

KATSUYA®

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 (Sh)

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 60

Corn Tempura

Corn fritters with smokey chipotle aioli. 40

Crispy Soft-Shell Crab (Sh)

Tempura soft-shell crab served with tartar sauce and ponzu. 70

Edamame (V)

Served warm and tossed lightly with salt. 30

Spicy Edamame (V)

Sweet, salty and spicy. 40

Sautéed Shishito Peppers (V)

Blistered and caramelized. 50

Crispy Brussel Sprouts (N)

Balsamic soy and toasted almonds. 45

Vegetable Tempura (V)

Asparagus, onion, yam, shiitake mushroom, green bean, carrot and zucchini.

58 *Add Shrimp* 25

Chicken Karaage

Japanese crispy chicken served with yuzu aioli and sweet ponzu. 52

Seared Tuna Tacos

Seared tuna tacos served with a Japanese salsa, cilantro and an avocado puree. 75

SALADS

Crispy Chicken Salad

Asian salad mixed with rice noodles, wonton crisps and shredded chicken, served with a plum vinaigrette. 70

Mixed Green Salad

Ponzu dressing and miso vinaigrette served on the side. 52

Mushroom Salad

Warm sautéed Japanese mushrooms served on a bed of butter lettuce. 62

Cucumber Sunomono

Cucumbers in a sweet vinegar dressing. 35

Seaweed Sunomono

Mixed seaweed in a sweet vinegar dressing. 35

Crab Salad (Sh)

Shaved cucumbers, avocado and mixed greens with dashi vinaigrette. 52
Add snow crab 79

*(Sh) Shellfish (N) Nuts (V) Vegetarian
Please inform your server of any allergies or dietary restrictions.*

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño

Fresh yellowtail, onion ponzu and jalapeño make for a guest favorite.
Light and refreshing. 70

Seared Tuna with Japanese Salsa

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch. 84

Baked Crab Hand Rolls (Sh)

Baked snow crab lightly drizzled with chef's signature sauce and wrapped with rice and soy paper. One taste will leave you wanting more. 53

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. 52

Crispy Rice Duck Confit

Duck confit, foie gras and scallions over crispy rice. 52

Spicy Albacore Sashimi with Crispy Onion

A crunchy twist on albacore sashimi. 75

Katsuya Ceviche

A light and refreshing blend of sashimi and citrus ponzu. 75

Salmon Sashimi with Caviar

Salmon sashimi lightly rolled with Japanese onion chutney, topped with tasty caviar on a cucumber crisp. 130

Edamame Hummus (N) (V)

Organic edamame mixed with tahini and spices, topped with a salad of olives and tomato and served with grilled pita. 49

Halibut Usuzukuri

Halibut sashimi delicately sliced with a hint of spice and citrus. 105

Japanese Octopus Carpaccio

Lemon-herb relish with yuzu kosho. 84

Wagyu Sliders

Grilled Wagyu burgers topped with spiced aioli, mustard onions, American cheese and arugula. 84

Shrimp Croquette Sliders (Sh)

Panko-crusted shrimp gratin with cabbage slaw, mustard and sweet tonkatsu sauce. 61

FROM THE HOT KITCHEN GREAT WAGYU BEEF & MORE

Wagyu Tobanyaki

A beef lover's dream, served sizzling hot with wild mushrooms. 275

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! 255

Wagyu Ribeye

Wagyu ribeye served over maitake mushrooms with truffle butter. 295

Wagyu Tenderloin Yakitori

Robata-grilled tenderloin with nikiri soy. 245

Grilled Lamb Chops

Four delicious chops served with a ginger scallion pesto and Chef Katsuya's miso reduction. 190

Braised Short Rib

Served with wasabi mashed potatoes and roasted candied carrots. 115

NOODLES

Shoyu Ramen

Classic Tokyo-style ramen with marinated egg and chicken char siu, in chicken seafood broth. 85

Nabeyaki Udon (Sh)

Braised udon noodles with chicken, shrimp tempura, soft egg and vegetables in shiitake dashi broth. 75

Seafood Yakisoba (Sh)

A traditional Japanese dish. Pan fried noodles tossed with shrimp, mussels, stuffed calamari and mixed vegetables 95

TERIYAKI

Salmon 99

Chicken 79

N.Y. Strip Steak 159

BOPS

Sizzling rice hot pot with our signature sweet soy bop sauce

Japanese Mushroom 85

Braised Short Rib 105

Miso Cod 85

Add fried egg 5

Add chili 5

SIDES

Classic Miso Soup 22

Rice 15

Garlic Soy Broccolini 32

Wasabi Mashed Potato 22

Seafood Soup (Sh) 42

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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. 180

Stripped Baze

Our famous striped bass served as Szechuan-style filets. Chef Katsuya's most dynamic dish! *Half* 145, *Whole* 210

Lobster Dynamite (Sh)

A half lobster sautéed with mushrooms and tossed in Chef's creamy dynamite sauce, then baked to perfection. 195

Grilled Salmon

With Sancho tomato caper sauce. 105

Shrimp Tobanyaki (Sh)

Served with mushrooms and asparagus. 95

ROBATA

Traditional Japanese charcoal grill

Vegetables

Corn 32

Zucchini 32

Asparagus (V) 40

Maitake Mushroom 42

Artichoke (V) 42

Poultry

Chicken 42

Chicken Wings 50

Chicken Meatballs 42

Stuffed Shrimp (Sh) 43

Foie Gras 75

Seafood

Shrimp (Sh) 42

Yellowtail Collar 69

Lobster (*Half*) (Sh) 155

Beef

Skirt Steak 52

Beef Asparagus 62

Short Ribs 52

SUSHI & SASHIMI

Sashimi Sampler (Sh)

Chef's best assorted tuna, yellowtail, salmon, red snapper, snow crab, octopus and egg. 165

Sushi Sampler (Sh)

Chef's best assorted tuna, albacore, yellowtail, salmon, red snapper, shrimp, octopus, freshwater eel and egg, served with a California roll. 165

Chirashi Sushi

Assorted Sashimi atop sushi rice with ginger, sesame and soy. 149

	<i>Sushi</i>	<i>Sashimi</i>
Freshwater Eel	(2) 45	(6) 75
Albacore	(2) 40	(6) 45
Tuna	(2) 50	(6) 70
Yellowtail	(2) 40	(6) 60
Toro (Premium Tuna Belly)	(2) 69	(4) 99
Ikura (Salmon Roe)	(2) 59	69
Crab (Sh)	(2) 52	(8) 82
Jumbo Scallop (Sh)	(2) 52	72
Shrimp (Sh)	(2) 25	(6) 45
Egg	(2) 22	(6) 26
Salmon	(2) 30	(6) 40
Red Snapper	(2) 50	(6) 75
Octopus	(2) 30	(6) 50
Halibut	(2) 45	(6) 85
Uni (Sh)	(2) 160	(6) 220
Aji	(2) 40	(6) 70

SUSHI ROLLS

Classic Rolls

Spicy Tuna Roll

Tuna mixed with a creamy, spicy sauce and green onion, rolled with cucumber. 62

Shrimp Roll (Sh)

Diced shrimp mixed with Japanese mayo and masago. 43

Tuna Roll

Fresh Tuna with wasabi. 52

Cucumber Roll (V)

Crunchy cucumber and sesame seed. 32

Negi Toro Roll

Premium tuna belly with green onion. 75

Vegetable Roll (V)

Asparagus, cucumber, avocado, sprouts, yamagobo and green onion rolled together to create a delicious, healthy roll. 42

California Roll (Sh)

Tasty kanikama, cucumber and avocado. An American classic. 52

Yellowtail Roll

Fresh yellowtail and green onion. 62

Salmon Roll

Salmon and wasabi. Very traditional. 42

Substitute soy paper 9
Add avocado 5
Add fresh wasabi 15

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Specialty Rolls

Rainbow Roll (Sh)

Chef's best assorted sashimi and avocado on top of our traditional California roll. 75

Rock Shrimp Tempura Roll (Sh)

Tossed in a creamy, spicy sauce over a spicy tuna roll. 85

Sunset Roll

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 75

Double Double

Spicy yellowtail and cucumber rolled and topped with thinly sliced yellowtail, serrano chili and onion ponzu. 85

SSC Roll (Sh)

Sautéed shrimp with asparagus and mushrooms over a California roll. 62

Spider Roll (Sh)

Soft-shell crab, cucumber, avocado and ponzu. 75

Special Katsuya Roll (Sh)

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper, and cucumber, served with wasabi ponzu on the side. 75

The Hollywood (Sh)

Shrimp tempura, spicy kanikama, avocado and cucumber roll topped with spicy albacore. 75

Shrimp Tempura Roll (Sh)

Crispy shrimp tempura with cucumber and avocado. 55

Corn Crunch Roll (Sh)

Sautéed shrimp and avocado rolled with crispy corn tempura, drizzled with yakitori sauce. 65

Salmon Lemon Roll

Tempura salmon and asparagus, topped with thinly sliced salmon, lemon and black tobiko. 65

*Substitute soy paper 9
Add avocado 5
Add fresh wasabi 15*

KIDS' MEALS

New York Steak Teriyaki

Served with vegetable and shrimp tempura and a California roll. 99

Chicken Teriyaki

Served with vegetable and shrimp tempura and a California roll. 72

Sushi Kid's Meal (Sh)

Tuna, shrimp, salmon, freshwater eel and a California roll. 72





