

# KATSUYA®

## L. A. LIVE

### VALENTINE'S DAY MENU

#### FIRST COURSE

uni oyster shooter  
kumamoto oysters, santa barbara uni

#### SECOND COURSE

yellowtail with jalapeño  
crispy rice with spicy tuna  
creamy rock shrimp

#### THIRD COURSE

Japanese octopus carpaccio  
baked crab hand roll  
special katsuya roll

#### FOURTH COURSE

wagyu tenderloin with foie gras butter  
paired with confit lobster tail

#### FIFTH COURSE

salmon, tuna, hamachi toro nigiri

#### SIXTH COURSE

chef's assorted petit fours dessert

*\$95 for two - plus tax and gratuity*  
*Includes two glasses of Veuve Clicquot Yellow Label*

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

