



1. Kampachi's main dining area is designed for the masses of Japanese food devotees.
2. Private pods that swivel 360° are a fun feature at the bar area.
3. Shake aburi maki is a divine seared salmon roll topped with grilled eel.

RETURN OF KAMPACHI'S BUFFET

Crowd-pleasing value-plus buffet hits the spot.

DELECTABLE news for die-hards who have mourned the loss of the Kampachi Sunday buffet when Hotel Equatorial Kuala Lumpur closed for re-development early last year! A standalone Kampachi restaurant swung open its doors at Plaza 33 in Petaling Jaya, last month. And yes, the Sunday buffet lunch is on again.

PJ folks have extra reason to cheer because it means no more fighting horrendous traffic to get into the heart of Kuala Lumpur to dine at its flagship restaurant at The Troika or Pavilion Kuala Lumpur. (Neither KL outlet could host a buffet due to the lack of space.)

Sashimi and sushi aficionados who have been faithful disciples of the 40-year-old hotel restaurant have already been making a beeline to the new 198-capacity restaurant. The first buffet, held on Mother's Day, had to turn down bookings despite opening only a couple of days before that. Buffet prices are RM118 and RM68 (children below 10).

The regular ala carte menu is extensive and features all the favourites and specials that would not normally pop to mind (think anglerfish liver and stewed tongue!). Expect to pay for quality, though. At the launch, the freshness of the offerings could be determined from the first nibble of the premium sashimi.

The interior of the restaurant is striking. Japanese floor and wall tiles and delicate sheets of paper were brought in and applied to achieve a sophisticated, modern look.

Upon entry, you are lulled to tarry at a well-stocked bar that boasts one of the largest varieties of sake (including 'cult' sakes from exceptional breweries), shochu and other drinks.

Here, you can have fun with several unique seating pods that can be rotated 360° – so you can either seek out discreet privacy or create stimulating conversation (and drink!) opportunities by facing friends in the next pod.

The main dining area is anchored by a sushi counter at one end and a teppanyaki counter with intricate designs hand-cut by expert wood-working artisans off to one side.

The three private rooms include one tatami room and another with a show kitchen concealed by a moveable panel where special omakase meals can be prepared before diners. ■

Kampachi, P1-02, First Floor, Plaza 33 @ Jaya33, Jalan Kemajuan, Seksyen 13, Petaling Jaya; 012-911 9094. Opens noon to 2.30pm and from 6pm to 10.30pm daily. The bar remains open till midnight on Friday and Saturday and till 11.30pm on other nights.

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