

HOLLYWOOD
KATSUYA®

VALENTINE'S DAY MENU

FIRST COURSE

truffle and chive chawanmushi

SECOND COURSE

yellowtail with jalapeño

crispy rice with spicy tuna

creamy rock shrimp

THIRD COURSE

special katsuya roll

baked crab hand roll

snapper sashimi shiso tempura

FOURTH COURSE

salmon, tuna, albacore, hamachi nigiri

or

miso-marinated black cod

FIFTH COURSE

mochi ice cream

or

chocolate cremeux

\$170 for two - plus tax and gratuity

Includes two glasses of Veuve Clicquot Yellow Label

@katsuyabysbe | katsuyarestaurant.com

#sbecollection #sbeOURS #disruptiverg

