AZABU
PERTH
By Kenpai

ZENSAI

Sea Salt Edamame	8
Spicy Truffle Edamame	12
Asazuke (Combination of Japanese Pickles)	8

SPECIALTY A5 WAGYU COLD DISHES

A5 Wagyu Yukke with Egg Yolk and Crispy Potato Strings	28
A5 Wagyu Carpaccio with Shiitake Truffle Cream (2pcs)	28
(Add-On Uni)	8 per piece
Surf and Turf (Uni and A5 Wagyu) Temaki-Sushi (2pcs)	35
Aburi A5 Wagyu-Wrapped Crispy Enoki with House Ponzu	30

SASHIMI

Oysters

Oysters (2pcs minimum)	6 per piece
- Natural with Lemon Wedge	
- Orange Ponzu with Ginger Salsa	
- House Ponzu	
- Uni & Salmon Caviar with House Ponzu	15 per piece

Sashimi

Chef's Premium Omakase Sashimi Platter for 2	46 (+23pp)
Salmon (5pcs)	20
Kingfish (5pcs)	20
Toro (4pcs)	45
Hokkaido Scallop (3pcs)	24
Uni (Sea Urchin)	10 per portion

Carpaccio

Salmon Carpaccio with Sesame Coriander Soy	28
Kingfish Orange Ponzu with Ginger Salsa	30
Toro Wasabi Zuke with Garlic Bonito Infused Soy	49

SMALL BITES

A5 Wagyu Gyoza with Goma Ponzu and Teriyaki Reduction	30
A5 Wagyu Tartlet with Soy Glazed Onion & Truffle Aioli (3pcs)	30
Spicy Yuzu Mango Hokkaido Seared Scallop with Crispy Leeks (3pcs)	24
Seared Hokkaido Scallop with Garlic Butter Soy and Ikura (3pcs)	24
A5 Wagyu Croquettes with Wasabi Aioli (3pcs)	27
Azabu Chicken Nanban Karaage with Japanese Tartare Sauce	22
Toothfish Saikyoyaki Style	38

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MORIAWASE (ASSORTED PLATTER)

A5 Wagyu Santenmori (200g)	99
Relish in tender A5 Wagyu with an assorted variety of three premium cuts.	
Perfectly tailored for an introduction to a true culinary experience.	
A5 Premium Platter (300g)	185
Guaranteed to satisfy your taste buds with the rich flavours of our A5 Wagyu.	
Indulge in a wider variety of premium cuts.	
Vegetable Platter	18
A selected array of seasonal vegetables.	

A5 WAGYU A LA CARTE

TONGUE

Stone Axe Wagyu Tongue (Limited Supply)	38

PREMIUM CUTS

Premium Short Rib Saikyo Style	38
Tenderloin (ヒレ) Steak Cut (100g)	85
Ribloin with Truffle Salt (リブロース) Thin Cut (100g)	85
Sirloin (サーロイン) (4 Pcs)	60
- Yaki-Suki Style	
- Yaki-Shabu Style	

RICE DISHES

A5 Wagyu Fried Rice	22
Roasted A5 Wagyu Beef with Fried Rice (Limited Supply)	42
Rice	4

SALAD

Shredded Cabbage with Goma Dressing	10
Mixed Leaf Salad with Onion Soy Dressing	12

SOUP

Miso Soup	5
Wakame Egg Drop Soup	7

CONDIMENTS

Extra Sauces	3
Onsen Egg with Sukiyaki Sauce	5
Truffle Salt	3
Assorted Salts (Nori Salt, Salt Pepper, Truffle Salt)	5
Cut Chilli	3

DESSERT

Yuzu Ba'SHA'que Cheesecake *A5 Wagyu fat-infused Yuzu Caramel with Vanilla Ice Cream*	17
Matcha Passionfruit *Matcha Dacquoise, Passionfruit Curd, Matcha Mousse with Black Sesame Ice Cream*	16
Chocolate Raspberry Prism *Chocolate Genoise, Coffee Chocolate Mousse, Raspberry Jelly with Dark Chocolate Hazelnut Shell and Matcha Ice Cream*	18
Ice Cream (Vanilla, Matcha, Black Sesame)	5
Yuzu Sorbet	5

ABOUT US

Welcome to AZABU by Kampai,

Our journey began in 2022 in Malaysia with our first restaurant nestled in Bamboo Hills, offering an unparalleled all-you-can-eat experience featuring A5 Wagyu. Our commitment to delivering the freshest, most affordable A5 Wagyu has resonated with diners, paving the way for our expansion.

In 2024, we proudly introduced our second location in the iconic Twin Tower of Kuala Lumpur. Here, guests enjoy a complete culinary journey with a sushi bar, teppanyaki, and yakiniku, all of which have garnered overwhelming praise. Encouraged by this success, we are thrilled to announce our next chapter at Seri Pacific Hotel.

Now, Kampai Yakiniku brings its passion for premium Wagyu down under in the form of AZABU. At AZABU by Kampai we are committed to showcase Wagyu Kappo & Yakiniku, a style of Japanese Cuisine which emphasises the meticulous preparation and presentation of dishes using high-quality premium A5 Wagyu as a centrepiece. Focused on showcasing the finest A5 Wagyu from Japan, our Chefs have crafted a menu designed to delight, complimented by impeccable service and a curated selection of beverages.

This is AZABU by Kampai.

ABOUT OUR WAGYU

The Wagyu which we receive is exclusively flown in to Azabu by Kampai, we utilise the whole cattle to create dishes allowing each cut to reach its fullest potential. Our cattle is handpicked by our farmers in a range of locations such as OMI, HIDA, SAGA, KAGAWA, MIYAZAKI, FUKUOKA, TOKUSHIMA or KAGOSHIMA. Each cattle that arrives is unique to themselves, so we invite you to ask our waitstaff about the Wagyu that is served when you are dining with us. There is always more than meats the eye.