

# Omakase Kaiseki Dinners 懐石

## KOCHO (4 courses)

## 胡蝶

83

*Kocho – sake pairing (three) \$20*

### **chawan-Mushi** 茶碗むし

*velvety smooth savory steamed egg broth with, shrimp, scallop and chicken*

### **yakimono** 銀だら西京焼き

*yuan marinated grilled alaskan black cod filet*

### **omakase sushi** おまかせ寿司

*Katsura signature chef's selection sushi*

### **mizumono** 甘味

*dessert – champagne & asian pear sorbet with Grand Marnier soaked berries*

## KIRITSUBO (4 courses)

## 桐壺

110

*Kiritsubo- sake pairing (three) \$20*

### **Crab, White Asparagus & Avocado Salad** アスパラガスとアボガドのサラダ

*Alaskan king crab, white asparagus, avocado dressed with our no-oil ponzu dressing*

### **Lobster thermidor Mikado** ロブスター帝焼き

*oven baked lobster, covered with imperial sauce*

### **Wagyu** 和牛サーロイン

*premium selected wagyu beef striploin (5oz)*

### **mizumono** 甘味

*dessert – champagne & asian pear sorbet with Grand Marnier soaked berries*

## STARTERS 前菜

<b>Appetizer Sushi</b> 寿司 <i>assorted nigiri sushi accompanied by maki rolls</i>	15
<b>Appetizer Sashimi</b> 刺身三種 <i>three kinds of market fresh sashimi</i>	19
<b>Appetizer Tempura</b> 天麩羅 <i>shrimp &amp; assorted vegetable tempura</i>	18
<b>Black Cod Gindara</b> 銀だら柚庵焼き <i>grilled Akaskan BLach Cod filet marinated yuan sauce</i>	21
<b>Caramari Ika shoga</b> いか生姜焼き <i>grilled squid flight express from Japan</i>	16
<b>Hamachi kama</b> はまちかまの塩焼き <i>grilled yellowtail collar served with served with ponzu vinegar</i>	19
<b>Soft Shell Crab</b> ソフトシェルクラブ <i>Boston soft-shell crab, deep fried</i>	18
<b>Chicken yakitori</b> 焼きとり <i>grilled teriyaki chicken skewers</i>	11
<b>Chicken karaage</b> 若鶏の唐揚げ <i>deep fried tender chicken marinated in ginger and garlic tamari sauce</i>	14
<b>Pork belly simmered</b> 豚の角煮 <i>simmered pork belly Nagasaki style</i>	13
<b>Beef Kushiyaki</b> 牛の串焼き <i>skewer of grilled AAA tenderloin beef marinated in ginger and garlic tamari sauce</i>	13
<b>Chawan-Mushi</b> 茶碗むし <i>velvety smooth savory steamed egg broth with shrimp, scallop and chicken</i>	13
<b>Agedashi Tofu</b> 揚げだし豆腐 <i>deep fried tofu in dashi broth soup</i>	9
<b>Edamame</b> えだまめ <i>steamed and sprinkled with sea salt</i>	6

## SOUPS & SALADS 椀物とサラダ

<b>Tofu Miso Soup</b> 信州味噌椀 <i>shinshu miso soup with tofu</i>	5
<b>Nameko Miso Soup</b> なめこ味噌椀 <i>shinshu miso soup with nameko mushrooms</i>	7
<b>Kakitama Soup</b> 玉子散らし椀 <i>clear chicken broth egg-drop soup</i>	5
<b>Crab, White Asparagus &amp; Avocado Salad</b> アスパラガスとアボガドのサラダ <i>Alaskan king crab, white asparagus, avocado dressed with our no-oil ponzu dressing</i>	18
<b>Okinawa “Long Life” Seaweed Sunomono</b> 海藻酢の物 <i>selected Okinawa seaweeds dressed with our sweet light vinegar</i>	14
<b>Katsura-Mori Salad</b> 桂盛りサラダ <i>fresh lettuce, radicchio, shrimp, chicken and olives tossed with a light house dressing</i>	13
<b>Nishiki-Mori Salad</b> 錦盛りサラダ <i>fresh lettuce and radicchio tossed with a light house dressing</i>	7

## From the SUSHI BAR 寿司・刺身

<b>Omakase Sashimi</b> 特上おまかせ刺身 <i>chef's choice – a special selection of market fresh assorted sashimi</i>	88
<b>Omakase Sushi and Sashimi combination</b> 特上おまかせ寿司と刺身の盛り合わせ <i>chef's choice – a premium selection of market fresh assorted sashimi and sushi</i>	63
<b>Omakase Sushi</b> 特上おまかせ寿司 <i>chef's choice – a premium selection of market fresh assorted nigiri sushi</i>	47
<b>Sushi and Sashimi combination</b> 寿司と刺身の盛り合わせ <i>an “introductory” sushi and sashimi platter featuring rolls, nigiri sushi and fresh sashimi</i>	40
<b>Edo-Mae Sushi</b> 江戸前寿司 <i>nine kinds of nigiri sushi with yellowtail maki</i>	35
<b>Medley of Sushi</b> にぎりと巻物の盛り合わせ <i>an “introductory” sushi platter featuring futo-maki, california rolls and nigiri sushi</i>	29
<b>Lobster Tempura Roll</b> ロブスターロール <i>Katsura signature roll. 5oz Canadian lobster in crispy tempura rolled with golden tobiko</i>	26
<b>Dynamite Roll</b> ダイナマイトロール <i>shrimp in a crispy tempura and spicy salmon rolled with avocado</i>	20

## MAIN COURSES    メインコース

<b>Wagyu Premium</b> 超特選和牛ステーキ	<b>64</b>
<i>grilled selected AAAA, Marble Level 9, super premium Wagyu (5 oz.)</i>	
<b>Lobster &amp; AAA Beef Teriyaki</b> ロブスターと牛フィレ照焼き	<b>50</b>
<i>Pan fried lobster with sake glazed and selected premium AAA filet mignon grilled with teriyaki sauce</i>	
<b>Katsura Special Moriwase</b> サーロインと天ぷら盛り合わせ	<b>44</b>
<i>grilled selected AAA sirloin beef, assorted tempura and yakitori chicken</i>	
<b>Sirloin of Beef Teriyaki</b> サーロイン照り焼き	<b>42</b>
<i>grilled selected AAA sirloin beef</i>	
<b>Chicken Teriyaki &amp; Beef tenderloin skewers</b> 若鶏と牛串焼き	<b>32</b>
<i>chicken teriyaki and AAA tenderloin beef skewers</i>	
<b>Salmon Teriyaki</b> サーモン照り焼き	<b>34</b>
<i>oven-baked atlantic salmon with teriyaki sauce</i>	
<b>Assorted grilled fish</b> 焼き魚三種盛り合わせ	<b>46</b>
<i>oven-baked atlantic salmon, black cod and yellowtail</i>	
<b>Grilled Unagi on Steamed Rice “Hitsu mabushi”</b> うなぎ櫃まぶし	<b>35</b>
<i>BBQ eel grilled at your table mixed with scallions, nori and wasabi</i>	
<b>Seafood Udon Hot Pot</b> うどん寿き	<b>28</b>
<i>Sanuki style udon noodle hot-pot with Alaskan king crab, deep-sea scallops, black tiger shrimp &amp; fresh seasonal vegetables</i>	
<b>Assorted Tempura</b> 天麩羅盛り合わせ	<b>29</b>
<i>black tiger shrimp (7 pcs) shitake mushroom and seasonal vegetable tempura</i>	
<b>Sukiyaki (prepared at your table, for two)</b> すき焼き	<b>80</b>
<i>a selection of thinly sliced AAA beef rib-eye cooked in sweet rice wine and soy sauce, accompanied by hakusai cabbage, scallions, shitake and enoki mushrooms, onion, and tofu</i>	
<b>Shabu-Shabu (prepared at your table, for two)</b> しゃぶしゃぶ	<b>80</b>
<i>a selection of thinly sliced AAA beef rib-eye cooked in a clear seaweed broth, accompanied by hakusai cabbage, scallions, shitake and enoki mushrooms, tofu, and shirataki noodles. Served with two kinds of dipping sauce – ponzu sauce and Katsura’s own creamy sesame sauce</i>	

## FAMILY SPECIALS

### ファミリースペシャル

Available only on SUNDAY. (日曜日のみのご提供)

#### **Shikigozen** 四季御膳 (重ね弁当)

46

*Katsura's signature bento box – a tempting combination of grilled black cod, Shrimp tempura and sashimi served in a traditional three-layer lacquer bento box*

#### **Gindara Plate** 銀だらプレート

38

*grilled alaskan black cod filet kyoto miso marinated, mixed shrimp tempura with steamed rice and assorted vegetables  
(Includes soup, salad and green tea ice-cream)*

#### **Suyatem Plate** すや天プレート

32

*Assorted nigiri sushi, shrimp tempura with chicken yakitori and steamed rice  
(Includes soup, salad and green tea ice-cream)*

#### **Mixed Plate** ミックスプレート

32

*Mixed shrimp tempura, grilled teriyaki chicken and AAA tenderloin beef skewers with steamed rice and assorted vegetables  
(Includes soup, salad and green tea ice-cream)*