



DINNER MENU

FIRST COURSE

A choice of:

Root Vegetable Salad
Tofu Ricotta, Honey-Soy Vinaigrette, Toasted Almonds

Snow Crab Tempura
Amazu Ponzu Aioli, Shaved Red Onion, Cilantro

Salmon Sashimi Wasabi Crème Fraiche, Lemon Soy, Crispy Garlic

SECOND COURSE

A choice of:

5oz Wagyu Ribeye Wasabi Demi Glace, Shichimi Potato Chips

Seared Diver Scallops
Cauliflower Rice, Black Garlic, Yuzu Brown Butter

Seasonal Nigiri Plate Chef's Choice

THIRD COURSE

A choice of:

Assorted Mochi
Sorbet and Seasonal Fruit
Asian Pear Tart

\$49 | TAX AND GRATUITY NOT INCLUDED

MENU AVAILABLE EVERY DAY, 5PM-11PM

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