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BRENTWOOD
KATSUYA



MAIN DINING ROOM



KATSUYA IS THE DREAM OF MASTER SUSHI CHEF KATSUYA UECHI, BRINGING FRESH, MODERN ELEGANCE TO JAPANESE CLASSICS WITH DESIGN ICON PHILIPPE STARCK'S SLEEK AND SULTRY INTERIORS.

Before the Katsuya empire staked its outposts as far away as the Middle East, there was Katsuya Brentwood: the original dream of Master Sushi Chef Katsuya Uechi, celebrating the art of entertaining with innovative sushi and robata dishes, in a sleek “wooden bento box setting” that could only be the work of famed designer Philippe Starck. Candlelight glows against lustrous saddle-tan leather; while mylar graphics of geisha--the epitome of artful entertaining--complete the warm and inviting ambience, ideal for hosting gatherings of all sizes. For fully private affairs, book our elegant Dragon Room, appointed with it's own bathroom and bar, ensuring maximum discretion. Enjoy casual business lunches, office catering and catering at the location of your choice, to semi private dinners and receptions integrated with our live sushi and robata bars.



BURNING MANDARIN



DRAGON ROOM

“THE FUTURE OF JAPANESE CUISINE”



ACCLAIMED JAPANESE CUISINE



SPECIAL EVENTS

- Full Restaurant: 240 Reception, 200 Seated
- Main Dining Room: 190 Reception, 120 Seated
- Dragon Room Lounge, 85 Reception, 60 Seated

HIGHLIGHTS

- Live Sushi Bar
- Omakase Dinner Program
- Lunch and Dinner Service
- Live Robata Bar
- Open Seven Days a Week
- Valet Parking

CATERING

- Full Off-site Catering Capabilities
- Private On-site Sushi Chef Capabilities
- Office Lunches and Dinners
- Take-out Orders Available



ROBATA BAR

DRAGON ROOM LOUNGE

