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Menu by Chef Katsuya Uechi Katsuya LA Live Happy Hour Menu

Half Price Specialty Cocktails, Draft Beer, Select Wine, and Appetizers

Specialty Cocktails 16-8

Burning Mandarin

Absolut Mandarin Vodka, hand crushed serrano chili pepper, lemon, orange and cranberry juice

Watermelon Cucumber Mojito

Bacardi Rum, crushed seedless watermelon, English cucumbers, fresh mint and lime juice

Katsuya Fresh

Grey Goose vodka, Rock Sake, hand-crushed cucumbers and fresh lime juice

Kiwi Envy

Bombay Sapphire gin, St-Germain Elderflower liqueur, kiwis, fresh lime juice and sparkling water

Lychee Martini

Belvedere vodka and fresh lychee juice

White Grapefruit Cosmopolitan

Belvedere Pink Grapefruit vodka, Cointreau, fresh lime juice and white cranberry juice

The Dragon

Absolut Elyx vodka shaken with traditional Japanese flavorings of yuzu and ginger

Jasmine's Margarita

Avion Silver tequila, fresh pomegranate, lime and lemon juice

Samurai

Makers Mark bourbon served over rocks shaken with fresh yuzu juice and ginger

Samurai Reviver

Johnny Walker Black, Lillet Rose, St Germain, Yuzu Citrus and Pernod Absinthe

Jades's Addiction

El Silencio mezcal, lime juice, muddled Serrano chili and mint, aromatic bitters, splash of champagne

Rising Sun

Casamigos Blanco tequila, lime, grapefruit, coconut water, Cointreau, kaffir, agave nectar, mezcal-watermelon ice cube

Tequila Mockingbird

Avio Silver tequila, muddled red bell pepper, serrano chili and cucumber, Combier with freshly squeezed lime juice

Red Wine Selection

Charles Smith "Boom Boom" Syrah

Washington 11 5.5

White Wine Selection

Smoke Tree Chardonnay

California 12 6

Draft Beers

Bud Light 8 4

Stella Artois 8 4

Sapporo 8 4

Ommegang Pale Sour 12 6

Cold & Raw Starters

Crispy Rice with Spicy Tuna

Grilled sushi rice, topped with spicy tuna and jalapeno 17 8.5

Tuna Tartare Crisps

Crunchy Nori, Togarashi, Sesame dressing 14 7

2pc Baked Crab Hand Rolls

Baked snow crab and imitation crab, Chef's signature dynamite sauce, wrapped with rice in soy paper 19 9.5

Albacore Sashimi with Crispy Onion

Seared and thinly sliced with momiji ponzu, topped with crispy onion 19 9.5

Yellowtail Sashimi with Jalapeno

Thinly sliced with onion ponzu and jalapeno 22 11

Hamachi Sashimi with Cilantro

Thinly sliced with white onion ponzu, micro cilantro and jalapeno 21 10.5

Salmon Sashimi with Caviar

Japanese onion chutney, topped with caviar 22 11

Tomato Salad

Tofu, cucumbers, micro shiso 10 5

House Green Salad

Ginger Miso Vinaigrette, shaved vegetables, rice cracker 12 6

Truffle Ponzu Ceviche

A light and refreshing blend of sashimi and truffle ponzu citrus 17 8.50

Jidori Chicken Salad

Plum Vinaigrette, Napa Cabbage, Asian Greens 15 7.50

Hot Starters & Tempura

Edamame

Served warm and tossed lightly with salt 9 4.5

Spicy Edamame

Sweet, salty and spicy 11 5.5

Crispy Brussels Sprouts

Balsamic soy and toasted almonds 15 7.50

Vegetable Tempura

Seasonal vegetables served with soy-dashi broth 12 6
Add shrimp +5 2.50

Sauteed Shishito Peppers 9 4.5

Creamy Popcorn Rock Shrimp Tempura

Crispy bite-size shrimp tossed in creamy, spicy sauce 19 9.50

Classic Cut Sushi Rolls

California Cut Roll

Crunchy cucumber, creamy avocado and sweet crab wrapped in seaweed paper and rice 10 5

Spicy Tuna Cut Roll

Fresh Big Eye Tuna and creamy avocado wrapped in seaweed paper and rice 11 5.5

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