

BRENTWOOD
KATSUYA

LA TIMES FOOD BOWL 2017

NIGARI TOFU

garlic sand | Mitsuba espuma | lemon
vinaigrette | pickled chanterelles

WAGYU TARTARE

toasted pinenuts | shiso pesto
asian pear | endives

CHIRASHI

bluefin tuna | lobster | caviar | uni
foie torchon | fresh grated wasabi

HALIBUT KARAAGE

pickled ramps | crispy lotus root | dandelion
green | dashi fumet | ponzu air

WAGYU A4 "RICE BOWL"

Wagyu A4 | puffed rice | veal yakiniku
pickled beet greens

*\$120 per person includes sake pairing
Valid during dinner May 1-31st*

DISRUPTIVE

RESTAURANT GROUP

A DIVISION OF **sbe**

@katsuyabysbe | katsuyarestaurant.com
#katsuya #lafoodbowl #disruptiverg