

HOLLYWOOD
KATSUYA

LA TIMES FOOD BOWL 2017

HOUSE MADE TOFU

heirloom tomato | white konbu
goma ae no moto

AMAZU PICKLED CUCUMBER SUNOMONO

pink radish hearts | chilled octopus | white soy

KAKUNI KATSU

Japanese curry | binchotan nimono | steamed
rice | cabbage | ao nori

DUCK FAT FRIED RICE

duck confit | black garlic mushroom | mizuna

MISO CORN ELOTE

kewpie | Japanese spice | queso cotija
masa hane

*\$85 per person
+\$35 for beverage pairing
Valid during dinner May 1-31st*

DISRUPTIVE

RESTAURANT GROUP

A DIVISION OF **sbe**

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