

# 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."

## ELIXIRS

### Burning Mandarin

Mandarin with hand-crushed jalapeño, fresh lemon and orange juice with a splash of cranberry. 2.450

### Katsuya Crush

Fresh-pressed mint and raspberry, topped with 7UP and a squeeze of lime. 2.250

### Roses in Bloom

Crushed grapes finished with rose water, a refreshing floral combination. 2.250

### Isao Aoki

Fresh steeped ice tea with sweet lychee and tangy yuzu. 2.450

### Tropical X

Pineapple juice, with a hint of banana and lemon. 2.250

### Strawberry Fields

Hand crushed strawberries, cucumber and fresh pressed basil, topped with seltzer and a squeeze of lemon juice. 2.250

### American Dreamsicle

Orange swirled with vanilla, a perfect combination. 2.250

### Specialty Iced Teas

Youthberry and wild orange blossom mix 1.250

Jasmine Dragon 1.250

Earl Grey 1.250

## COLD BEVERAGES

### Soft Drinks

Pepsi 0.950

Diet Pepsi 0.950

Mirinda 0.950

7UP 0.950

Red Bull 1.450

Red Bull Sugarfree 1.450

### Water

Still 1.450

Sparkling 1.450

**Malt Beverage** 1.450

### Fruit Juices

Cranberry 1.750

Pineapple 1.750

Mango 1.750

Apple 1.750

Grapefruit 1.750

Orange 1.750

## DESSERT

### Double Chocolate Lava Cake

Molten chocolate cake garnished with salted caramel and crème Anglaise, served with vanilla ice cream. 2.950

### Warm Banana Crepe

Caramelized bananas and ice cream wrapped in a sweet crepe and served with macerated blueberries and a drizzle of chocolate. 2.750

### Passion Fruit Donuts

Sweet butter brioche coated in coconut glaze and topped with passion-fruit caramel. 2.750

### Mochi

Traditional rice-wrapped ice cream, served with seasonal fruit. 2.750

### Baked Apple

Caramel apple with crunchy walnut streusel served with vanilla ice cream. 2.750

### Espresso Brownie Bar

For the chocolate lover! Moist brownie, chocolate ice cream and decadent espresso ganache. 2.950

### Adzuki Profiteroles

Sweet red bean filled profiteroles with chocolate sauce, finished with a green tea dusting and ice cream. 2.750

### Ice Cream / Sorbet

Seasonal flavors and accompaniments. 2.750

## HOT BEVERAGES

### Hot Drinks

Cappuccino 1.450

Latte 1.450

Espresso 0.950

Double Espresso 1.450

French Press *Small* 1.250 *Large* 1.450

### Specialty Hot Teas

Matcha 1.250

Jasmine Dragon 1.250

Earl Grey 1.250

Sweet Asian Pear (white tea) 1.250

Wild Orange Blossom (decaf) 1.250