

BRENTWOOD
KATSUYA®

勝

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."



Hotels & Spa | Restaurants | Nightlife



Rev. 0217

STARTERS

Creamy Rock Shrimp

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 18

Crab and Mozzarella Tempura

Chef Katsuya's twist on comfort food. Tempura with crab and mozzarella, served with a light sake soy sauce. 13

Crispy Soft-Shell Crab

Soft-shell crab lightly flash-fried, served with crispy spinach and a side of citrus ponzu. 12

Edamame

Served warm and tossed lightly with salt. Small 7 Large 10

Spicy Edamame

Sweet, salty and spicy. 12

Crispy Rice Duck Confit Duck confit, foie gras and scallions over crispy rice. 26

Grilled Octopus Fuji apples, Asian pears, scallions and yuzu vinaigrette. 17

Grilled Scallops Hokkaido scallops, sea urchin, maitake mushrooms, mitsuba. 16

Sautéed Shishito Peppers 9

Vegetable Tempura

Asparagus, onion, yam, shiitake mushroom, green bean, baby zucchini, carrots and eggplant. 11 *Add Shrimp 5*

Shrimp Tempura Six pieces. 16

Crispy Brussels Sprouts Balsamic soy reduction and toasted almonds. 14

SALADS

Add Chicken 6 Beef 8 Salmon 10 Tofu 4

Crispy Chicken Salad

Asian salad mixed with rice noodles, wonton crisps and shredded chicken, served with a plum vinaigrette. 15

Mixed Green Salad

Ponzu or miso dressing. 11

Mushroom Salad

Warm sautéed Japanese mushrooms served on a bed of butter lettuce. 11

King Crab Salad 15

KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño

Fresh yellowtail, ponzu and jalapeño make for a guest favorite. Light and refreshing. 19

Seared Tuna With Japanese Salsa

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch. 18

Baked Crab Hand Rolls

Baked snow crab lightly kissed with Chef's signature sauce, wrapped with rice in soy paper. 17

Crispy Rice with Spicy Tuna

Our most flavorful dish on the menu and the one Katsuya is most famous for. 14

Halibut Usuzukuri

Halibut sashimi delicately sliced with a hint of spice and citrus. 16

Spicy Albacore Sashimi with Crispy Onion

A crunchy twist on albacore sashimi. 17

Katsuya Ceviche

A light and refreshing blend of sashimi and citrus ponzu. 17

Seared Albacore with Garlic Soy Lemon Butter

A rich, flavorful version of albacore sashimi that melts in your mouth. 16
With truffles for an unmatched experience \$36

FROM THE HOT KITCHEN BEEF & MORE

Wagyu Tobanyaki

Served sizzling hot with wild mushrooms. 32

Wagyu Ribeye

10-oz. Wagyu ribeye served over maitake mushrooms with truffle butter. 42

Chicken Teriyaki

With seasoned rice and nimono vegetables. 17

Nabeyaki Udon Soup

Succulent chicken, shrimp and egg marinated in a steamy broth with thick udon noodles. 15

OMAKASE

Chef's Omakase

Chef Katsuya's choice menu featuring the freshest ingredients of the day. Sit back and let Chef do all of the work. 120

FROM THE HOT KITCHEN SEAFOOD

Miso-Marinated Black Cod

This Katsuya signature uses sweet miso and the special taste of baked black cod to deliver unparalleled flavor. 25

Stripped Baze

Our famous striped bass served as Szechuan-style fillets. Chef Katsuya's most dynamic dish! Half 27 / Full 55

Lobster Dynamite

A half lobster sautéed with mushrooms and tossed in Chef's creamy dynamite sauce, then baked to perfection. 25

Spicy Lobster

1.5 pound Maine lobster, soft shell shrimp, scallions and radish sprouts. 46

Baked Salmon

With sansho caper sauce. 18

Shrimp Tobanyaki

Served with mushrooms and asparagus. 17

Uni Risotto

Santa Barbara sea urchin, sweet Japanese rice, mitsuba greens. 29

ROBATA

Vegetables

Onion 3
Corn 4
Pee Wee Potato 3
Zucchini 4
Eggplant 4
Asparagus 3
Maitake Mushroom 5
Shiitake Mushroom 3
Tofu 4

Poultry

Negima 4
Teba 4
Tsukune 5
Jidori Chicken Breast 8

Beef

Short Rib 7
Beef Asparagus 7
Wagyu Skirt Steak 12
Wagyu Tenderloin 23
Prime New York Steak 18

Seafood

Scallop 5
Shrimp 6
Salmon 8
Yellowtail Collar 14
King Crab Legs 18
Lobster (Half) 22
Grilled Whole Fish of the Week MP

Bacon

Enoki Bacon 4
Asparagus Bacon 4

SUSHI & SASHIMI

Sashimi Sampler

Chef's best assorted tuna, yellowtail, salmon, halibut, scallop and hokki clam. 36

Sushi Sampler

Chef's best assorted tuna, albacore, yellowtail, salmon, halibut, shrimp, octopus, freshwater eel and egg, served with a California roll. 32

Combination Platter 75

Sushi / Sashimi

Freshwater Eel 8

Sea Eel 8

Albacore 7/15

Tuna 7/15

Yellowtail 6.50/16

Sweet Shrimp 8.50/16

Super Toro MP

Octopus 6/15

Salmon Egg 6/15

Crab 8

Sushi / Sashimi

Shrimp 6

Halibut 6/16

Egg 5

Smelt Egg 7

Seared Jumbo Scallop 6/15

Sea Urchin MP

Salmon 6/15

Hamachi Toro MP

SIDES

Classic Miso Soup 5 *Add Vegetable 1*

Rice 4

Cucumber Sunomono 7

Add Shrimp 10 Octopus 10 Crab 10

Seaweed Sunomono 7

Add Shrimp 10 Octopus 10 Crab 10

For your convenience, a suggested 20% gratuity will be added for parties of 6 or more.

SUSHI ROLLS

Specialty Rolls

Rainbow

Chef's best assorted sashimi and avocado on top of our traditional California roll. 18

Rock Shrimp Tempura

Tossed in a creamy, spicy sauce over a spicy tuna roll. 16

Sunset

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 16

BSC

Baked scallops in dynamite sauce over a California roll. 15

Spider Roll

Soft-shell crab, cucumber, avocado and ponzu. 15

Special Katsuya

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper, and cucumber, served with wasabi ponzu on the side. 17

Corn Crunch

Garlic-butter-sautéed shrimp and avocado rolled with crispy corn tempura, drizzled with sweet soy. 18

Baked Crab 10

Shrimp Tempura

Crispy shrimp tempura with cucumber and avocado. 13

Classic Rolls (hand/cut)

Spicy Tuna Roll 8/9

Spicy Yellowtail Roll 8/9

California Roll 7/8

California Roll with Smelt Egg 8/9

Shrimp Roll 7/8

Tuna Roll 6/7

Cucumber Roll 5/6

Vegetable Roll 7/8

Scallop Roll 7/8

Salmon Skin Roll 6/7

Yellowtail Roll 7/8

Blue Crab Roll 8/9

Salmon Roll 7/8

Spicy Salmon Roll 8/9

*Substitute soy paper 1
Add avocado 2
Add fresh wasabi 5*

For your convenience, a suggested 20% gratuity will be added for parties of 6 or more.