

KATSUYA®

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. Chef Uechi skillfully translates Japanese flavors for international palates. His accolades, combined with the sleek setting and fabulous service, have made Katsuya a celebrity favorite and 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. 3.950

Crab and Mozzarella Tempura

Chef Katsuya's twist on comfort food. Tempura with crab and mozzarella, served with a light, sweet soy sauce. 3.950

Crispy Soft-Shell Crab

Tempura soft-shell crab served with tartar sauce and chili ponzu. 4.950

Edamame

Served warm and tossed lightly with salt. 2.250

Spicy Edamame

Sweet, salty and spicy. 2.950

Corn Tempura

Corn fritters with smokey chipotle aioli. 2.950

Crispy Brussel Sprouts

Balsamic soy and toasted almonds. 2.950

Vegetable Tempura

Asparagus, onion, yam, shiitake mushroom, green bean, carrot and zucchini.
3.950 *Add Shrimp* 1.450

Chicken Karaage

Japanese crispy chicken served with yuzu aioli and sweet ponzu. 3.750

SALADS

Crispy Chicken Salad

Asian salad mixed with rice noodles, wonton crisps and shredded chicken, served with a plum vinaigrette. 4.950

Mixed Green Salad

Ponzu dressing and miso vinaigrette served on the side. 3.250

Mushroom Salad

Warm sautéed Japanese mushrooms served on a bed of butter-lettuce. 4.450

Cucumber Sunomono

Cucumbers in a sweet vinegar dressing. 2.250

Seaweed Sunomono

Mixed seaweed in a sweet vinegar dressing. 1.950

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño

Fresh yellowtail, ponzu and jalapeño make for a guest favorite.
Light and refreshing. 4.250

Seared Tuna with Japanese Salsa

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch. 6.500

Baked Crab Hand Rolls

Baked snow crab lightly drizzled with chef's signature sauce and wrapped with rice and soy paper. One taste will leave you wanting more. 3.950

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. 3.500

Spicy Albacore Sashimi with Crispy Onion

A crunchy twist on albacore sashimi. 5.450

Katsuya Ceviche

A light and refreshing blend of sashimi and citrus ponzu. 5.250

Salmon Sashimi with Ikura

Salmon sashimi lightly rolled with Japanese onion chutney, topped with tasty Ikura on a cucumber crisp. 4.750

Edamame Hummus

Organic edamame mixed with tahini and spices, topped with a salad of olives and tomato and served with grilled pita. 2.950

Wagyu Sliders

Grilled Wagyu burgers topped with soy au jus, mustard, onions, American cheese and frisée. 5.950

Shrimp Croquette Sliders

Panko-crusted shrimp gratin with cabbage slaw, sweet-hot mustard and tonkatsu sauce. 4.500

FROM THE HOT KITCHEN GREAT WAGYU BEEF & MORE

Wagyu Tobanyaki

A beef lover's dream, served sizzling hot with wild mushrooms. 18.950

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! 17.950

Wagyu Ribeye

8 oz. Wagyu ribeye served over maitake mushrooms with truffle butter. 19.950

Wagyu Tenderloin Yakitori

Robata-grilled tenderloin with nikiri soy. 14.450

Grilled Lamb Chops

Four delicious chops served with a ginger scallion pesto and Chef Katsuya's miso reduction. 12.950

NOODLES

Shoyu Ramen

Classic Tokyo-style ramen with marinated egg and chicken char siu, in chicken seafood broth. 6.950

Spicy Black Miso Ramen

Savory miso chicken ramen with black sesame. 5.950

Nabeyaki Udon

Braised udon noodles with chicken, shrimp tempura, soft egg and vegetables in shiitake dashi broth. 5.950

TERIYAKI

Salmon 6.950

Chicken 5.950

N.Y. Strip Steak 7.950

BOPS

Sizzling rice hot pot with our signature sweet soy bop sauce

Japanese Mushroom 6.500

Braised Short Rib 6.500

Add fried egg 0.250
Add chili 0.250

SIDES

Classic Miso Soup 1.450

Rice 0.750

Garlic Soy Broccolini 1.950

Wasabi Mashed Potato 1.450

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. 14.500

Stripped Baze

Our famous striped bass served as Szechuan-style filets. Chef Katsuya's most dynamic dish! 9.750

Lobster Dynamite

A half lobster sautéed with mushrooms and tossed in Chef's creamy dynamite sauce, then baked to perfection. 12.950

Grilled Salmon

With sansho caper sauce. 6.950

Shrimp Tobanyaki

Served with mushrooms and asparagus. 6.450

ROBATA

Traditional Japanese charcoal grill

Vegetables

Onion 2.000
Corn 2.000
Pee Wee Potato 2.000
Zucchini 2.950
Asparagus 2.500
Maitake Mushroom 3.950
Artichoke 2.500
Enoki 3.450

Seafood

Shrimp 2.950
Yellowtail Collar 5.250
King Crab Legs 4.950
Lobster (*Half*) 11.450

Poultry

Chicken 2.750
Chicken Wings 3.250
Chicken Meatballs 2.750
Stuffed Shrimp 2.750
Foie Gras 4.950

Beef

Skirt Steak 3.450
Beef Asparagus 3.250
Short Ribs 3.250
Suki Yaki Maki 3.950

Rice

Mochi 2.500
Yaki Onigiri 2.000

SUSHI & SASHIMI

Sashimi Sampler

Chef's best assorted tuna, yellowtail, salmon, red snapper, snow crab and masago. 9.950

Sushi Sampler

Chef's best assorted tuna, albacore, yellowtail, salmon, red snapper, shrimp, masago, freshwater eel and egg, served with a California roll. 8.950

Chirashi Sushi

Sashimi atop sushi rice with ginger, sesame and soy. 8.950

	<i>Sushi</i>	<i>Sashimi</i>
Freshwater Eel	(2) 2.950	(6) 4.950
Albacore	(2) 1.950	(6) 3.950
Tuna	(2) 2.500	(6) 4.500
Yellowtail	(2) 2.450	(6) 4.250
Toro (Premium Tuna Belly)	(2) 4.950	(4) 6.950
Ikura (Salmon Roe)	(2) 3.950	4.950
Crab	(2) 2.500	(8) 4.500
Bay Scallop	(2) 1.950	3.950
Shrimp	(2) 1.950	(6) 3.950
Egg	(2) 1.950	(6) 3.950
Salmon	(2) 1.950	(6) 2.950
Red Snapper	(2) 2.750	(6) 4.950

KIDS' MEALS

New York Steak Teriyaki

Served with vegetable and shrimp tempura and a California roll. 4.950

Chicken Teriyaki

Served with vegetable and shrimp tempura and a California roll. 4.950

Sushi Kid's Meal

Tuna, shrimp, salmon, freshwater eel and a California roll. 3.950

SUSHI ROLLS

Specialty Rolls

Rainbow Roll

Chef's best assorted sashimi and avocado on top of our traditional California roll. 4.950

Rock Shrimp Tempura Roll

Tossed in a creamy, spicy sauce over a spicy tuna roll. 5.950

Sunset Roll

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 4.500

Double Double

Spicy yellowtail and cucumber rolled and topped with thinly-sliced yellowtail, serrano chili and onion ponzu. 4.950

SSC Roll

Sautéed shrimp with asparagus and mushrooms over a California roll. 4.250

BSC Roll

Baked scallops in dynamite sauce over a California roll. 4.500

Spider Roll

Soft-shell crab, cucumber, avocado and ponzu. 5.250

Special Katsuya Roll

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper, and cucumber, served with wasabi ponzu on the side. 5.250

The Hollywood

Shrimp tempura, spicy kanikama, avocado and cucumber roll topped with spicy albacore. 4.950

Baked Shrimp Roll

Spicy tuna roll with soy paper, topped with baked shrimp and dynamite sauce. 4.950

Shrimp Tempura Roll

Crispy shrimp tempura with cucumber and avocado. 2.950

*Substitute soy paper 0.250
Add avocado 0.450
Add fresh wasabi 0.950*

Classic Rolls

Spicy Tuna Roll

Bigeye tuna mixed with a creamy, spicy sauce and green onion, rolled with cucumber. 4.500

Shrimp Roll

Diced shrimp mixed with Japanese mayo and masago. 2.450

Tuna Roll

Fresh bigeye tuna with wasabi. 3.950

Cucumber Roll

Crunchy cucumber and sesame seed. 1.950

Salmon Skin Roll

Baked salmon skin combined with cucumber, yamagobo and sprouts. 2.450

Vegetable Roll

Asparagus, cucumber, avocado, sprouts, yamagobo and green onion rolled together to create a delicious, healthy roll. 2.500

California Roll

Tasty kanikama, cucumber and avocado. An American classic. 2.450

Yellowtail Roll

Fresh yellowtail and green onion. 3.450

Salmon Roll

Salmon and wasabi. Very traditional. 2.450

*Substitute soy paper 0.250
Add avocado 0.450
Add fresh wasabi 0.950*





