

KATSUYA<sup>®</sup>  
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. 3.750

### **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. 2.250

### **Corn Tempura**

Corn fritters with smokey chipotle aioli. 2.950

### **Sautéed Shishito Peppers**

Flash-fried and tossed with a soy glaze. 2.250

### **Stuffed Eggplant**

Albacore and almonds in a sweet miso glaze, served in a hollow eggplant. 3.950

### **Crispy Brussel Sprouts**

Balsamic soy and toasted almonds. 2.950

### **Vegetable Tempura**

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

### **Chicken Karaage**

Japanese crispy chicken served with yuzu aioli and sweet ponzu. 3.250

## SALADS

### **Crispy Chicken Salad**

Asian salad mixed with rice noodles, wonton crisps and shredded chicken, served with a plum vinaigrette. 4.450

### **Mixed Green Salad**

Ponzu dressing and miso vinaigrette served on the side. 2.950

### **Mushroom Salad**

Warm sautéed Japanese mushrooms served on a bed of butter-lettuce. 3.950

### **Cucumber Sunomono**

Cucumbers in a sweet vinegar dressing. 1.950

### **Seaweed Sunomono**

Mixed seaweed in a sweet vinegar dressing. 1.950

## 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. 5.450

### **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. 2.950

### **Halibut Usuzukuri**

Halibut sashimi delicately sliced with a hint of spice and citrus. 3.950

### **Spicy Albacore Sashimi with Crispy Onion**

A crunchy twist on albacore sashimi. 4.450

### **Katsuya Ceviche**

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

### **Kiwi Scallops**

Jumbo scallops on top of sliced kiwi with yuzu vinaigrette. 5.250

### **Salmon Sashimi with Ikura**

Salmon sashimi lightly rolled with Japanese onion chutney, topped with tasty Ikura on a cucumber crisp. 4.450

### **Seared Albacore with Garlic Soy Lemon Butter**

A rich, flavorful version of albacore sashimi that melts in your mouth. 4.250

### **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 arugula. 5.950

### **Shrimp Croquette Sliders**

Panko-crusting shrimp gratin with cabbage slaw, sweet-hot mustard and tonkatsu sauce. 3.250

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

**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. 27.450

**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. 12.450

**NOODLES**

**Shoyu Ramen**

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

**Spicy Black Miso Ramen**

Spicy, garlicky miso chicken ramen with black sesame oil. 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 5.450

Braised Short Rib 5.950

*Add fried egg 0.250  
Add chili 0.250*

**SIDES**

Classic Miso Soup 1.450

Rice 0.750

Garlic Soy Broccolini 1.450

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. 13.950

**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. 5.950

**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 2.000

Eggplant 2.000

Asparagus 2.000

Maitake Mushroom 3.450

Artichoke 2.000

Enoki 3.450

Tomato 2.000

**Poultry**

Chicken 2.750

Chicken Wings 2.750

Chicken Meatballs 2.750

Stuffed Shrimp 2.750

Foie Gras 4.950

**Beef**

Skirt Steak 3.450

Beef Asparagus 2.950

Short Ribs 2.950

Suki Yaki Maki 3.950

**Seafood**

Shrimp 2.950

Yellowtail Collar 4.450

King Crab Legs 4.950

Lobster (Half) 11.450

**Rice**

Mochi 2.000

Yaki Onigiri 2.000

## SUSHI & SASHIMI

### Sashimi Sampler

Chef's best assorted tuna, yellowtail, salmon, halibut, scallop and hokki clam. 9.950

### Sushi Sampler

Chef's best assorted tuna, albacore, yellowtail, salmon, halibut, shrimp, octopus, 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	2.950	3.950
Albacore	1.950	3.950
Tuna	1.950	3.950
Yellowtail	2.450	4.250
Sweet Shrimp	1.950	3.950
Toro (Premium Tuna Belly)	4.950	6.950
Octopus	1.950	2.950
Ikura (Salmon Roe)	3.950	4.450
Crab	1.950	3.950
Bay Scallop	1.950	3.950
Shrimp	1.950	3.950
Whitefish	1.950	3.450
Halibut	1.950	3.950
Egg	1.950	3.950
Masago (Smelt Roe)	1.950	-
Seared Jumbo Scallop	2.950	3.950
Salmon	1.950	2.950
Squid	1.950	2.950
Kanpachi (Young Yellowtail)	1.950	3.950
Spanish Mackerel	1.950	3.950
Hokki Clam	1.950	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. 3.950

#### Sunset Roll

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 3.950

#### Double Double

Spicy yellowtail, spicy kanikama 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. 3.950

#### BSC Roll

Baked scallops in dynamite sauce over a California roll. 3.950

#### Spider Roll

Soft-shell crab, cucumber, avocado and ponzu. 4.950

#### Special Katsuya Roll

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper, and cucumber, served with wasabi ponzu on the side. 4.950

#### 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. 3.950

#### Shrimp Tempura Roll

Crispy shrimp tempura with cucumber and avocado. 2.950

### Classic Rolls

	<i>Hand Roll</i>	<i>Cut Roll</i>
Spicy Tuna	2.450	2.950
Spicy Yellowtail	2.450	2.950
California	1.950	2.450
Shrimp	1.950	2.450
Tuna	3.450	3.950
Cucumber	1.450	1.950
Vegetable	1.450	1.950
Scallop	2.450	2.950
Salmon Skin	1.950	2.450
Yellowtail	2.950	3.450
Blue Crab	1.950	2.450
Salmon	1.950	2.450

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

## 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





