, Jalan Putra, KL (03 4049 4412/[www.seripacifichotel.com/kofuku.php](http://www.seripacifichotel.com/kofuku.php)).

Meaning happiness, Kofuku provides a daily buffet dinner, as well as brunch on the weekends. Expect the usual Japanese fare and look out for the bento boxes – they're huge and of great value. *Pork-free. Child friendly. Credit cards accepted. Daily, 12noon–2.30pm; 6.30pm–10.30pm. \$\$\$*

### Kyo-ei Ramen

Sixth floor, Pavilion, 168 Jalan Bukit Bintang, KL (03 2145 0885/[www.kyoeiramen.com](http://www.kyoeiramen.com)).

In the mood for pork-filled ramen? Kyo-ei serves up porcine goodness and noodles in a choice of three different broths. Choose from shoyu (soy sauce flavoured), shio (a salty broth), or miso. Kyo-ei Ramen comes to Malaysia from Japan, where it has been established since 1978. *Credit cards accepted. Daily, 11am–10pm. \$\$\$*

### Marutama Ramen

Lot 27-01, Fahrenheit88, 179 Jalan Bukit Bintang, KL (03 2141 1573/[www.marutamaramen.com](http://www.marutamaramen.com)).

Marutama Ramen has been in Japan for many years and is now in KL. It has settled down well in Fahrenheit88 and delivers an exciting and interesting selection, making them the only ramen-specialists worthy of the name in KL. Ramen is made fresh every day and served in flavourful chicken broth with seasoned seaweed. The char siew is also very good and a must-try. As is the gyoza, which may very well be the finest example of the dish we have tried for some time.

*Child friendly. Credit cards accepted. Daily, 11am–10pm. \$\$*

### Menya Musashi

18-1 Jalan P Ramlee, KL (03 2181 6199).

Ordering a bowl of ramen at Menya Musashi is a simple three-step process, with the first step of selecting the oil base being the most pertinent. Although the shiro (onion) and kuro (fried shallot and garlic) come highly recommended, spicy lovers won't go wrong with the third option: aka (homemade Musashi chilli oil). The addictive scarlet broth is a fine balance of piquant and savoury, while pork enthusiasts would be pleased to see several huge chashu slices, which are meatier than they are juicy, in the dish as well.

*Child friendly. Credit cards accepted. Daily, 11am–11pm. \$\$*



Ozeki

flavourful gyoza.  
*Credit cards accepted. Daily, 10am–10pm. \$\$\$*

### NEW Inaho Sushi

Ground floor, the Curve Mutiara Damansara, 6 Jalan PJU 7/3, PJ (03 7725 5530); RF04, Roof Top Jalan USJ 25/1, Subang Jaya, Sky Park One City/[www.facebook.com/inahoki](http://www.facebook.com/inahoki). Their USJ outlet has a delightful outdoor terrace overlooking the city but that's not all this Japanese restaurant has going for it. There's a good range of set menus with enough options to please everyone. There's even a selection of beer and sake sets so that you can enjoy an affordable drink with your sushi. *Credit cards accepted. Daily, 11:30am–10pm. \$\$*

### \* Kampachi

Plaza 33, Petaling Jaya (03 7931 6938). Equatorial has further expanded the Kampachi empire with Kampachi Plaza 33. The spacious outlet is decked out in tasteful light wood furnishings and most importantly, Kampachi's signature excellent cuts of fish. The winner of *Time Out KL's* 'Best Japanese 2013' needs no further introduction; now go and make a reservation before the queue gets too long. *Pork-free. Child friendly. Credit cards accepted. Mon–Sat, 12noon–3pm; 6pm–11pm; Sun, 12noon–2.30pm; 6pm–11pm. \$\$\$\$*

### Kiraku

P3-25, Shaftsbury Square Persiaran Multimedia, Cyber 6, Cyberjaya (03 8318 6003/[www.facebook.com/KirakuJapaneseRestaurant](http://www.facebook.com/KirakuJapaneseRestaurant)). Bringing in some welcome variety to the Cyberjaya dining scene, Kiraku (meaning 'at ease') is a rather up market Japanese restaurant. With the largest teppanyaki counter in Malaysia, Kiraku is a worthy place to visit for residents in that area. *Pork-free. Child friendly. Credit cards accepted. Free parking. Daily, 11am–2.30pm; 5pm–9.30pm. \$\$\$*

### Kogetsu

The Saujana Hotel Kuala Lumpur, Saujana Resort, Jalan Lapangan Terbang SAAS, Shah Alam (03 7846 1466/[www.shr.my](http://www.shr.my)). Kogetsu is a classic Japanese restaurant that offers you a fantastic environment to dine in with show kitchens in the main areas. Experience additional Japanese style cuisine in tandem with a gorgeous lake and golf course view. *Pork-free. Child friendly. Credit cards accepted. Disabled friendly. Free parking. Daily, 12noon–2.30pm; 6.30pm–10pm. \$\$\$*

### Kura

One World Hotel, First Avenue, Bandar Utama, PJ (03 7726 9660/[www.oneworldhotel.com.my](http://www.oneworldhotel.com.my)).



Tomoe

With an aim to captivate your palate and your eyes, the fine Japanese cuisine here is skilfully prepared by Chef Hideaki Nakashima with the finest ingredients. Staple Japanese favourites can be found in the à la carte menu – choose from appetisers, salads, sushi, sashimi, and desserts for a pristine dining experience. Private rooms available. *Pork-free. Child friendly. Credit cards accepted. Disabled friendly. Daily, 11.30am–3pm; 6pm–11pm. \$\$\$\$*

### Menya Musashi

Eat Paradise, second floor, Isetan, 1Utama (03 7713 7777). Ordering a bowl of ramen at Menya Musashi is a simple three-step process, with the first step of selecting the oil base being the most pertinent. Although the shiro (onion) and kuro (fried shallot and garlic) come highly recommended, spice lovers will probably go straight for the third option: homemade Musashi chilli oil. The addictive scarlet broth is a fine balance of piquant and savoury, while pork enthusiasts will be pleased to see several huge cha shu slices, which are meatier than they are juicy, in the dish as well. *Child friendly. Credit cards accepted. Daily, 11am–11pm. \$\$*

### NEW Minori Japanese Restaurant

The Royale Bintang Damansara Hotel, No 2, First Floor, Jalan PJU 7/3 Mutiara Damansara, PJ (012 228 2268/[www.minori.com.my](http://www.minori.com.my)). The Royale Bintang Damansara's

Japanese restaurant underwent significant renovation couple of years ago. The result is a paired-back, stylish place to enjoy familiar Japanese favourites. Aside from the fresh sushi and sashimi, you can enjoy grilling cuts of meat and vegetables at your table on one of Minori's smooth black 'volcano' stones. *Daily, 12noon–3pm, 6pm–10pm.*

### Rakuzen

★ 2013 Runner-Up Best Japanese Empire Shopping Gallery, Subang Jaya (03 5635 0100); 15 Jalan SS15/5A, Subang Jaya (03 5880 4717/[www.superdining.com.my](http://www.superdining.com.my)).

The focus of this restaurant is to charm with its speciality dishes and the dragon rolls here have done that aim considerable justice. An all-time favourite, the dragon rolls are made with tiger prawns fried tempura style and wrapped in thinly sliced avocado. The chefs take the liberty of selecting whatever's fresh for the sashimi moriawase, which is comprised of salmon, tuna, tuna belly, squid, octopus, Spanish mackerel and sea urchin. The decor is heavy on bamboo, which creates a tranquil environment for private dining. The restaurant's design isn't spectacular but the freshness of the ingredients speaks volumes for the quality of the food. *Pork-free. Child friendly. Credit cards accepted. Daily, 12noon–3pm; 6pm–11pm (Empire Shopping Gallery); Daily, 11.30am–3pm; 6pm–11pm (SS15). \$\$\$*

crave good Italian comfort food during your travels, Il Giardino is your best bet. *Credit cards accepted. Child friendly. Free parking. Mon–Sat, 6pm–11pm. Credit cards accepted. Free Parking. Daily, 12pm–11pm. \$\$\$*

**Indian**

**NEW Agnee's Cuisine Restaurant**

33 Jalan Titivangsa 3/3, Taman Tampoi Indah, JB (07 235 5063/ www.eighthdo.com).

For a relatively comfortable Indian meal with air-conditioning, Agnee's fits the bill. From banana leaf rice, roti kosong, naans to the best thosai in town, the offerings here are worth checking out if you're in JB. Be warned that their service staff can get curt when it gets crowded, but go with an open mind. After all, you're just there for an affordable and tasty meal. *Credit cards accepted. Daily, 8am–11pm. \$*

**Annalakshmi**

39 Jalan Ibrahim, JB (07 227 7400/ www.annalakshmi.com.sg).

Just like its sister restaurants in KL, Singapore and Perth, Annalakshmi is run by volunteers from the Temple of Fine Arts. Since the cooks are mostly housewives, you get deliciously simple home cooked vegetarian fare at very reasonable prices. Have we mentioned that it's for a good cause? *Halal, Mon–Sat, 11am–3pm.*

**Chakra Restaurant**

1 Jalan Yusof Taha, JB (07 223 9991).

Formerly a pre-war family home, this restaurant bills itself as one of the best Indian restaurants in town. To find it, look for the Petronas petrol station nearby. With dishes like palak paneer, chettinad fish curry, tandoori and naans, Chakra serves up some authentic North and South Indian cuisine. *Halal. Credit cards accepted. Free parking. Daily, 11am–3pm, 6pm–10pm. \$\$*

**International**

**Gleneagles Terrace**

Pulau Springs Resort, 20km Jalan Pontian Lama, Pulau (07 521 2121/ www.pulaisprings.com).

Part of Pulau Springs Resort, the Scottish-themed Gleneagles Terrace has an interior that's warm and relaxing, serving a range of Western and local cuisine. The scenery really contributes positively to the experience of dining here – a lush green golf course, plus the Pulau Springs Resort itself affords a great view of streams and Mt. Pulau.

*Halal. Credit cards accepted. Free parking. Daily, 11am–11pm. \$\$\$*

**Green House**

39 Jalan Ros Merah 2/11, Taman Johor Jaya (07 351 9929/ www.greenhouse2u.com).



Ikan bakar

DAVID BOWDEN

For some detoxing or healthy vegan meals, head to Green House. Everything here is organic and natural. They offer organic brown rice, whole grains, nuts and seeds, wholesome breads and buns, and even organic vegetable delivery.

For the kids, the chef is willing to tweak recipes to suit their tastes. *Child friendly. Credit cards accepted. Mon–Sat, 9.30am–6.30pm. \$\$*

**Restoran Singgah Selalu**

36-D Jalan Skudai Batu 3 3/4, JB (07 235 2233).

Since it's open 24/7, it's no wonder that the Malay-Thai-Chinese influenced restaurant which means 'always drop-by' is a famous night spot for the locals. The menu is pretty huge, enough to satiate most diners. Ayam goreng sos Thai, fried rice, curry prawns and stin toe chew are some of the dishes recommended by local patrons.

*Credit cards accepted. Free parking. Open 24 hours. \$*

**Japanese & Korean**

**Japanese**

**Kage Sushi**

133 Jalan Sutera Tanjung 8/2, Skudai, JB (07 556 2043); 127 Jalan Austin Heights 3, Taman Mount Austin, JB (07 331 5427).

The former Hikage Sushi has revamped itself with a new à la carte menu and name. Considering the limited options of Japanese food in Johor, Kage Sushi is a pretty good choice. Fat slices of fish on sushi, inventive maki rolls and some seasonal items are also available. For those with big appetites, Kage's buffets come highly recommended by locals. The à la carte buffet offers sashimi, temaki, yakimono, and grilled lamb shoulder. *Child friendly. Credit cards accepted.*

*Free parking. Daily, 12pm–3pm, 6pm–10.30pm. \$\$*

**\* Kampachi**

Lot 506, Johor Premium Outlets, Indahpura, Kulaijaya, Johor (07 590 9277/ www.kampachi.com.my).

Kampachi is one of KL's most acclaimed Japanese brands serving high-quality food in modern grand settings. Now open in Johor, Kampachi brings a touch of Japanese glamour to the swanky Johor Premium Outlets. *Pork-free. Child friendly. Credit cards accepted. Daily, 11am–10pm. \$\$\$\$*

**Kinsahi**

40&40A, Jalan Sasa 4, Taman Gaya, Ulu Tiram (07 861 7700); second floor, Plaza Pelangi, Jalan Kuning, Taman Pelangi, JB (07 335 9080); second floor, Aeon Tebrau City Shopping Centre, JB (07 358 1388); Sutera Mall, Skudai (07 556 6308); JB City Square, JB (07 222 6188); F09, AEON Bukit Indah Shopping Centre, 8, Jalan Indah 15/2, Bukit Indah (07 235 8087).

With a slightly cutesy green logo, Kinsahi is basically the biggest Japanese restaurant chain in Johor, after Sushi King. Prices lean towards the higher end. Some of their outlets even have vegetarian menus, which gives them an edge. Food can be a hit or miss, but as far as Japanese restaurants go, Kinsahi is a safe bet. *Halal. Child friendly. Credit cards accepted. Daily, 10am–10pm. \$\$\$*

**Nijyumaru**

24 Jalan Permas 10/5, Bandar Baru Permas Jaya, Masai; 94 Jalan Sutera Tanjung 8/4, Taman Sutera Utama, Skudai (07 558 9818).

Nijyumaru's a slightly more upmarket place, with a pretty good selection of