

BRENTWOOD
KATSUYA[®]

VALENTINE'S DAY MENU

FIRST COURSE

truffle edamame

SECOND COURSE

chef's nigiri for two

THIRD COURSE

6oz. petite filet with yuzu hollandaise

or

miso-marinated black cod

FOURTH COURSE

molten chocolate cake with vanilla ice cream

FIFTH COURSE

bon bons

\$135 for two - plus tax and gratuity
Includes two glasses of Veuve Clicquot Yellow Label

@katsuyabysbe | katsuyarestaurant.com
#sbecollection #sbeOURS #disruptiverg

