

Time Out

Kuala Lumpur

NOVEMBER 2014

RM 6.90

Issue 80

Made by

Artisans

Food and desserts

Fashion and beauty



The best food trucks in KL

- + Shops with double lives
- + Award-winning director Liew Seng Tat
- + The season's hottest boots
- + Must-read superhero comics

WARNING!

THIS MAGAZINE CONTAINS
FUGU – POISONOUS FISH
BEST EATEN RAW

KDN: PP15504/09/2013(032 892)
ISSN: 1985-4560



Events

Food



Sake masters

Sake masters at Kampachi

Kampachi will bring in five sake masters from various Japanese boutique breweries to run a sake masterclass and an interactive sake dinner. The class (RM150++ per person) will run through the intricacies of sake production, including the importance of quality rice, local water and the skills of a master brewer. The dinner (RM250++ per person), meanwhile, will see these sake masters at different booths, at which guests can stop to try 12 different labels. To go with the drinks, Kampachi's chefs will prepare an exciting menu to bring out umami flavours including the autumnal delicacy, wild *buri*. Each sake master will also bring along samples of local delicacies like Japanese vegetables pickled in sake lees and smoked Hiroshima oysters. Bottles will be sold on the night at wholesale prices.

Plaza33, 1 Jalan Kemajuan,
Seksyen 13, PJ (03 7931 6938/
www.kampachi.com.my). Sake
masterclass, Nov 11, 7-8.30pm;
interactive sake dinner, Nov 12,
7pm onwards.