

HOLLYWOOD
KATSUYA®

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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. With specialty cocktails, unique rolls and spectacular sushi and sashimi platters, Chef Uechi skillfully translates Japanese flavors to the American palate. His accolades, combined with the sleek setting and sbe's signature level of service, have made Katsuya one of OpenTable's "50 Hottest Restaurants in the U.S."



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Rev. 0216

STARTERS

Creamy Rock Shrimp

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 17

Truffle and Chive Chawan-Mushi

Three layers of black truffle, steamed egg custard and chives. 7

Edamame

Served warm and tossed lightly with salt. 8

Make it spicy 10

Green Beans

Blue Lake Green Beans, Hakata sea salt, chili and aonori for a taste of the sea. 10

Sautéed Shishito Peppers

Blistered and caramelized. 9

Gyoza

Made with Heritage Berkshire pork. 15

Vegetable Tempura

Seasonal vegetables served with traditional, soy-dashi broth. 13

Crispy Brussel Sprouts

Balsamic soy and toasted almonds. 14

SALADS

Crispy Chicken Salad

Asian salad mixed with rice noodles, wonton crisps and shredded chicken.

Served with a plum vinaigrette. 15

Mixed Green Salad

Ponzu and miso vinaigrette served on the side. 12

Mushroom Salad

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

Cucumber Sunomono 7

Add octopus 5

Seaweed Sunomono 7

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

SPECIALTY STARTERS ~ KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño

Yellowtail Sashimi, ponzu and jalapeño make for a guest favorite. Light and refreshing. 19

Seared Tuna With Japanese Salsa

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch. 18

Baked Crab Hand Rolls

Baked snow crab lightly kissed with Chef's signature sauce, wrapped with rice in soy paper...one taste will leave you wanting more. 17

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. 14

Halibut Usuzukuri

Halibut sashimi delicately sliced with a hint of spice and citrus. 17

Spicy Albacore Sashimi with Crispy Onion

A crunchy twist on albacore sashimi. 17

Katsuya Ceviche

A light and refreshing blend of sashimi and citrus ponzu. 17

Salmon Sashimi with Caviar

King salmon sashimi lightly rolled with Japanese onion chutney, topped with wild American paddlefish caviar on a cucumber crisp. 22

Hokkaido Scallop Sashimi

Tomatillo ponzu with crisp Fuji apple, fresh watercress and ginger oil. 19

Seared Albacore with Wild Mushrooms

Served warm with truffle-soy dressing. 19

Japanese Octopus Carpaccio

Lemon-herb relish with yuzu kosho. 19

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FROM THE HOT KITCHEN GREAT WAGYU BEEF AND MORE

A4 Wagyu “Fried Rice”

Inspired by yoshoku style omurice. 50
Serves up to 4 people

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A4 Wagyu Robata

3oz Japanese Wagyu beef served on a tableside robata grill with seasonal vegetables. 45

Wagyu New York Steak

8oz American Wagyu beef grilled over Japanese binchotan charcoal and served with shishito pepper puree. 39

Wagyu Tobanyaki

A beef-lover’s dream, served sizzling hot with wild mushrooms. 32

Wagyu Filet with Foie Gras

Delicious medallions of foie gras served on top of tender Wagyu beef, smothered in Chef’s plum reduction. 39

Chicken Teriyaki 18

Panko-Crusted Chicken

Wrapped around stir-fried vegetables. 19

“Kakuni” Pork Belly

Mugifuji belly robata grilled with spicy Japanese mustard and kakuni sauce. 20

SIDES

Miso Soup 5

Rice 4

Broccolini 10

Maitake Mushroom 13

勝 – Only available for dinner

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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. 25

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Striped Baze

Our famous striped bass served as Szechuan-style fillets. Chef Katsuya’s most dynamic dish! Half 27 Whole 50

Salmon on Cedar

Salmon grilled over a cedar board to add earthiness and topped with a tomato, caper and sansho peppercorn sauce. 22

Lobster Dynamite

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

Yellowtail Collar

Hamachi kama grilled over binchotan charcoal with momiji ponzu. 15

OMAKASE

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Katsuya’s Tasting Menu

The best of the best signature dishes! All of the items that Chef Katsuya is famous for in one tasting menu. 75

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Chef’s Omakase

Chef’s choice menu featuring the freshest ingredients of the day. Sit back and let Chef do all the work. 95

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SUSHI AND SASHIMI

Omakase Sushi

Ten pieces of assorted sushi and hosomaki. 45

Omakase Sashimi

Let chef take the lead with premier selections of the day. 55

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Omakase Geta

A spectacular display featuring the best of the best!

Serves two to four. 150

Add a bottle of Dassai 50 Sake. 50

Sushi Sampler

Tuna, albacore, yellowtail, salmon, halibut, shrimp, octopus, freshwater eel and egg. Served with a California roll. 32

Sushi / Sashimi

Fatty Tuna (Otoro) MP

Medium Fatty Tuna (Chu Toro) MP

Tuna (Akami) 10/30

Yellowtail (Hamachi) 7/16

Salmon (Sake) 6/15

Albacore (Shiro Marugo) 7/16

Red Snapper (Tai) 7/17

Halibut (Hirame) 6/15

Young Yellowtail (Kanpachi) 7/17

Freshwater Eel (Unagi) 8/17

Live Freshwater Eel (Unagi) 8/19

Mackerel (Saba) 8/17

Sushi / Sashimi

Sea Urchin (Uni) 9/17

Spanish Mackerel (Aji) 7/17

Live Sweet Shrimp (Ama Ebi) MP

Shrimp (Ebi) 6/15

Scallop (Hotatagai) 7/17

Octopus (Tako) 6/15

Squid (Ika) 6/15

Salmon Egg (Ikura) 6/15

Sweet Egg (Tamago) 5/13

SUSHI ROLLS

Specialty Rolls

Rock Shrimp Tempura

Tossed in a creamy, spicy sauce over a spicy tuna roll. 16

Special Katsuya

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper and cucumber, served with wasabi ponzu on the side. 18

Corn Crunch

Sautéed shrimp, avocado, cucumber and spicy mayo wrapped in soy paper and corn tempura drizzled with yakitori. 18

Lobster

Cajun spiced lobster on a California roll with Dynamite Sauce. 25

Salmon Lemon

Delicious tempura salmon roll topped with salmon sashimi, thinly sliced lemon, yuzu aioli and wild American paddlefish caviar. 20

Shrimp Tempura

Crispy shrimp tempura with cucumber and avocado. 13

Avocado Albacore

Spicy kanikama, jalapeno and avocado wrapped in soy paper and topped with albacore sashimi, tempura flakes and ponzu. 18

Sunset

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce. 18

Rainbow

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

Classic Rolls (hand/cut)

Spicy Tuna 8/9

California 7/8

Tuna 6/7

Cucumber 5/6

Vegetable 7/8

Scallop 7/8

Salmon Skin 6/7

Yellowtail 7/8

Salmon 7/8

Shrimp 7/8

Negi Toro 13/14

Spicy Yellowtail 8/9

Substitute soy paper 1
Add avocado 2
Add fresh wasabi 5

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