

SPECIALTY COCKTAILS

Burning Mandarin

Absolut Mandarin vodka, hand-crushed serrano chili, fresh lemon, orange juice and a splash of cranberry 12

Watermelon Cucumber Mojito

Bacardi rum, crushed seedless watermelon, English cucumbers, fresh mint and freshly squeezed lime juice 12

Akuma Margarita

Casamigos Blanco tequila, fresh lime juice, honey syrup, cucumber, basil, and serrano slices for a kick 13

Katsuya Fresh

Effen vodka, sake, hand-crushed English cucumbers and freshly squeezed lime juice 12

The Dragon

Grey Goose vodka shaken with traditional Japanese flavorings of yuzu and ginger 12

White Grapefruit Cosmopolitan

Belvedere Pink Grapefruit vodka, freshly squeezed lime juice and white cranberry juice 12

Knob Knock

A sweet twist on a great bourbon! Made with Knob Creek Rye, orange juice, peach pucker, and a splash of grenadine 13

Jasmine's Margarita

Avion Silver tequila, fresh pomegranate, lime and lemon juice 12

Vesper

Inspired by James Bond! Made using Bombay gin, Grey Goose vodka and Blanc Lillet liqueur 14

Cablegram

Makers Mark bourbon, freshly squeezed lemon juice, house made spicy ginger syrup and club soda 12

U Mango Me Crazy

A great treat! El Silencio Mezcal, Simple syrup, muddled mango slices and lime wedges 13

FRUIT-INFUSED SAKE & SHOCHU COCKTAILS

Fresh Melon Sake Rock Sake infused with fresh watermelon, cantaloupe and pineapple

Glass 8 / Carafe 17 / Bottle 59

Luscious Lychee Sake Rock Sake infused with fresh lychee Glass 8 / Carafe 17 / Bottle 59

Cucumber Yuzu Sake Rock Sake infused with cucumber, ginger and yuzu

Glass 8 / Carafe 17 / Bottle 59

Pineapple Lime Shochu Cocktail Shochu, muddled limes, pineapple juice and fresh lime juice 8

BEER

(Ask about our rotating craft beers)

bottled beer

Coedo Kyara 10

Coedo Shiro 10

Sapporo 7/12

Orion 15

Asahi 7/12

O'Douls 6

Kirin Light 5/10

Kirin Ichiban 5/10

Heineken 7

Dos Equis 7

draft beer

Kirin Ichiban 5/8

Frozen Kirin 5/8

Sam Adams Boston Lager 6/22

Stella 6/22

Sam Adams Seasonal 7/24

Bud Light 5/18

Wolf Among Weeds IPA 6/22

SMV (Sake Meter Value)				
-5 / -4	-3 / -2 / -1	0	1 / 2 / 3	4 / 5
<i>sweet</i>	<i>slightly sweet</i>	<i>neutral</i>	<i>slightly dry</i>	<i>dry</i>

SAKE

light & smooth

Hakkaisan "Eight Oceans" (720ml)

Dry, refreshing +4 95

Katsuya Sake "Victory"

Balanced, clean +3 Carafe 29 / 720ml 65

Kikusui "Chrysanthemum Water" (720ml)

Bright cotton candy +1 68

Dassai 23 (750ml)

Light floral and slightly fruity +3 200

rich

Suigei Tokubetsu "Drunken Whale" (720ml)

Masculine, acidic +2 46

Rock Sake Nigori (750ml)

Melon, coconut -3 70

Rock Sake Junmai Daiginjo (750ml)

Fruit, citrus, dry minerality +8 70

Winter Warrior (720ml)

Clean and structure, fresh tropical fruit notes -1 62

Shimizu-No-Mai (720ml)

Fresh and well structured, subtle notes of pear and fuji apple +3 89

Gekkeikan, Nigori (720ml) -30 42

Murai Family Daiginjo (720ml)

Clean and lightly creamy, complex yet dry and smooth +5 76

Gekkeikan "Horin" (720ml)

Round and smooth, with medium creamy body, hints of pear +2 112

fragrant

Ken "Sword" (720ml)

Fruity, sharp finish +3.5 135

HOT SAKE & SHOCHU

Ozeki Hot Sake (Carafe) 7/13

Satsuma Shiranami 40

Takara Shochu, Kuro Yokaichi 44

Tyku Soju (750ml) 66

Tombo Shochu (750ml) 42

Akara Sweet Potato "Kuro-Yokaichi" 44

OVERFLOWING SAKE

Ohkagura

Mild flavor, slightly sweet richness 5

Kaori

Light body, refreshing flavor 6

Suijin

Full of taste, powerful flavor of rice, very dry 5

Ask about our
HAPPY HOUR!



GLENDALE
KATSUYA®

SMALL FORMAT SAKE

Kaguyahime "Bamboo Princess" (500ml)

Full body, melon -2 35

Osakaya-Chobei "Ancient Heritage" (300ml)

Full body, melon +4 32

Nanbushi "Southern Story" (500ml)

Soft, earthy +3 45

Sayuri Nigori (300ml)

Mineral, light -11 22

Poochi Poochi Sparkling (330ml)

Lightly effervescent, sweet -20 26

Umekanon Plum Sake (500ml)

Rose, apricots -67 55

Dassai 50 Junmai Daiginjo (300ml)

Light fruit, balanced, clean +3 38

Dassai 50 Sparkling Junmai Daiginjo Nigori (300ml)

Acidity, fruit, mild sparkle +2 38

Sho Chiku Bai, Sparkling, "Mio" (300ml) -70 23

Murai Family Junmai (300ml)

Crisp and Dry, melons aromas, creamy body +5 24

Junmai Ginjo Winter Warrior (300ml)

Clean and structure, fresh tropical fruit notes -1 42

TY KU White (330ml)

Refined and smooth, full bodied, soft citrus fruit +3 51

TY KU Black (330ml)

Delicate and mild, pear and lychee notes +2 40

Rock Sake Junmai Daiginjo (375ml)

Well-balanced, light floral and sweet citrus notes +5 42

Rock Sake Nigori "Cloud" (375ml) -12 40

Gekkeikan, Nigori (330ml) -23 20

SOTO Junmai Ginjo (300ml) 50

SPARKLING WINES

Wolf Blass (Australia) 9/38

Martini & Rossi Prosecco (Veneto, Italy) 12/46

Faire La Fête (France) 14/48

Veuve Clicquot Yellow Label 25/123

Veuve Clicquot 200

Perrier Jouët Grand Brut 32/200

Moët & Chandon "Imperial" (Epernay, France) 89

Moët Imperial Rose 175

Kenzo Estate Rosé "Yui" (Napa Valley) 320

WHITE WINES

sauvignon blanc

Mirassou (Modesto, CA) 8/30

Joel Gott (Napa, CA) 11/42

Whitehaven (Marlborough, New Zealand) 12/46

pinot grigio

Ecco Domani (Alto Adige, Italy) 9/34

Masi Masianco (Veneto, Italy) 11/42

chardonnay

Canyon Road (Modesto, CA) 8/30

William Hill (Central Coast, CA) 10/38

Wente (Arroyo Seco, CA) 16/62

Cakebread (Napa, CA) 23/90

other white

Godello (Monterrei) 12/44

RED WINES

pinot noir

Canyon Road (Modesto, CA) 8/30

Mirassou (Modesto, CA) 9/34

Rodney Strong (Russian River Valley, CA) 11/42

cabernet sauvignon

Canyon Road (Modesto, CA) 8/30

Mirassou (Modesto, CA) 9/34

Louis Martini (Sonoma, CA) 10/38

Are you BOP
or not?



GLENDALE
KATSUYA®

STARTERS

Edamame \$5!

Spicy Edamame *Sooo GOOD!* 6

Shishito Peppers 6 **Vegetable Tempura** 8 **Sautéed Green Beans** 6

Corn Tempura Corn fritters with smokey chipotle aioli 8

Crispy Rice *The Original!* Freshly made spicy tuna served on warm crispy rice 11

Gyoza "Pot stickers" juicy, pan-seared chicken dumplings served with vinegar soy 10

Chicken Karaage Japanese crispy chicken served with yuzu aioli and sweet ponzu 11

Crispy Brussels Sprouts *Must Try!* Balsamic soy and toasted almonds 10

Spicy Creamy Rock Shrimp 13

SASHIMI & SPECIALTY

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

Hamachi Jalapeño Thinly sliced and rolled hamachi topped with serrano chili and dressed with onion-lemon ponzu 13

Japanese Ceviche Market fish, dressed with key lime, pickled vegetables and our citrus vinaigrette and served with chips 12

Albacore Onion *Amazing!* Seared spicy albacore, thinly sliced, topped with crispy onions and chili ponzu 13

Elixirs

Kiwi Envy, Lychee, Raspberry Sidecar, Burning Mandarin or Watermelon-Cucumber 8

Juices

Cranberry, Pineapple or Orange 5

Sodas

Pepsi, Diet Pepsi, Sierra Mist or Lemonade 3

Organic Green or Black Iced Tea 3

Lemonade 3

Arnold Palmer 3

Red Bull / Sugar-Free Red Bull 8

Milk 3

French Press Coffee 10

SALADS

Crispy Chicken Salad

Asian Salad mixed with rice noodles, wonton crisps and shredded chicken. Served with a plum vinaigrette 12

Mixed Green Salad

Ponzu and miso vinaigrette served on the side 9

SIDES

Cucumber Sunomono 5

Seaweed Sunomono 5

Sweet Potato Curry Fries 5

Miso Soup 5

Rice 3

SEAFOOD

Shrimp Tempura 12

Vegetable & Shrimp Tempura 12

Salmon on Cedar With sansho caper sauce 16

Miso Black Cod 18

Lobster Dynamite 21

TERIYAKI

served with miso soup & rice

Salmon 18 **Chicken** 16 **Hanger Steak** 19

BOPS

our version of a bibimbop, a sizzling mixed rice dish served in a stone pot

Mushroom 12

Add fried egg 1

Pork Bulgogi 14

Add chili .50

Short Rib 16

SLIDERS

2 per order

Teriyaki Portobello Grilled portobello mushroom, caramelized onions and provolone cheese 10

Wagyu Grilled Wagyu burgers topped with soy au jus, mustard onions, American cheese and arugula 11

Spicy Pork Belly Grilled Kurobuta topped with kimchi and cabbage slaw on a toasted challah bun 10

NOODLES

Wafu Carbonara *Bacon Lover's Dream*

Smokey bacon, black pepper, ramen noodles and egg 12

Nabeyaki Udon Braised udon noodles with chicken, shrimp tempura, soft egg and vegetables in shiitake dashi broth 14

Yakisoba - Shrimp, calamari, and scallops stir fried with garlic chives and sprouts 18

ROBATA

2 per order - vegetables & rice

Eggplant Eggplant with Miso reduction and sesame seeds 4

Maitake Mushrooms Maitake with yuzu aioli 5

Onigiri Crispy Japanese rice ball seasoned with ao nori, sesame and bonito flakes 4

Asparagus 4

beef & poultry

Short Ribs Korean BBQ style 6

Skirt Steak Prime skirt steak with yakitori sauce 6

Tsukune Chicken meatballs flavored with miso, ginger and sansho pepper 6

Chicken Chicken and scallion 5

"Kakuni" Kurobuta Pork belly grilled with spicy Japanese mustard and Kakuni sauce 9

seafood

Garlic Butter Shrimp 7

Hamachi Collar With soy glaze 13

bacon

Bacon Enoki Bacon-wrapped enoki mushrooms 5

TRADITIONAL CUT / HAND ROLLS

California 8 / 6 **Baked Crab** 10 / 8

Spicy Tuna 8 / 6 **Spicy Yellowtail** 7 / 5

Vegetable 7 / 5 **Tuna** 8 / 5

Shrimp 7 / 5 **Shrimp Tempura** 8 / 6

Scallop 7 / 5 **Salmon Skin** 7 / 5

Salmon 8 / 6 **Avocado** 7 / 5

Yellowtail 8 / 6 **Eel** 8 / 6

Add avocado 2 Substitute soy paper 1

SPECIALTY ROLLS

Rock Shrimp Tempura Tossed in our creamy ponzu mayo atop a spicy tuna roll 14

Sunset Broiled eel, avocado and cucumber rolled and topped with sliced avocado 14

Double Hamachi *Chef's Special!* Spicy yellowtail, spicy kanikama, avocado and cucumber rolled and topped with thinly-sliced yellowtail, serrano chili and onion ponzu 16

Rainbow Thinly-sliced sashimi and avocado atop a California roll 14

Katsuya Our signature roll with salmon, tuna, snow crab, scallop, hamachi and avocado, rolled with cucumber and soy paper, served with wasabi ponzu 14

BSC Baked creamy scallops atop a California roll 12

Spider Soft shell crab, cucumber, avocado, black tobiko and tartar sauce 13

Corn Crunch Garlic-butter-sautéed shrimp and avocado rolled with crispy corn tempura, drizzled with eel sauce 13

Salmon Lemon Tempura salmon, asparagus and avocado rolled and topped with thinly-sliced salmon, lemon and black tobiko 14

Americana *Locals' Favorite!* Shrimp tempura, spicy kanikama, avocado and cucumber roll topped with spicy albacore 15

Double Tuna Roll Spicy tuna, cucumber and avocado roll topped with tataki sauce and garlic chips 14

Lobster Roll With avocado, cucumber, mango, sprouts and a smoky chipotle sauce 21

SUSHI / SASHIMI

Unagi 6 / 12

Tamago 5 / 12

Sweet Shrimp 8 / 16

Albacore 6 / 12

Ikura 5 / 9

Octopus 6 / 12

Tuna 7 / 14

Uni 8 / 16

Aji 7 / 16

Hamachi 7 / 14

Jumbo Scallop 6 / 12

Masago 6 / NA

Salmon 6 / 12

Bay Scallop 5 / NA

Halibut 7 / 16

Shrimp 6 / 12

Chirashi Sushi Market fish and shellfish atop sushi rice with ginger and sesame, served with sashimi soy 21

Assorted Sashimi Market offerings hand-picked by our sushi chefs served on crushed ice with sashimi ponzu (selections change daily) 20

Assorted Sushi Tuna, yellowtail, salmon, halibut, albacore, shrimp, unagi, California cut roll and spicy tuna hand roll 19