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Menu by Chef Katsuya Uechi  
Katsuya LA Live Happy Hour Menu

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

**Specialty Cocktails ±\$ 7.50**

**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

**Vitamin A**

Maestro Dobel tequila, lime and acai berry 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

**Geisha Lips**

Hennessy VS, sake, Cointreau, lemon juice and homemade raspberry puree

**Jades's Addiction**

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

**Bushido**

Knob Creek rye, Cointreau, orange juice, lemon juice, muddled basil with a sugar rim

**The Conquistador**

Casamigos Blanco tequila, blood orange puree, white cranberry juice, lemon juice and micro cilantro

**Red Wine Selection**

**Louis Martini Cabernet Sauvignon**

Sonoma County, CA ±\$ 5

**White Wine Selection**

**Flor de Campo Chardonnay**

Santa Barbara, CA ±\$ 6

**Draft Beers & 4**

**Bud Light**

**New Castle**

**Stella**

**Sapporo**

**Starters**

**Creamy Rock Shrimp**

Crispy bite-size shrimp tossed in creamy, spicy sauce ±\$ 9.50

**Edamame**

Served warm and tossed lightly with salt & 4

**Spicy Edamame**

Sweet, salty and spicy ±\$ 5

**Crispy Brussels Sprouts**

Balsamic soy and toasted almonds ±\$ 6.50

**Seasonal Vegetable Tempura**

Seasonal vegetables served with soy-dashi broth ±\$ 6  
Add shrimp +\$ 2.50

**Shrimp Tempura ±\$ 8**

**Sauteed Shishito Peppers & 4**

**Soft Shell Crab**

Soft shell crab lightly flash fried, served with crispy spinach and a side of citrus ponzu ±\$ 7.50

**Specialty Starters**

**Crispy Rice with Spicy Tuna**

Grilled sushi rice, topped with spicy tuna and jalapeno ±\$ 8

**Baked Crab Hand Rolls**

Baked snow crab and imitation crab, Chef's signature dynamite sauce, wrapped with rice in soy paper ±\$ 9

**Albacore Sashimi with Crispy Onion**

Seared and thinly sliced with momiji ponzu, topped with crispy onion ±\$ 9

**Yellowtail Sashimi with Jalapeno**

Thinly sliced with onion ponzu and jalapeno ±\$ 10

**Seared Tuna with Japanese Salsa**

Baby heirloom tomatoes with a Japanese touch ±\$ 9

**Halibut Usuzukuri**

Halibut sashimi delicately sliced with a hint of spicy and citrus ±\$ 8.50

**Salmon Sashimi with Caviar**

Japanese onion chutney, topped with caviar ±\$ 11

**Katsuya Ceviche**

A light and refreshing blend of sashimi and truffle ponzu citrus ±\$ 8.50

**Japanese Octopus Carpaccio**

Lemon herb relish with yuzu kosho ±\$ 8

**Classic Cut Sushi Rolls**

**California Cut Roll**

Crunchy cucumber, creamy avocado and sweet crab wrapped in seaweed paper and rice & 4

**Spicy Tuna Cut Roll**

Fresh Big Eye Tuna and creamy avocado wrapped in seaweed paper and rice & 4.5

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