

SOUTH BEACH  
**KATSUYA**<sup>®</sup>  
by S+ARCK

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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."

## 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

**Seasonal Vegetable Tempura** 11

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

**Agedashi Tofu** Crispy tofu, kaiware mushroom salad. 10

## SOUPS & SALADS

**Classic Miso Soup** A japanese classic...green onion, tofu and seaweed. 5

**Chicken Salad** Asian salad with chicken, served with a plum vinaigrette. 15

**Baby Kale Salad** Crispy rock shrimp and yuzu vinaigrette. 18

**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** Pickled 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. 18

**Salmon Sashimi with Caviar** Japanese onion chutney, topped with caviar. 22

**Kanpachi Tataki** Japanese mushroom, yuzu kosho. 22

**Madai Tiradito** Yuzu aji amarillo, ume paste. 21

# 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

**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

**Ponzu Salmon** Pan seared salmon, ponzu shallots, and crispy brussels sprouts. 24

# ROBATA

**Vegetables**

- Corn 9
- Eggplant 8
- Asparagus 9
- Zucchini 8
- Maitake Mushroom 10

**Beef**

Wagyu Filet & Foie Gras 17

**Poultry**

Negima 10

**Seafood**

- Shrimp 15
- King Crab Legs 28
- Yaki Ika 19

# STEAK

- Lamb Chops 28
- Skirt Steak 32
- Dry Age NY 8oz 36, 16oz 65

## SUSHI & SASHIMI

**Sashimi or Sushi Sampler** Chef's best assorted seafood. 36

**Exotic + 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	Live Scallop MP
Yellowtail 8	Sweet Shrimp 8	Sea Urchin 10	Salmon 7
Super Toro 24	Octopus 7.50	Squid 6	Kanpachi 8
Salmon Egg 8	King Crab 10	Hokki Clam 6	Madai 11

## SUSHI ROLLS

### *Specialty Rolls*

**Lobster Roll** Lobster, celery, pickled wasabi, avocado. 24

**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

**Vegetable Roll** Avocado, cucumber, carrot, shiso, yuzu kosho aioli. 10

**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 18/20	California Roll 11/12	Tuna Roll 9/10
Spicy Tuna Roll 12/13	Cucumber Roll 5/6	Salmon Roll 9
Spicy Yellowtail Roll 12/13	Yellowtail Roll 9/10	

*Substitute soy paper 1*

*Add avocado 2*

*Add fresh wasabi 5*

*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.*