

# UNKAIZAN

LOT 395, JALAN TELOK BARU PANTAI TENGAH 07000 LANGKAWI KEDAH

TEL: 04-955 4118



**SETTING:** Set in an out-of-the-way bungalow house, this place could use an overhaul on its interior design. A little TLC could make this place a gem.

**9** **FOOD:** An extensive menu that takes Japanese dining into a higher level, filled with interesting and unique dishes, as well as classic favourites. The waitress will offer a daily specials' board featuring the chef's recommendations and fresh seafood options, as if the menu isn't enough to tempt your palate. Come prepared to eat a lot, as there are so many various cooking styles and stand-out selections. The char-grilled selection is vast, with items served at the table on a clay-pot charcoal burner. The soft-shell-crab tempura is a must, served with an exquisite dipping sauce. The grilled wagyu beef, cooked on a hot plate, is perfect, both on its own and paired with a delicious sauce. Surprisingly, they charge for extra wasabi, ginger and green tea, so go easy on these items.

**6** **WINE:** A very fine selection of wines, albeit rather compact. However, the list of other beverages, especially cocktails, provides a boost.

**9** **SERVICE:** On the right occasion, this is the best service, menu knowledge and enthusiasm that Malaysia has to offer.

**\$\$\$** **PRICE:** Reasonably priced, excellent Japanese. It's possible to pay less than RM100 per head, without drinks.

## SIGNATURE DISHES

- Live seafood
- Kamameshi (rice cooked with seafood, traditional style)
- Sumiyaki (charcoal grilling)

**RESERVATIONS:** Recommended

**Dinner:** 6pm-11pm

**Last orders:** 10.30pm

**Set meals:** Yes

**Buffet:** No

**Use of MSG:** No

**Baby chairs:** Yes

**Amenities:** No

**Live music:** No

**Car valet:** No

**Established:** '02

**Credit cards:** AE, V, MC

**Email:** info@unkaizan.com

**Website:** www.unkaizan.com

**PREVIOUSLY LISTED:** '05, '06, '07, '08

**MAP REF:** A