

Staying true to sushi omakase

Kampachi, one of the oldest establishments under the iconic Hotel Equatorial since 1969, has been offering authentic Japanese dining prepared using the highest quality ingredients air-flown from Japan. Taking pride as a pioneer in the industry that constantly strives for excellence, Kampachi in EQ is bound to heighten your sushi omakase experience.

Embedded in the centre of the lavish interior, the Hinoki sushi counter is elegantly crafted from a rare 200-year-old Hinoki tree. This Hinoki, which cost a few hundred thousand ringgit, was hand-picked by COO Donald Lim from Yamaguchi Prefecture. Unlike most of the sushi omakase restaurants where the counters are usually lacquered, this Hinoki counter in Kampachi is kept bare, allowing the natural scent to exude for a more enjoyable and authentic dining experience.

Kampachi sources ingredients from Tokyo's iconic Toyosu Fish Market (formerly known as Tsukiji) and from the Kansai area. The sushi omakase menu itself is an odyssey of freshest flavours that often consists of appetiser, sashimi, nigiri sushi and maki, hot dishes such as four-hour cooked seabream soup, or tempura of seasonal sweet fish, served in exquisite presentation.

Limiting the seats up to eight guests, Kampachi offers three choices of Omakase Sushi Set at lunch and a more intimate dining experience at dinnertime. The courses will change based on seasonality and you can expect surprises each time you dine.

Behind the Hinoki counter, a team of Japanese Master-trained chefs craft perfect sushi. With more than 12 years of experience under the tutelage of sushi



Kampachi at EQ. – EQ

master, chef Bernard Chiah is one of the rising stars among the new generation of sushi chefs. He has gained reputation during his time at the former Kampachi

Pavilion with his skill set and aesthetic sensibility, and now, he is ready to surprise diners with his culinary flair at Kampachi EQ in Kuala Lumpur.