

BAHA MAR
KATSUYA[®]
by S+ARCK

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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."

STARTERS

Creamy Rock Shrimp

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 23

Edamame

Served warm and tossed lightly with salt. Small 9 Large 13

Spicy Edamame

Szechuan sauce. Small 10 Large 14

Sautéed Shishito Peppers 11

Seasonal Vegetable Tempura 12

Crispy Brussel Sprouts

Balsamic soy and toasted almonds. 13

Agedashi Tofu

Crispy tofu, kiware mushroom salad. 11

Nanbanzuke Conch

Confit Vegetables, Yuzu Kosho. 10

SOUPS & SALADS

Classic Miso Soup

A Japanese classic...green onion, tofu and seaweed. 5

Crispy Chicken Salad

Asian salad and crispy chicken, served with plum vinaigrette. 16

Katsuya Green Salad

Miso vinaigrette, masago arare. 12

Nabeyaki Udon Soup

Japanese chicken soup for the soul! 16

Cucumber Sunomono

Pickeled persian cucumber, sesame seed. 9

Seaweed Sunomono

Wakame, ponzu vinaigrette. 9

Baby Kale Salad

Rock shrimp, yuzu dressing. 18

The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of foodborne illness.

18% suggested gratuity will be added for your convenience on all checks.

KATSUYA SIGNATURES / STARTERS

Local Fish Tiradito

Ume paste, miso aji amarillo, fresh shiso. 22

Yellowtail Sashimi with Jalapeño

Thinly sliced with ponzu and jalapeño. 24

Seared Tuna With Japanese Salsa

Baby heirloom tomatoes with a Japanese touch. 25

Baked Crab Hand Rolls

Baked snow crab, chef's signature dynamite sauce, wrapped with rice in soy paper. 17

Crispy Rice with Spicy Tuna

Grilled sushi rice, topped with spicy tuna and jalapeño. 16

Whitefish Sashimi with Crispy Onion

Thinly sliced, seared with momiji ponzu, light crispy onion. 22

Katsuya Ceviche

A light and refreshing blend of sashimi and truffle ponzu citrus. 20

Salmon Sashimi with Caviar

Japanese onion chutney, topped with caviar. 26

Conch Carpaccio

Chives, momeji ponzi. 25

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KATSUYA SIGNATURES / HOT DISHES

Wagyu Filet with Foie Gras

Delicious medallions of foie gras served on top of tender Wagyu beef, smothered in Chef's plum wine reduction...a great dish! 35

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. 33

Spicy Karai Chicken

Roasted vegetable, micro wasabi. 30

Okinawa Noodles

Tamarin soy, crispy scallion, braised short rib. 25

Wagyu Tobanyaki

A beef-lover's dream, served sizzling hot with wild mushrooms. 33

Stripped Baze

Our famous striped bass served as Szechuan-style sauce. 31

Lobster Dynamite

A whole lobster sautéed with mushrooms and tossed in Chef's creamy dynamite sauce, then baked to perfection. 34

Baked Salmon

Ponyu shallots, crispy brussels. 30

Hot Stone

Sashimi style wagyu, jackman ranch, sesame sauce. 32

Japanese Risotto

Wild Mushroom, ginkgo nuts, sweet dashi. 32

Wagyu Fried Rice

Shidori egg, wagyu tartate. 32

Bahamian Shrimp Toban

Japanese mushroom, asparagus. 32

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. 80

ROBATA

Corn 10
Eggplant 9
Asparagus 11
Zucchini 10

Maitake Mushroom 12
Wagyu Filet & Foie Gras 20
Negima 13
Shrimp 18

King Crab Legs 33
Yaki Ika 22
Lobster 38

STEAK

Skirt Steak
12oz 36

Dry Age NY
8oz 40, 16oz 70

Rib-Eye
8oz 49

Lamb Chops 34

SUSHI & SASHIMI

Sushi or Sashimi Sampler

Chef's best assorted fish variety. 36

Local + Wild Caught Sushi or Sashimi Omakase 50

Freshwater Eel 12	Shrimp 10
Wahoo 12	Tamago 8
Yellowtail 12	Sea Urchin 15
Super Toro 30	Squid 9
Salmon Egg 10	Live Clam MP
Sea Eel 10	Halibut 11
Tuna 12	Live Scallop MP
Sweet Shrimp 14	Salmon 11
Octopus 11	Kanpachi 11
King Crab 16	Madai 14

SPECIALTY AND CLASSIC ROLLS

Lobster Roll

Tossed in a cream yuzu sauce, topped with sliced avocado. 28

Rainbow Roll

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

Rock Shrimp Tempura Roll

Tossed in a creamy, spicy sauce over a spicy tuna roll. 20

Sunset Roll

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 19

Spider Roll

Soft-shell crab, cucumber, avocado and ponzu. 16

Special Katsuya Roll

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

Shrimp Tempura Roll 15

Classic Rolls (hand/cut)

Negi Toro Fatty tuna, scallions. 16/20

Spicy Tuna Roll Chilli oil, cucumber. 10/14

Spicy Yellowtail Roll Chilli oil, sesame, avocado. 8/14

California Roll Crab, avocado, cucumber. 9/13

Cucumber Roll Cucumber, sesame. 7/9

Vegetable Roll Kampyo, avocado. 9/11

Yellowtail Roll Wasabi, scallion, chilli oil. 10/14

Tuna Roll Tuna, scallions. 8/12

Salmon Roll Salmon, avocado. 8/12

Substitute soy paper 1

Add avocado 2

Add fresh wasabi 5