



FRI JAN 13 - FRI JAN 27  
2017



## DINNER MENU

### FIRST COURSE (choice of)

#### *Crispy Rice*

*The Original! Freshly made spicy tuna served on warm crispy rice*

#### *Octopus Carpaccio*

*Sashimi style with fresh herbs in a yuzu vinaigrette*

#### *Creamy Rock Shrimp*

*Crispy bite-size rock shrimp in a creamy, spicy sauce*

### SECOND COURSE (choice of)

#### *Omakase Sashimi*

*Assorted chef's selection of fresh sashimi*

#### *Miso Marinated Black Cod*

*A must-try dish! Sweet miso and the special taste of baked black cod*

#### *Wagyu Foie Gras*

*Delicious medallions of foie gras on top of tender wagyu beef in plum wine reduction*

### THIRD COURSE (choice of)

#### *Miso Chocolate Cake*

*Warm rich molten chocolate cake with chocolate crumble and vanilla ice cream*

#### *Mochi*

*Assorted mochi with seasonal fruit*

#### *Bread Pudding*

*Warm bread pudding with a walnut crumble and vanilla ice cream*

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**\$49** | TAX AND GRATUITY NOT INCLUDED

MENU AVAILABLE **EVERYDAY, 5PM-10PM**

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