
SEASONAL OMAKASE

*Katsuya's seasonal dishes served with
modern accents from the Chef.*

110 per person

COLD STARTERS

Albacore Onion 25

*Flash Seared Binnaga, Crispy Onions,
Momiji Ponzu*

Yellowtail Jalapeño 26

Onion Ponzu Sauce, Micro Cilantro

White Fish Carpaccio 23

*Crunchy Miso, Red Onions, Serrano,
Yuzu, Garlic Chips*

Salmon Sashimi 23

*Soy Citrus Vinaigrette, Wakamomo,
Valencia Orange*

Bluefin Tuna Tataki 26

Shiso Wasabi Chimichurri, Green Apple

Spicy Tuna Crispy Rice 21

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

HOT STARTERS

Edamame 9/12

Salt or Spicy

Shishito Peppers 13

Yuzu Yogurt, Bonito

Crispy Brussels Sprouts 17

Balsamic Soy, Toasted Almonds

Chicken Katsu Bites 17

Kanzuri Honey, Pickled Cucumber

Miso Cod Bites 18

Gem Lettuce, Pickles, Kataifi, 2 Pieces

Rock Shrimp 21

Spicy Ponzu Mayo, Crispy Batter

Lobster Tempura 34

*Red Onions, Serrano, Cilantro, King
Amazu Sauce*

Vegetable Tempura 16

Seasonal Vegetables, Tempura Sauce

Wagyu Gyoza 25

*Pickled Cabbage, Taberu Rayu, Black
Garlic Ponzu*

Wagyu Ishiyaki 48

A5 Miyazaki (Japanese), Wasabi Ponzu



*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.*

勝 KATSUYA

SPECIALTY ROLLS

Katsuya 25

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

Rock Shrimp Roll 22

Spicy Aioli, Spicy Tuna Roll

Corn Crunch 24

Shrimp, Corn Tempura, Soy Paper, Aioli

Rainbow 24

Assorted Sashimi, Avocado, California Roll

Salmon Lemon 25

Salmon, Ikura, Yuzu Yogurt

Karai Roll 21

Spicy Kanikama, Cucumber, Hamachi Tartare, Onion Ponzu, Serrano, Cilantro

Baked Crab Handrolls 21

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

SUSHI BAR

Nigiri & Sashimi (2 Pieces)

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

Tai Japanese Sea Bream 9

Ikura Salmon Roe 7

Uni Sea Urchin MP

Tako Octopus 7

Hotate Scallop 10

Ama Ebi Sweet Shrimp 12

Aji Horse Mackerel 9

Tamago Egg 6

MORIAWASE

Sushi Moriawase* 59

Chef Combination of 1 Specialty Roll, 8 Pieces Premium Nigiri

Sashimi Moriawase* 59

Chef Combination of 15 Pieces of Premium Sashimi

Sushi Set* 125

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

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SOUP & SALADS

Classic Miso Soup 8
Green Onions, Tofu, Seaweed

Cucumber Sunomono 8
Sanbaizu, Sesame Seeds

Seaweed Salad 9
Sanbaizu, Sesame Seeds

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

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

Miso Glazed Black Cod 36
Broccolini, Pickled Ginger

ROBATA

From The Sea

Grilled Koji Salmon 26
Teriyaki, Grilled Forest Mushrooms

Branzino 35
Shiso Wasabi Chimichurri

Meats & Poultry

Tomahawk Short Rib 48
Yakiniku BBQ Sauce, Crispy Onions

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

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

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

Kushiyaki

Maitake Mushrooms 12
Wafu Sauce

Scallop 19
Shiso-Wasabi Pistou

Eggplant 9
Miso Glaze

Beef Tenderloin 14
Yakiniku BBQ Sauce

Sweet Corn 9
Shichimi Butter

Chicken Negima 12
Yuzu Kosho

Asparagus 9
Yuzu Yogurt

Wagyu Fried Rice 59
A5 Miyazaki Beef, Jidori Egg, Dashi Soy Rice, Vegetables



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