

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. 36

Local + Wild Caught Sushi or Sashimi Omakase 50

Sushi or Sashimi

Freshwater Eel 7	Sea Eel 7	Shrimp 6	Halibut 7
Wahoo 9	Tuna 8	Tamago 3.50	Jumbo Scallop 7
Yellowtail 8	Sweet Shrimp 8	Sea Urchin 10	Salmon 7
Super Toro 12	Octopus 7.50	Squid 6	Kanpachi 8
Salmon Egg 8	King Crab 10	Hokki Clam 6	Madai 11

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

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

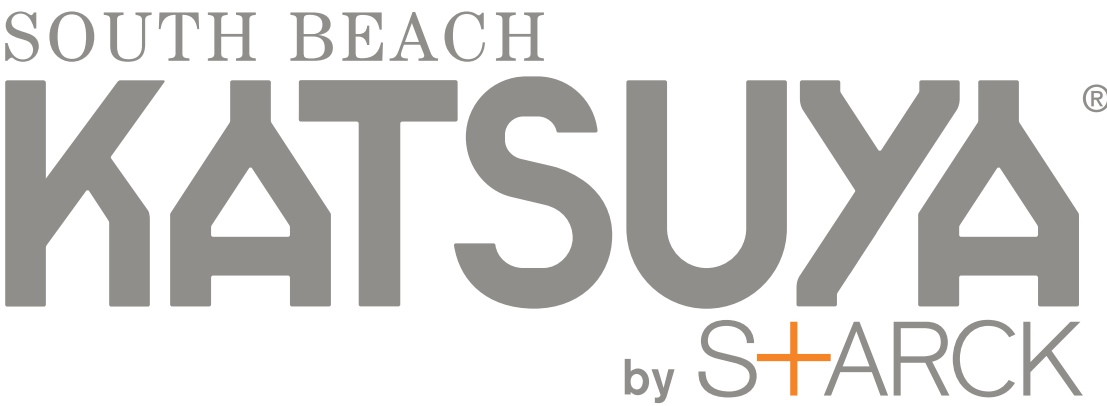
Special Katsuya Roll Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper, and cucumber, served with wasabi ponzu on the side. 17

Shrimp Tempura Roll 13

Classic Rolls (hand/cut)

Negi Toro 13/14	California Roll 11/12	Yellowtail Roll 9/10
Spicy Tuna Roll 12/13	Cucumber Roll 5/6	Tuna Roll 9/10
Spicy Yellowtail Roll 12/13	Vegetable Roll 8/9	Salmon Roll 9

Substitute soy paper 1
Add avocado 2
Add fresh wasabi 5



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."

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.



STARTERS

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

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

Spicy Edamame Szechuan sauce. Small 8 Large 12

Sautéed Shishito Peppers 9

Vegetable Kakiage Tempura shiitake mushroom, sweet potato, mixed herbs. 11

Crispy Brussel Sprouts Balsamic soy and toasted almonds. 12

Agadashi Tofu Crispy tofu, kiware mushroom salad. 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 a plum vinaigrette. 15

Katsuya Green Salad Miso vinaigrette, masago arare 11

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

Nabeyaki Udon Soup Japanese chicken soup for the soul! 15

Cucumber Sunomono Picked persian cucumber, sesame seed 7

Seaweed Sunomono Wakame, ponzu vinaigrette. 7

KATSUYA SIGNATURES / STARTERS

Yellowtail Sashimi with Jalapeño Thinly sliced with ponzu and jalapeño. 19

Seared Tuna With Japanese Salsa Baby heirloom tomatoes with a Japanese touch. 18

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. 14

Whitefish Sashimi with Crispy Onion thinly sliced, seared with momiji ponzu, light crispy onion. 17

Katsuya Ceviche A light and refreshing blend of sashimi and truffle ponzu citrus. 17

Salmon Sashimi with Caviar Japanese onion chutney, topped with caviar. 20

KATSUYA SIGNATURES / MAIN

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! 30

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

Chicken Teriyaki Japanese sweet potato, micro wasabi 25

Wagyu Tobanyaki A beef-lover’s dream, served sizzling hot with wild mushrooms. 30

Shrimp Tobanyaki Served with mushrooms, asparagus. 22

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. 80

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. 29

Stripped Baze Our famous striped bass served as Szechuan-style sauce. 26

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

Pari Kawa Salmon Pan seared salmon, baby heirloom tomatoes, sansho pepper sauce. 24

ROBATA

<i>Vegetables</i>	<i>Beef</i>	<i>Seafood</i>
Corn 9	Wagyu Filet & Foie Gras 17	Shrimp 15
Eggplant 8		King Crab Legs 28
Asparagus 9	<i>Poultry</i>	Yaki Ika 19
Zucchini 8		
Maitake Mushroom 10	Negima 10	

STEAK

Lamb Chops 28	Skirt Steak 32	Dry Age NY 8oz 36, 16oz 65	Bone-In Rib-Eye 90
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