

# THE KATSUYA TASTING

85 per person  
2 Guest Minimum

Crispy Rice  
Hokkaido Scallop Sashimi  
Lobster Tempura  
Wagyu Ishiyaki  
Specialty Roll  
*Main Choice of:*  
Short Ribs or Miso Cod  
Chef's Specialty Desserts

## COLD STARTERS

Albacore Onion *Flash Seared Binnaga, Crispy Onions, Momiji Ponzu* 25

Yellowtail Jalapeño *Onion Ponzu Sauce, Micro Cilantro* 26

Salmon Caviar *Onion Relish, Pickled Cucumber, Topped with Caviar* 36

White Fish Carpaccio *Crunchy Miso, Red Onions, Serrano, Yuzu, Garlic Chips* 23

Hokkaido Scallop Sashimi *Yuzu Kosho Aioli, Puffed Rice, Avocado* 24

## CHEF KATSUYA'S SIGNATURE

Spicy Tuna Crispy Rice  
*Grilled Sushi Rice, Spicy Tuna Tartare,  
Serrano (4 Pieces)* 21

## HOT STARTERS

Edamame *Salt or Spicy* 9/12

Shishito Peppers *Yuzu Yogurt, Bonito* 13

Crispy Brussels Sprouts *Balsamic Soy, Toasted Almonds* 17

Chicken Katsu Bites *Kanzuri Honey, Pickled Cucumber* 17

Miso Cod Bites *Gem Lettuce, Pickles, Kataifi, 2 Pieces* 18

Rock Shrimp *Spicy Ponzu Mayo, Crispy Batter* 21

Lobster Tempura *Red Onions, Serrano, Cilantro, King Amazu Sauce* 34

Vegetable Tempura *Seasonal Vegetables, Tempura Sauce* 16

Wagyu Gyoza *Pickled Cabbage, Taberu Rayu, Black Garlic Ponzu* 25

## WAGYU ISHIYAKI

A5 Miyazaki (Japanese), Wasabi Ponzu 48

*The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of food-borne illness.*

*For your convenience, a suggested 20% gratuity will be added for parties of 8 or more.*

## SUSHI BAR

Maguro – Tuna 9

Chu-Toro – Medium Fatty Tuna MP

O-Toro – Fatty Tuna MP

Sake – Salmon 9

Binnaga – Albacore 8

Unagi – Freshwater Eel 9

Hirame – Fluke 8

Hamachi – Yellowtail 9

*Nigiri (2 Pieces) | Sashimi (2 Pieces)*

Tai – Japanese Sea Bream 9

Ikura – Salmon Roe 7

Uni – Sea Urchin MP

Tako – Octopus 7

Hotate – Scallop 10

Amaebi – Sweet Shrimp 12

Aji – Horse Mackerel 9

Tamago – Egg 6

## CHEF KATSUYA'S SIGNATURE

### Baked Crab Handrolls

*Katsuya's Dynamite Baked Snow Crab  
Wrapped in Soy Paper (2 Pieces) 21*

## SPECIALTY ROLLS

Katsuya Tuna, Hamachi, Salmon, Scallop, Crab, Cucumber Wrapped 25

Rock Shrimp Roll *Spicy Aioli, Spicy Tuna Roll* 22

Corn Crunch *Shrimp, Corn Tempura, Soy Paper, Aioli* 24

Rainbow *Assorted Sashimi, Avocado, California Roll* 24

Salmon Lemon *Salmon, Ikura, Yuzu Yogurt* 25

Double Spicy Tuna *Marinated Tuna, Cucumber, Serrano, Myoga, Momiji Soy* 26

### Sushi Moriawase

*Chef Combination of 1 Specialty Roll, 8 Pieces Premium Nigiri* 59

### Sashimi Moriawase

*Chef Combination of 15 Pieces Premium Sashimi* 59

### Sushi Set

*4 Pcs Crispy Rice, 2 Specialty Rolls, 8 Nigiri, 12 Pieces Sashimi* 125

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## ROBATA

### FROM THE SEA

Grilled Koji Salmon - *Teriyaki, Grilled Forest Mushrooms* 26

Branzino - *Ginger Chili Sauce* 70

### MEATS & POULTRY

Tomahawk Short Rib - *Yakiniku BBQ Sauce, Crispy Onions* 48

Australian Wagyu Ribeye (12 oz.) *Black Opal Beef, Momiji Soy Sauce* 80

Angus New York Strip (10 oz.) *Truffle Butter, Wasabi Ponzu Sauce* 45

Grilled Chicken *Free Range Chicken Breast, Teriyaki, Mushrooms, Lemon* 26

### KUSHIYAKI

Maitake Mushrooms *Wafu Sauce* 12

Eggplant *Miso Glaze* 9

Sweet Corn *Shichimi Butter* 9

Asparagus *Yuzu- Yogurt* 9

Skirt Steak *Shichimi Butter* 12

Chicken Tsukune *Yakitori Sauce* 12

Scallop *Shiso-Wasabi Pistou* 19

### Miso Glazed Black Cod

*Broccolini, Pickled Ginger* 36

### Dashi Soy Fried Rice

*Jidori Egg, Vegetables*

*Choice Of: Short Rib 29 | Chicken 29 | Lobster 39 | A5 Wagyu 59*

## SOUPS & SALADS

Classic Miso Soup *Green Onion, Tofu, Seaweed* 8

Cucumber Sunomono *Sanbaizu, Sesame Seeds* 8

Seaweed Salad *Sanbaizu, Sesame Seeds* 9

Crispy & Crunchy Slaw *Garlic Soy Jidori Chicken Breast, Plum Vinaigrette* 22

Market Greens *Root Vegetables, Cucumber, Tomato, Ginger Vinaigrette* 16

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