

# KATSUYA<sup>®</sup>

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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. 0415

## STARTERS

### **Creamy Rock Shrimp**

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

### **Crispy Soft-Shell Crab**

Soft-shell crab lightly flash-fried, served with crispy spinach and a side of citrus ponzu. 13

**Edamame** Served warm and tossed lightly with salt. 8

**Spicy Edamame** 10

**Agedashi Tofu** 9

**Sautéed Shishito Peppers** 9

**Vegetable Tempura** Seasonal vegetables served with traditional soy-dashi broth. 11 *Add shrimp 5*

**Shrimp Tempura** Six Pieces 16

**Crispy Brussel Sprouts** Balsamic soy and toasted almonds. 12

## 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. 11

### **Mushroom Salad**

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

### **Tofu Salad**

Crispy tofu over mixed greens with miso vinaigrette. 13

**Cucumber Sunomono** 7

**Seaweed Sunomono** 7

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

## SPECIALTY STARTERS ~ 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...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. 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

### **Halibut-Wrapped Crab and Avocado** 16

### **Kiwi Scallops**

Jumbo scallops on top of sliced kiwi with yuzu vinaigrette. 16

### **Salmon Sashimi with Caviar**

Salmon sashimi lightly rolled with Japanese onion chutney, topped with tasty caviar on a cucumber crisp. 20

### **Seared Albacore with Garlic Soy Lemon Butter**

A rich, flavorful version of albacore sashimi that melts in your mouth. 16  
*Add truffles for unmatched experience for an additional 20*

### **Octopus Carpaccio**

Sashimi style octopus with fresh herbs ginger and red yuzu kosho vinaigrette. 16

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## FROM THE HOT KITCHEN GREAT WAGYU BEEF & MORE

### **Wagyu Tobanyaki**

A beef-lover's dream, served sizzling hot with wild mushrooms. 30

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

Delicious medallions of foie gras on top of tender wagyu beef, smothered in chef's plum reduction. 40

### **Wagyu Ribeye**

8-oz. Wagyu ribeye served over maitake mushrooms with truffle butter. 39

### **Chicken Teriyaki**

Served with nimono vegetables and Broccolini. 16

### **New York Steak Teriyaki** 16

### **Panko-Crusted Chicken**

Wrapped around stir-fried vegetables. 17

### **Grilled Lamb Chops**

Four delicious chops served with a ginger scallion pesto and Chef Katsuya's miso reduction. 28

### **Nabeyaki Udon Soup**

Succulent chicken, shrimp and egg marinated in a steamy broth with thick udon noodles, japanese chicken for the soul! 15

## OMAKASE

### **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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## 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

### **Stripped Baze**

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

### **Lobster Dynamite**

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

### **Salmon on Cedar**

Salmon grilled over a cedar board to add earthiness and topped with a tomato, caper, and sancho peppercorn sauce. 18

### **Shrimp Tobanyaki**

Served sizzling hot with wild mushrooms and asparagus. 16

### **Grilled Yellowtail Collar**

Served a la carte with a side of citrus ponzu. 15

### **Grilled King Crab Legs**

With garlic soy butter. 25

### **Tofu Tobanyaki**

Served sizzling hot with wild mushrooms and asparagus. 14

## BENTO BOXES

### **Katsuya Bento**

Miso-marinated black cod, vegetable and shrimp tempura, assorted sashimi. 32

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## SUSHI & SASHIMI

### Sashimi Sampler

Chef's best assorted tuna, yellowtail, salmon, halibut, scallop and hokki clam. 35

### Sushi Sampler

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

#### Sushi / Sashimi

Freshwater Eel (Unagi) 8/17

Sea Eel (Unagi) 8/17

Albacore (Shiro Maguro) 7/15

Tuna (Akami) 7/15

Yellowtail (Hamachi) 7/16

Sweet Shrimp (Amaebi) 8.50/15

O-toro (Otoro) MP

Octopus (Tako) 6/15

Salmon Egg (Ikura) 6/15

Bay Scallop (Hotate) 6

Hokki Clam 5/13

#### Sushi / Sashimi

Shrimp (Ebi)6/15

Whitefish 6/15

Halibut (Hirame) 6/16

Sweet Egg (Tamago) 5

Jumbo Scallop 6/15

Sea Urchin (Uni) 9/17

Salmon (Sake) 6/15

Squid (Ika) 6/15

Amberjack (Kamapchi) 8/17

Spanish Mackerel (Aji) 7/16

## SIDES

Rice 4

Broccolini 10

Mushrooms 10

Classic Miso Soup 5

## SUSHI ROLLS

### Specialty Rolls

#### Rainbow Roll

Chef's best assorted sashimi and avocado on top of our traditional California roll. 18.50

#### Rock Shrimp Tempura Roll

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

#### Sunset Roll

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

#### BSC Roll

Baked scallops in dynamite sauce over a California roll. 15

#### Spider Roll

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

#### Corn Crunch roll

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

#### Lobster Roll

Cajun spiced lobster on California roll with Dynamite Sauce. 22

#### Salmon Lemon Roll

Delicious Tempura salmon roll topped with salmon sashimi, thinly sliced Lemon, yuzu aioli and tobiko. 18

### Special Albacore Roll

Shrimp tempura roll topped with spicy albacore and crispy garlic sprinkles. 18

### Baked Crab Roll 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

Salmon Roll 8/9

*Substitute soy paper 1*

*Add avocado 2*

*Add fresh wasabi 5*