

Kampachi

WHERE SUSHI AND GLAMOUR MEET

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The inauguration of Kampachi dates back to 1973 when its primordial store opened concurrently with Hotel Equatorial Kuala Lumpur. Tucked away under this hotel's roof, Kampachi was at that time, the only Japanese restaurant in town. Its offerings till today, have garnered the visit of Tun Mahathir Mahathir Mohamad, the Yang di-Pertuan Agong and the Sultans. Its well-celebrated status led them to add four other standalone restaurants located at The Troika, Pavilion, Genting Highlands Premium Outlets and Plaza33.

Every inch of Kampachi's interior at The Troika screams elegance and sophistication. From the bar to the sushi bar and lights cascading from the ceiling like a meteor shower are fusion of Japanese culture and contemporary flair. Not to mention, we loved the glass windows surrounding the restaurant that allow natural light to stream in during the day, while at night, the ambience shifts to a cosier mood.

Kampachi is also made special by the Ginza-trained master chefs who are very passionate about each plate they serve to ensure guests get a taste of an absolutely authentic dining experience. Speaking of elevating patron's dining experience, the ingredients such as the seafood, the repertoire of sake and other items are

imported directly from Osaka and the Tsukiji Market in Tokyo for more than 35 years now and as regular as twice a week.

MAGICIAN IN THE KITCHEN

Master sushi chef Norikazu Shibata helms the sushi bar at Kampachi's flagship restaurant at the Troika, KLCC. The 36 years of experience would deem Shibata san well-versed in Edomae sushi, a traditional style of sushi-making introduced during the Edo period in Japan. Witnessing him in action is truly a sight to behold. Like a samurai, his swift and skilled movements of his wrists and arms were mesmerising, almost hypnotising.

The chef's foray into this industry started at the tender age of 16 where he worked at a sushi eatery in Tokyo. Five years later, an avenue opened up for him in Hong Kong. He related that it was in Hong Kong where he learnt the art form of making sushi by watching senior chefs and practising it daily. Shibata san was basically self-taught. When asked to tell us the highlight of his career, he said that the smile on the happy customers' face and them returning for his food made him happy.

His mission is to make every customer smile through his authentically prepared

sushi and sashimi. His quest for perfection reflects his dedication and non-compromise on the quality of food served to customers. His specialty sushi and sashimi include aged tuna and red sushi rice. The aged tuna is rigorously monitored over the course of seven days in a tightly-controlled environment to achieve the perfect balance of taste and texture, hence it is highly sought-after, limited-time-sushi. When paired with the red sushi rice, it is a match made in heaven.

Dining here, is truly an unforgettable experience. We suggest being adventurous and trying the Omakase. An Omakase dining is essentially leaving your palate in the hands of the chef; it is a wonderful bond to be a part of. Besides creating an unforgettable culinary experience for patrons, Chef Shibata also pays detail to the body language and demeanour of his customers as a marker to mould the sushi. Like a magician, he crafts the amount of rice, wasabi, soy sauce and seafood based on your non-verbal cues.

Our educational trariance to Kampachi taught us the proper way to eat sushi, by using our hands in order to feel and bathe in the sensations. Also, a good sushi should envelop your taste buds with the amalgamation of rice and the seafood rather than tasting either the rice or the seafood first.



A collage of wondrous, lip-smacking masterpieces crafted by skilled master sushi Chef Norikazu Shibata

