

KATSUYA

by S+ARCK™

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Welcome to Katsuya!

- Master Sushi Chef Katsuya Uechi skillfully blends traditional Japanese flavors to the American palate.
- Katsuya serves only the freshest daily fish, meats and vegetables.
- Some of our Signature Dishes include Crispy Rice with Spicy Tuna and Spicy Albacore with Crispy Onions.
- Hot Kitchen Signatures include Kobe Tobanyaki, Miso-marinated Black Cod, and Stripped Baze.
- Balanced Award-Winning Cocktails made with fresh juices include Burning Mandarin and Katsuya Fresh... You have to try one!

FOR STARTERS

Creamy Rock Shrimp

Crispy bite-size rock shrimp tossed in Chef's spicy creamy sauce. 15

Crab & Mozzarella Cheese Tempura

Chef Katsuya's twist on comfort food. Tempura with crab and mozzarella cheese served with a light sake soy sauce. 11.50

Crispy Soft Shelled Crab

Tantalizing soft shelled crab lightly flash fried on a bed of crispy seaweed with a side of citrus ponzu. 12

Edamame

Served warm and tossed lightly with salt. Small 6
Large 10

Agedashi Tofu 8

Sautéed Shishito Peppers 7

Stuffed Eggplant

Albacore and almonds in a sweet miso glaze served in a hollow eggplant. 11.50

Vegetable Tempura

Asparagus, onion, yam, shiitake mushroom. 10
Extra Special with shrimp. 16

SOUPS & SALADS

Classic Miso Soup

A Japanese Classic... green onion, tofu, and seaweed. 4

Mixed Green Salad 10

Mushroom Salad 10

Seafood Salad 18

Crispy Chicken Salad 15

Cajun Spiced Tuna Steak Salad 16

Tofu Salad 13

Nabeyaki Udon Soup

Succulent chicken, shrimp, and egg marinating in a steamy tempura broth with thick udon noodles. Japanese chicken soup for the soul! 14

SUSHI & SASHIMI

Sashimi Sampler

Chef's best. Assorted: tuna (3), yellowtail (2), salmon (2), halibut (2), scallop (1), and hokki clam (1). 35

Sushi Sampler

Chef Katsuya's best assortment... tuna, albacore, yellowtail, salmon, halibut, shrimp, octopus, fresh water eel, and egg, served with a California roll. 30

Raku Mori "Japanese Seafood Platter"

King crab legs, amaebi, tuna/octopus poke, kiwi scallop, oysters, mussels

for two 55

for three 70

Sushi / Sashimi

Fresh Water Eel 7

Sea Eel 7

Jumbo Clam 9/19

Albacore 6.50/15

Tuna 6.50/15

Yellowtail 6.50/16

Sweet Shrimp 7/15

Toro 10/24

Octopus 6/15

Salmon Egg 6/15

Crab 8

Bay Scallop 5

Add Fresh Wasabi 5

Sushi / Sashimi

Shrimp 5

Whitefish 6/14.50

Halibut 6/15.50

Egg 5

Smelt Egg 5

Seared Jumbo Scallop 6/15

Sea Urchin 8/17

Salmon 6/15

Squid 6/15

Kanpachi 7/17

Spanish Mackerel 6/16

Hokki Clam 5/13

SIDES

Rice 3

Cucumber Sunomono 5

Seaweed Sunomono 5

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FROM THE HOT KITCHEN

GREAT KOBE BEEF AND MORE

KOBE SIGNATURES...

Kobe Tobanyaki

Beef lovers dream with wild mushrooms. Served sizzling hot. 32

Kobe Filet with Foie Gras

Delicious medallions of foie gras served on top of tender Kobe beef. Smothered in Chef's plum wine reduction... a great dish! 29

Kobe Ribeye

12oz. Kobe ribeye. 38

Chicken Teriyaki 16

Panko Crusted Chicken with Stir Fried Vegetables 15

Grilled Lamb Chops

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

Berkshire Pork Tonkatsu Tenderloin. 18

MULTIPLE COURSE MEALS

Japanese Prix Fixe

Each meal includes *three* courses with your choice of teriyaki favorites.

Starter Course

Your choice of either traditional Japanese miso soup or a mixed green salad

Entrée Course

Your choice of teriyaki favorites
New York steak, chicken or salmon

Dessert

You choose... mochi ice cream or seasonal fruit

All Prix Fixe 25

FROM THE HOT KITCHEN

SEAFOOD

Miso Marinated Black Cod

A must try! This Katsuya signature uses sweet miso and the special taste of baked black cod to deliver unparalleled flavor. 22

Stripped Baze

Our whole striped bass served Szechuan style with two large fillets. Our Chef's most dynamic dish! 55

Lobster Dynamite

Half lobster sautéed with mushrooms and tossed in Chef's creamy dynamite sauce then baked to perfection. 23

Shrimp Tobanyaki with Mushrooms and Asparagus 16

Baked Salmon

With sansho caper sauce. 16

Grilled Yellowtail Collar 12

Cajun Style Halibut Cheeks

Served with asparagus. 16

Almond Crusted Scallops

Served with sea salt and lemon. 15.50

Grilled King Crab Legs

With garlic soy butter. 25

Katsuya's Tasting Menu

Best of the best signature dishes. All of the items that Chef Katsuya is famous for in one tasting menu. 65

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SPECIALTY STARTERS... KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño

Fresh yellowtail, ponzu, and jalapeño make for a guest favorite.
Light and refreshing. 18

Seared Tuna With Japanese Salsa

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch. 18

Baked Crab Handroll (2 rolls per order)

Baked snow crab lightly kissed with Chef's signature sauce wrapped with rice in soy paper... One taste will leave you wanting more. 15

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 to albacore sashimi. 16

Katsuya Ceviche

A light and refreshing blend of sashimi and citrus ponzu. 17

Halibut Wrapped with 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

Melts in your mouth. A rich, flavorful version of traditional albacore sashimi. 16
Add truffles for an unmatched experience. 36

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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

Served tossed in Chef's dynamite sauce. 14.50

Sunset Roll

Sweet freshwater eel, crunchy cucumber, and avocado make this a guest favorite. Drizzled with sweet eel sauce. 16

SSC Roll 17

BSC Roll 15

Spider Roll 15

Baked Crab Roll 8

Baked Shrimp Roll 12.50

Shrimp Tempura Roll 12.50

Special Katsuya Roll 16

BENTO BOXES

Vegetable Bento

Vegetable tempura, agedashi tofu, yasai itame, vegetable roll, sunomono, japanese pickles. 25

Katsuya Bento

Miso Cod, vegetable & shrimp tempura, assorted sashimi, tamago, albacore meatballs, nimono, sunomono. 32

Sushi Bento

Miso Cod, assorted nigiri, futomaki, inari sushi, albacore meatballs, tamago, nimono. 36

Classic Rolls h/c

Spicy Tuna Roll 7/8

Spicy Yellowtail Roll 7/8

California Roll 7/8

California Roll w/ smelt egg 8/9

Shrimp Roll 7/8

Tuna Roll 6/7

Cucumber Roll 4/5

Vegetable Roll 6/7

Scallop Roll 6/7

Salmon Skin Roll 5/6

Yellowtail Roll 7/8

Blue Crab Roll 7/8

Substitute soy paper 1

Add avocado 1.50

THE SBE COLLECTION

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