

# KATSUYA<sup>®</sup>

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."

## ELIXIRS

### Burning Mandarin

Mandarin with hand-crushed jalapeño, fresh lemon and orange juice with a splash of cranberry. 2.450

### Katsuya Crush

Fresh-pressed mint and raspberry, topped with 7UP and a squeeze of lime. 2.450

### Peach & Passion Fruit Mojito

Fresh mint, lime, peach and passion fruit churned with crushed ice and finished with sparkling water. 2.450

### Roses in Bloom

Crushed grapes finished with rose water, a refreshing floral combination. 2.450

### Isao Aoki

Fresh steeped iced tea with sweet lychee and tangy yuzu. 2.450

### Japanese Cooler

Lemongrass honey syrup, blackberries, lemon juice, 7UP and soda. 2.450

### Tropical X

Pineapple juice, with a hint of banana and lemon. 2.450

### Strawberry Fields

Hand crushed strawberries, cucumber and fresh pressed basil, topped with seltzer and a squeeze of lemon juice. 2.450

### Katsuika

Watermelon, mint, ginger with a floating watermelon ball. 2.450

### Specialty Iced Teas

Youthberry and Wild Orange Blossom Mix 1.250  
Jasmine Dragon 1.250  
Earl Grey 1.250

## COLD BEVERAGES

### Soft Drinks

Pepsi 1.250  
Diet Pepsi 1.250  
Mirinda 1.250  
7UP 1.250  
Red Bull 1.450  
Red Bull Sugarfree 1.450

### Water

Still 1.950  
Sparkling 1.950

**Malt Beverage** 1.450

### Fruit Juices

Cranberry 1.750  
Pineapple 1.750  
Mango 1.750  
Apple 1.750  
Grapefruit 1.750  
Orange 1.750

## DESSERT

### Double Chocolate Lava Cake

Molten chocolate cake garnished with salted caramel and crème anglaise, served with vanilla ice cream. 2.950

### Warm Banana Crepe

Caramelized bananas and ice cream wrapped in a sweet crepe and served with macerated blueberries and a drizzle of chocolate. 2.750

### Japanese Flan

Sweet milk flan topped with a variety of seasonal fruits, crispy tûile and infused banana foam. 2.750

### Mochi

Traditional rice-wrapped ice cream, served with seasonal fruit. 3.250

### Baked Apple

Caramel apple with crunchy walnut streusel served with vanilla ice cream. 2.750

### Espresso Brownie Bar

For the chocolate lover! Moist brownie, chocolate ice cream and decadent espresso ganache. 2.950

### Katsuya Chocolate Mousse Cake

Chocolate sponge cake with raspberry jelly and cocoa mousse covered in a chocolate ganache served with vanilla ice cream. 2.950

### Ice Cream / Sorbet

Seasonal flavors and accompaniments. 2.950

## HOT BEVERAGES

### Hot Drinks

Cappuccino 1.450  
Latte 1.450  
Espresso 0.950  
Double Espresso 1.450  
French Press *Small* 1.250 *Large* 1.450

### Specialty Hot Teas

Matcha 1.250  
Jasmine Dragon 1.250  
Earl Grey 1.250  
Sweet Asian Pear (white tea) 1.250  
Wild Orange Blossom (decaf) 1.250