

# 勝 KATSUYA

## MIAMI SPICE 2022

*\$45++ per person. Entire table only.*

### SUTATA

#### スタタ

#### **Crispy Salmon Hand Roll\* (R)**

*Shiso leaves, takuan, crispy onions.*

*\*Add on 6grams Royal Osetra Caviar \$21*

#### **Oysters\* (R)**

*Beau Soleil, ikura, lemongrass three ways.*

*\*With domestic Uni add \$24*

#### **Crispy Brussel Sprouts (V opt)**

*Balsamic Tsume, almonds and bonito flakes.*

### MEINKOSU

#### メインコツ

#### **Ahi Poke Bowl\* (R)**

*Choice of Salmon or Tuna, carrot in textures, sushi rice, ogo nori.*

*\*With both selections of fish add \$10*

#### **Not your regular veggie Roll (R)(V)**

*Katsuya vegetable selection, variations of Tuscan kale, sambal chile.*

#### **Fish, Dip, and Rice (H)**

*Branzino "flowers", Dijon variants, orange gelée, umami sushi rice, fried egg, nori.*

*\*Add on Extra Branzino \$29*

#### **Skirt Steak (H)**

*4oz Wagyu, nori paste, sun-dried tomato chimichurri, broccolini*

*\*Add on Extra 4oz Wagyu Skirt Steak \$29*

### Add-Ons

#### **Katsuya Fried Rice (serves 2)**

*Choice of Chicken or Vegetable (V) \$16*

#### **Teriyaki Truffle Mushrooms (V)**

*Maitake, shitake, button \$18*

### DEZATO

#### デザート

#### **Donut My Way**

*Coco López glaze, chef's gelée selection, passionfruit coulis*

#### **"Deconstructed" Crème Brulée**

*Meringue chards, english mint, brown sugar sauce*

#### **Mochi Ice Cream**

*Seasonal flavors*

*(V)=Vegan, (R)=Chef's Recommendation, (H)=Spicy, (opt)=Optional*

*\*Consuming raw or undercooked egg, meat, oysters or seafood may increase your risk of food-borne illnesses.*

*An 18% service charge has been added for your convenience to all food and beverage purchases.*