

KATSUYA®
by S+ARCK

勝

Welcome to Katsuya!

Featuring the dynamic pairing of Master Sushi Chef Katsuya Uechi and design impresario Philippe Starck, Katsuya by Starck is truly a feast for the senses. Chef Uechi skillfully translates Japanese flavors for international palates. His accolades, combined with the sleek setting and fabulous service, have made Katsuya a celebrity favorite and one of OpenTable's "50 Hottest Restaurants in the U.S."

STARTERS

Creamy Rock Shrimp (Sh)

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 0.000

Corn Tempura

Corn fritters with smokey chipotle aioli. 0.000

Crispy Soft-Shell Crab (Sh)

Tempura soft-shell crab served with tartar sauce and chili ponzu. 0.000

Edamame (V)

Served warm and tossed lightly with salt. 0.000

Spicy Edamame (V)

Sweet, salty and spicy. 0.000

Sautéed Shishito Peppers (V)

Blistered and caramelized. 0.000

Crispy Brussel Sprouts (N)

Balsamic soy and toasted almonds. 0.000

Vegetable Tempura (V)

Asparagus, onion, yam, shiitake mushroom, green bean, carrot and zucchini.

3.950 *Add Shrimp* 0.000

Chicken Karaage

Japanese crispy chicken served with yuzu aioli and sweet ponzu. 0.000

Seared Tuna Tacos

Seared tuna tacos served with a Japanese salsa, cilantro and an avocado puree. 0.000

SALADS

Crispy Chicken Salad

Asian salad mixed with rice noodles, wonton crisps and shredded chicken, served with a plum vinaigrette. 0.000

Mixed Green Salad

Ponzu dressing and miso vinaigrette served on the side. 0.000

Mushroom Salad

Warm sautéed Japanese mushrooms served on a bed of butter lettuce. 0.000

Cucumber Sunomono

Cucumbers in a sweet vinegar dressing. 0.000

Seaweed Sunomono

Mixed seaweed in a sweet vinegar dressing. 0.000

Crab Salad (Sh)

Shaved cucumbers, avocado and mixed greens with dashi vinaigrette. 0.000
Add snow crab 0.000

KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño

Fresh yellowtail, ponzu and jalapeño make for a guest favorite.
Light and refreshing. 0.000

Seared Tuna with Japanese Salsa

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch. 0.000

Baked Crab Hand Rolls (Sh)

Baked snow crab lightly drizzled with chef's signature sauce and wrapped with rice and soy paper. One taste will leave you wanting more. 0.000

Crispy Rice with Spicy Tuna

Our most flavorful dish on the menu and the one Katsuya is most famous for... a can't-miss dish. 0.000

Crispy Rice Duck Confit

Duck confit, foie gras and scallions over crispy rice. 0.00

Spicy Albacore Sashimi with Crispy Onion

A crunchy twist on albacore sashimi. 0.000

Katsuya Ceviche

A light and refreshing blend of sashimi and citrus ponzu. 0.000

Salmon Sashimi with Caviar

Salmon sashimi lightly rolled with Japanese onion chutney, topped with tasty caviar on a cucumber crisp. 0.000

Edamame Hummus (N) (V)

Organic edamame mixed with tahini and spices, topped with a salad of olives and tomato and served with grilled pita. 0.000

Halibut Usuzukuri

Halibut sashimi delicately sliced with a hint of spice and citrus. 0.00

Japanese Octopus Carpaccio

Lemon-herb relish with yuzu kosho. 0.00

Wagyu Sliders

Grilled Wagyu burgers topped with soy au jus, mustard, onions, American cheese and frizée. 0.000

Shrimp Croquette Sliders (Sh)

Panko-crusted shrimp gratin with cabbage slaw, sweet-hot mustard and tonkatsu sauce. 0.000

*(Sh) Shellfish (N) Nuts (V) Vegetarian
Please inform your server of any allergies or dietary restrictions.*

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

All prices are in UAE Dirhams & inclusive of 10% municipality fee & 10% service charge

FROM THE HOT KITCHEN GREAT WAGYU BEEF & MORE

Wagyu Tobanyaki

A beef lover's dream, served sizzling hot with wild mushrooms. 0.000

Wagyu Filet with Foie Gras

Delicious medallions of foie gras served on top of tender Wagyu beef, smothered in chef's plum reduction. A great dish! 0.000

Wagyu Ribeye

Wagyu ribeye served over maitake mushrooms with truffle butter. 0.000

Wagyu Tenderloin Yakitori

Robata-grilled tenderloin with nikiri soy. 0.000

Grilled Lamb Chops

Four delicious chops served with a ginger scallion pesto and Chef Katsuya's miso reduction. 0.000

Braised Short Rib

Served with wasabi mashed potatoes and roasted, candied carrots. 0.000

NOODLES

Shoyu Ramen

Classic Tokyo-style ramen with marinated egg and chicken char siu, in chicken seafood broth. 0.000

Nabeyaki Udon (Sh)

Braised udon noodles with chicken, shrimp tempura, soft egg and vegetables in shiitake dashi broth. 0.000

Seafood Yakisoba (Sh)

A traditional Japanese dish. Pan fried noodles tossed with shrimp, mussels, stuffed calamari and mixed vegetables 0.000

TERIYAKI

Salmon 0.000

Chicken 0.000

N.Y. Strip Steak 0.000

BOPS

Sizzling rice hot pot with our signature sweet soy bop sauce

Japanese Mushroom 0.000

Braised Short Rib 0.000

Miso Cod 0.000

Add fried egg 0.000

Add chili 0.000

SIDES

Classic Miso Soup 0.000

Rice 0.000

Garlic Soy Broccolini 0.000

Wasabi Mashed Potato 0.000

Seafood Soup (Sh) 0.000

FROM THE HOT KITCHEN SEAFOOD

Miso-Marinated Black Cod

A must-try dish! This Katsuya signature uses sweet miso and the special taste of baked black cod to deliver unparalleled flavor. 0.000

Stripped Baze

Our famous striped bass served as Szechuan-style filets. Chef Katsuya's most dynamic dish! *Half* 0.000, *Whole* 0.000

Lobster Dynamite (Sh)

A half lobster sautéed with mushrooms and tossed in Chef's creamy dynamite sauce, then baked to perfection. 0.000

Pan Seared Sea Bass

Served over Peewee potatoes, tossed with balsamic tsume, Japanese pumpkin puree and topped with crunchy leeks.

Grilled Salmon

With sansho caper sauce. 0.000

Shrimp Tobanyaki (Sh)

Served with mushrooms and asparagus. 0.000

HIBACHI

Traditional Japanese Shichirin. Served with a variety of sauces

King Crab (140g) (Sh) 0.000

Langostine (3pcs) (Sh) 0.000

Shrimp (160g) (Sh) 0.000

Wagyu Ribeye (100g) 0.000

ROBATA

Traditional Japanese charcoal grill

Vegetables

Corn 0.000

Zucchini 0.000

Asparagus (V) 0.000

Maitake Mushroom 0.000

Artichoke (V) 0.000

Seafood

Shrimp (Sh) 0.000

Yellowtail Collar 0.000

Lobster (*Half*) (Sh) 0.000

Poultry

Chicken 0.000

Chicken Wings 0.000

Chicken Meatballs 0.000

Stuffed Shrimp (Sh) 0.000

Foie Gras 0.000

Beef

Skirt Steak 0.000

Beef Asparagus 0.000

Short Ribs 0.000

(Sh) Shellfish (N) Nuts (V) Vegetarian
Please inform your server of any allergies or dietary restrictions.

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

All prices are in UAE Dirhams & inclusive of 10% municipality fee & 10% service charge

SUSHI & SASHIMI

Sashimi Sampler (Sh)

Chef's best assorted tuna, yellowtail, salmon, red snapper, snow crab and masago. 0.000

Sushi Sampler (Sh)

Chef's best assorted tuna, albacore, yellowtail, salmon, red snapper, shrimp, masago, freshwater eel and egg, served with a California roll. 0.000

Chirashi Sushi

Sashimi atop sushi rice with ginger, sesame and soy. 0.000

	<i>Sushi</i>	<i>Sashimi</i>
Freshwater Eel	(2) 0.000	(6) 0.000
Albacore	(2) 0.000	(6) 0.000
Tuna	(2) 0.000	(6) 0.000
Yellowtail	(2) 0.000	(6) 0.000
Toro (Premium Tuna Belly)	(2) 0.000	(4) 0.000
Ikura (Salmon Roe)	(2) 0.000	0.000
Crab (Sh)	(2) 0.000	(8) 0.000
Jumbo Scallop (Sh)	(2) 0.000	0.000
Shrimp (Sh)	(2) 0.000	(6) 0.000
Egg	(2) 0.000	(6) 0.000
Salmon	(2) 0.000	(6) 0.000
Red Snapper	(2) 0.000	(6) 0.000
Octopus		
Halibut		
Uni (Sh)		
Aji		

SUSHI ROLLS

Classic Rolls

Spicy Tuna Roll

Bigeye tuna mixed with a creamy, spicy sauce and green onion, rolled with cucumber. 0.000

Shrimp Roll (Sh)

Diced shrimp mixed with Japanese mayo and masago. 0.000

Tuna Roll

Fresh bigeye tuna with wasabi. 0.000

Cucumber Roll (V)

Crunchy cucumber and sesame seed. 0.000

Negi Toro Roll

Premium tuna belly with green onion. 0.000

Vegetable Roll (V)

Asparagus, cucumber, avocado, sprouts, yamagobo and green onion rolled together to create a delicious, healthy roll. 0.000

California Roll (Sh)

Tasty kanikama, cucumber and avocado. An American classic. 0.000

Yellowtail Roll

Fresh yellowtail and green onion. 0.000

Salmon Roll

Salmon and wasabi. Very traditional. 0.000

*Substitute soy paper 0.000
Add avocado 0.000
Add fresh wasabi 0.000*

Specialty Rolls

Rainbow Roll (Sh)

Chef's best assorted sashimi and avocado on top of our traditional California roll. 0.000

Rock Shrimp Tempura Roll (Sh)

Tossed in a creamy, spicy sauce over a spicy tuna roll. 0.000

Sunset Roll

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 0.000

Double Double

Spicy yellowtail and cucumber rolled and topped with thinly sliced yellowtail, serrano chili and onion ponzu. 0.000

SSC Roll (Sh)

Sautéed shrimp with asparagus and mushrooms over a California roll. 0.000

Spider Roll (Sh)

Soft-shell crab, cucumber, avocado and ponzu. 0.000

Special Katsuya Roll (Sh)

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper, and cucumber, served with wasabi ponzu on the side. 0.000

The Hollywood (Sh)

Shrimp tempura, spicy kanikama, avocado and cucumber roll topped with spicy albacore. 0.000

Shrimp Tempura Roll (Sh)

Crispy shrimp tempura with cucumber and avocado. 0.000

Corn Crunch Roll (Sh)

Sautéed shrimp and avocado rolled with crispy corn tempura, drizzled with yakitori sauce. 0.000

Salmon Lemon Roll

Tempura salmon and asparagus, topped with thinly sliced salmon, lemon and black tobiko. 0.000

*Substitute soy paper 0.000
Add avocado 0.000
Add fresh wasabi 0.000*

KIDS' MEALS

New York Steak Teriyaki

Served with vegetable and shrimp tempura and a California roll. 0.000

Chicken Teriyaki

Served with vegetable and shrimp tempura and a California roll. 0.000

Sushi Kid's Meal (Sh)

Tuna, shrimp, salmon, freshwater eel and a California roll. 0.000

*(Sh) Shellfish (N) Nuts (V) Vegetarian
Please inform your server of any allergies or dietary restrictions.*

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

All prices are in UAE Dirhams & inclusive of 10% municipality fee & 10% service charge