

STARTERS

CREAMY ROCK SHRIMP

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce **19**

EDAMAME

Served warm and tossed lightly with salt **10**

SPICY EDAMAME

Sweet, salty and spicy **12**

CRISPY BRUSSELS SPROUTS

Balsamic soy and toasted almonds **15**

SEASONAL VEGETABLE TEMPURA

Seasonal vegetables served with traditional soy-dashi broth **12**

Add shrimp +5

SHRIMP TEMPURA **16**

SAUTÉED SHISHITO PEPPERS **8**

CRISPY RICE DUCK CONFIT

Duck confit, foie gras and scallions over crispy rice **26**

SIDES

RICE **4**

CLASSIC MISO SOUP

Green onion, tofu and seaweed **8**

CUCUMBER SUNOMONO

Pickled Persian cucumber, sanbaizu and sesame seeds **7**

SEAWEED SUNOMONO

Wakame, sanbaizu and sesame seeds **7**

SPECIALTY STARTERS

CRISPY RICE WITH SPICY TUNA

Grilled sushi rice, topped with spicy tuna and jalapeño **16**

BAKED CRAB HAND ROLLS

Baked snow crab, Chef's signature dynamite sauce, wrapped with rice in soy paper **18**

ALBACORE SASHIMI WITH CRISPY ONION

Seared and thinly sliced with momiji ponzu, topped with crispy onion **18**

YELLOWTAIL SASHIMI WITH JALAPEÑO

Thinly sliced with onion ponzu and jalapeño **20**

SEARED TUNA WITH JAPANESE SALSA

Baby heirloom tomatoes with a Japanese touch **18**

HALIBUT USUZUKURI

Halibut sashimi delicately sliced with a hint of spice and citrus **16**

SALMON SASHIMI WITH CAVIAR

Japanese onion chutney, topped with caviar **22**

KATSUYA CEVICHE

A light and refreshing blend of sashimi and and truffle ponzu citrus **17**

SALAD

MIXED GREEN SALAD

Miso vinaigrette, shaved vegetables **12**

CRISPY CHICKEN SALAD

Asian salad and crispy chicken served with plum vinaigrette **15**

MUSHROOM SALAD

Warm sautéed Japanese mushrooms served on a bed of butter lettuce **13**

The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of foodborne illness. For your convenience, a suggested 20% gratuity will be added for parties of 6 or more.

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FROM THE HOT KITCHEN

A4 WAGYU FRIED RICE

Inspired by yoshoku style omurice
 Serves up to 4 people **55**

WAGYU TOBANYAKI

A beef-lover's dream, served sizzling hot with
 wild mushrooms **34**

WAGYU RIB EYE

10-oz. Wagyu rib eye served over maitake
 mushrooms with truffle butter **45**

WAGYU FILET WITH FOIE GRAS

Delicious medallions of foie gras served on top
 of tender Wagyu beef, smothered in Chef's plum
 wine reduction **45**

CHICKEN TERIYAKI

Served with mizuba seasoned rice and
 nimonono vegetable **18**

NY STEAK TERIYAKI

Served with mizuba seasoned rice and
 nimonono vegetable **19**

MISO-MARINATED BLACK COD

This Katsuya signature uses sweet miso and
 the special taste of baked black cod to deliver
 unparalleled flavor **28**

STRIPPED BAZE

Our famous striped bass served with
 Szechuan-style sauce **27**

LOBSTER DYNAMITE

A half lobster sautéed with mushrooms and tossed
 in Chef's creamy dynamite sauce, then baked
 to perfection **28**

SALMON ON CEDAR

Grilled over a cedar board to add earthiness and topped
 with a tomato, caper and sansho peppercorn sauce **18**

KATSUYA TASTING MENU

The best of the best signature dishes!
 All of the items that Chef Katsuya is famous for
 in one tasting menu **80**

ROBATA GRILL

VEGETABLE	MEAT	SEAFOOD
Maitake 6	Short Ribs 8	Salmon 9
Asparagus 6	Skirt Steak 14	Hamachi Collar 14
Corn 6	Tsukune 7	Lobster (Half) MP
Eggplant 6	Jidori Chicken 10	King Crab Legs MP
Zucchini 6		

SUSHI & SASHIMI

SASHIMI SAMPLER

Chef's premier collection served sashimi style **36**

SUSHI SAMPLER

Chef's eclectic collection of fresh market fish served nigiri style with osomaki **32**

SUSHI / SASHIMI

Tamago **5**

Shrimp **6 / 15**

Salmon **6 / 15**

Salmon Egg **6 / 15**

Octopus **6 / 15**

Tuna **7 / 15**

Albacore **7 / 15**

Yellowtail **7 / 16**

Halibut **7 / 16**

Freshwater Eel **8 / 17**

Sweet Shrimp **9 / 16**

Super Toro **MP**

Hamachi Toro **MP**

Uni **MP**

CLASSIC ROLLS (HAND / CUT)

Substitute soy paper +1 / Add avocado +2 /
Add fresh wasabi +5

Cucumber **5 / 6**

Avocado **5 / 7**

Tuna **6 / 7**

Jumbo Scallops **6 / 15**

California **7 / 8**

Shrimp **7 / 8**

Yellowtail **7 / 8**

Vegetable **7 / 8**

Spicy Tuna **6 / 8**

Spicy Yellowtail **8 / 9**

Smelt Egg **8 / 9**

Salmon **8 / 9**

Blue Crab **8 / 10**

SUSHI GETTA

A spectacular display featuring the best of the best.
Serves two to four **100**

OMAKASE

Chef's choice menu featuring the freshest
ingredients of the day **105**

SPECIALTY ROLLS

SHRIMP TEMPURA

Crispy shrimp tempura with cucumber
and avocado **14**

SPIDER ROLL

Soft shell crab, cucumber, avocado and ponzu **16**

BSC

Baked scallops in dynamite sauce over a
California Roll **16**

ROCK SHRIMP TEMPURA

Tossed in a creamy, spicy sauce over a spicy
tuna roll **17**

SUNSET

Fresh water eel and cucumber topped with thinly sliced
avocado, drizzled with sweet eel sauce **17**

RAINBOW

Chef's best assorted sashimi and avocado on
top of our traditional California roll **19**

CORN CRUNCH

Sautéed shrimp, avocado, cucumber and spicy mayo
wrapped in soy paper and corn tempura drizzled with
yakitori sauce **19**

SPECIAL KATSUYA

Tuna, yellowtail, salmon, scallop, crab and avocado
wrapped with rice, soy paper and cucumber served
with wasabi ponzu on the side **20**

SALMON CITRUS

Sweet freshwater eel, crunchy cucumber and avocado
drizzled with sweet eel sauce **25**

MARDY ROLL

Avocado, asparagus and cucumber topped with
seared A4 Wagyu **38**