

HOLLYWOOD  
**KATSUYA**®

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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."



Hotels & Spa | Restaurants | Nightlife



Rev. 0915

## STARTERS

### **Creamy Rock Shrimp**

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 17

### **Truffle & Chive Chawan-Mushi**

Three layers of black truffle, steamed egg custard and chives. 7

### **Edamame**

Served warm and tossed lightly with salt. 8

*Make it spicy 10*

### **“Caprese” Tofu**

Heirloom tomatoes, California olive oil, basil, shiso & marinated kombu over house made tofu. 12

### **Sautéed Shishito Peppers**

Blistered and caramelized. 9

### **Gyoza**

Made with Heritage Berkshire pork. 13

### **Vegetable Tempura**

Seasonal vegetables served with traditional, soy-dashi broth. 13

### **Crispy Brussel Sprouts**

Balsamic soy and toasted almonds. 14

### **Six-Piece Shrimp Tempura**

Light and crispy tiger shrimp served with traditional soy-dashi broth. 16

## SALADS

### **Crispy Chicken Salad**

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

### **Mixed Green Salad**

Ponzu and miso vinaigrette served on the side. 12

*Add tofu 3*

### **Mushroom Salad**

Warm sautéed Japanese mushrooms served on a bed of butter lettuce. 13

### **Cucumber Sunomono 7**

### **Seaweed Sunomono 7**

*For your convenience, a suggested 20% gratuity will be added for parties of 6 or more.  
The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of foodborne illness.*

## SPECIALTY STARTERS ~ KATSUYA SIGNATURES

### **Yellowtail Sashimi with Jalapeño**

Yellowtail Sashimi, 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...one taste will leave you wanting more. 17

### **Crispy Rice with Spicy Tuna**

Our most flavorful dish on the menu and the one Katsuya is most famous for...a can't-miss dish. 14

### **Halibut Usuzukuri**

Halibut sashimi delicately sliced with a hint of spice and citrus. 17

### **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

### **Salmon Sashimi with Caviar**

King salmon sashimi lightly rolled with Japanese onion chutney, topped with wild American paddlefish caviar on a cucumber crisp. 22

### **Hokkaido Scallop Sashimi**

Tomatillo ponzu with crisp Fuji apple, fresh watercress and ginger oil. 19

### **Seared Albacore with Wild Mushrooms**

Served warm with truffle-soy dressing. 19

*Add truffles for an unmatched experience for an additional 20*

### **Japanese Octopus Carpaccio**

Lemon-herb relish with yuzu kosho. 19

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## FROM THE HOT KITCHEN GREAT WAGYU BEEF & MORE

### **A4 Wagyu “Fried Rice”**

Inspired by yoshoku style omurice. 50  
*Serves up to 4 people*

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### **Wagyu Ribeye**

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

### **Wagyu Tobanyaki**

A beef-lover’s dream, served sizzling hot with wild mushrooms. 32

### **Wagyu Filet with Foie Gras**

Delicious medallions of foie gras served on top of tender Wagyu beef, smothered in Chef’s plum reduction...a great dish! 39

### **Chicken Teriyaki** 18

### **Panko-Crusted Chicken**

Wrapped around stir-fried vegetables. 19

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### **Nabeyaki Udon Soup**

Free range chicken, sweet shrimp, asari clams, marinated egg and seasonal vegetables in a spicy miso broth with thick udon noodles. 22

### **Wagyu Skirt Steak**

7oz Wagyu skirt cooked over a Japanese robata grill with charred shishito puree. 25

### **“Kakuni” Pork Belly**

Mugifuji belly robata grilled with spicy Japanese Mustard and kakuni sauce. 19

## SIDES

Miso Soup 5

Rice 4

Broccolini 10

Maitake Mushroom 13

Asparagus 12

Corn 10

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## FROM THE HOT KITCHEN SEAFOOD

### **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. 25

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### **Stripped Baze**

Our famous striped bass served as Szechuan-style fillets. Chef Katsuya’s most dynamic dish! Half 27 Whole 50

### **Salmon on Cedar**

Salmon grilled over a cedar board to add earthiness and topped with a tomato, caper, and sansho peppercorn sauce. 19

### **Seafood Yakisoba**

Stir fried ramen noodles, mixed seafood, golden chives, green onion and shaved bonito. 22

### **Lobster Dynamite**

A half lobster sautéed with mushrooms and tossed in Chef’s creamy dynamite sauce, then baked to perfection. 28

### **Yellowtail Collar**

Hamachi kama grilled over binchotan charcoal with momiji ponzu. 15

## OMAKASE

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### **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. 75

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### **Chef’s Omakase**

Chef’s choice menu featuring the freshest ingredients of the day. Sit back and let Chef do all the work. 95

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## SUSHI & SASHIMI

### Omakase Sushi

Ten pieces of assorted sushi and hosomaki. 45

### Omakase Sashimi

Let chef take the lead with premier selections of the day. 55

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### Omakase Geta

A spectacular display featuring the best of the best!  
Serves two to four. 150 *Add a bottle of Dassai Sake 50*

### Sushi Sampler

Tuna, albacore, yellowtail, salmon, halibut, shrimp, octopus, freshwater eel and egg. Served with a California roll. 32

### Sushi / Sashimi

Fatty Tuna (Otoro) MP

Medium Fatty Tuna (Chu Toro) MP

Tuna (Akami) 10/30

Yellowtail (Hamachi) 7/16

Salmon (Sake) 6/15

Albacore (Shiro Marugo) 7/16

Japanese Snapper  
(Kinmedai) 7/17

Halibut (Hirame) 6/15

Young Yellowtail (Kanpachi) 7/17

Freshwater Eel (Unagi) 8/17

Live Freshwater Eel (Unagi) 8/19

Mackerel (Saba) 8/17

### Sushi / Sashimi

Sea Urchin (Uni) 9/17

Spanish Mackerel (Aji) 7/17

Live Sweet Shrimp (Ama Ebi) MP

Shrimp (Ebi) 6/15

Scallop (Hotatagai) 7/17

Octopus (Tako) 6/15

Squid (Ika) 6/15

Salmon Egg (Ikura) 6/15

Sweet Egg (Tamago) 5/13

Geoduck (Mirugai) 10/19

A4 Wagyu Beef 12

## SUSHI ROLLS

### Specialty Rolls

#### Rock Shrimp Tempura

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

#### Special Katsuya

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

#### Corn Crunch

Sautéed shrimp, avocado, cucumber & spicy mayo wrapped in soy paper, & corn tempura drizzled with yakitori. 18

#### Lobster

Cajun spiced lobster on a California roll with Dynamite Sauce. 25

#### Salmon Lemon

Delicious tempura salmon roll topped with salmon sashimi, thinly sliced lemon, yuzu aioli and wild American paddlefish caviar. 20

#### Shrimp Tempura

Crispy shrimp tempura with cucumber and avocado. 13

#### Avocado Albacore

Spicy kanikama, jalapeno and avocado wrapped in soy paper and topped with albacore sashimi, tempura flakes and ponzu. 18

#### Spider

Soft-shell crab, cucumber, avocado and ponzu. 17

#### Sunset

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 18

#### Rainbow

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

### Classic Rolls (hand/cut)

Spicy Tuna 8/9

California 7/8

Tuna 6/7

Cucumber 5/6

Vegetable 7/8

Scallop 7/8

Salmon Skin 6/7

Yellowtail 7/8

Salmon 7/8

Shrimp 7/8

Negi Toro 13/14

Spicy Yellowtail 8/9

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

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