

Omakase Kaiseki Dinners 懐石

KOCHO (4 courses)

胡蝶

85

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

113

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 超特選和牛サーロイン *premium selected U.S.wagyu beef striploin (5oz)*

mizumono 甘味

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

STARTERS 前菜

Appetizer Sushi 寿司 <i>assorted nigiri sushi accompanied by maki rolls</i>	16
Appetizer Sashimi 刺身三種 <i>three kinds of market fresh sashimi</i>	19
Appetizer Tempura 天麩羅 <i>shrimp & assorted vegetable tempura</i>	19
Soft Shell Crab ソフトシェルクラブ <i>Boston soft-shell crab, deep fried</i>	19
Black Cod Gindara 銀だら柚庵焼き <i>grilled Akaskan black cod filet marinated sake, mirin, soy sauce</i>	22
Lobster thermidor Mikado ロブスター帝焼き <i>oven baked Maritime lobster (1/2), covered with imperial sauce</i>	22
Caramari Ika shoga いか生姜焼き <i>grilled squid air express from Japan</i>	16
Hamachi kama はましかまの塩焼き <i>grilled yellowtail collar served with served with ponzu vinegar</i>	18
Chicken yakitori 焼きとり <i>grilled teriyaki chicken skewers</i>	12
Beef Kushiyaki 牛の串焼き <i>skewers of grilled tenderloin beef marinated in ginger and garlic tamari sauce</i>	15
Chawan-Mushi 茶碗むし <i>velvety smooth savory steamed egg broth with shrimp, scallop and chicken</i>	14
Agedashi Tofu 揚げだし豆腐 <i>deep fried tofu in dashi broth soup</i>	10
Edamame えだまめ <i>steamed and sprinkled with sea salt</i>	6

SOUPS 椀物

Tofu Miso Soup 信州味噌椀 <i>shinshu miso soup with tofu</i>	5
Nameko Miso Soup なめこ味噌椀 <i>shinshu miso soup with nameko mushrooms</i>	7
Kakitama Soup 玉子散らし椀 <i>clear chicken broth egg-drop soup</i>	5

SALADS サラダ

- Crab, White Asparagus & Avocado Salad** アボガドと蟹のサラダ 18
Alaskan king crab, white asparagus, avocado dressed with our no-oil ponzu dressing
- Okinawa “Long Life” Seaweed Sunomono** 海藻酢の物 14
selected Okinawa seaweeds dressed with our sweet light vinegar
- Katsura-Mori Salad** 桂盛りサラダ 13
fresh lettuce, radicchio, shrimp, chicken and olives tossed with a light house dressing
- Nishiki-Mori Salad** 錦盛りサラダ 7
fresh lettuce and radicchio tossed with a light house dressing

From the SUSHI BAR 寿司・刺身

- Omakase Sashimi** 特上おまかせ刺身 89
chef's choice – a special selection of market fresh assorted sashimi
- Omakase Sushi and Sashimi combination**
特上おまかせ寿司と刺身の盛り合わせ 65
chef's choice – a premium selection of market fresh assorted sashimi and sushi
- Omakase Sushi** 特上おまかせ寿司 49
chef's choice – a premium selection of market fresh assorted nigiri sushi
- Sushi and Sashimi combination** 寿司と刺身の盛り合わせ 43
our “introductory” sushi and sashimi platter featuring rolls, nigiri sushi and fresh sashimi
- Edo-Mae Sushi** 江戸前寿司 37
nine kinds of nigiri sushi with yellowtail maki
- Medley of Sushi** にぎりと巻物の盛り合わせ 31
our “introductory” sushi platter featuring futo-maki, california rolls and nigiri sushi
- Lobster Tempura Roll** ロブスターロール 28
Katsura signature roll. 5oz Canadian lobster in crispy tempura rolled with golden tobiko
- Dynamite Roll** ダイナマイトロール 21
shrimp in a crispy tempura and spicy salmon rolled with avocado
- Harajuku Pop Sushi Pizza** トロント発祥の寿司ピザ 21
Katsura's interpretation of this pop-culture favorite

MAIN COURSES メインコース

- Wagyu Premium** 超特選和牛ステーキ 66
grilled selected AAAA, Marble Level 9, super premium Wagyu (5 oz.)
- Lobster & Filet mignon Beef Teriyaki** ロブスターと牛フィレ照焼き 52
Pan fried Havana lobster with sake glazed
and selected premium AAA filet mignon grilled with teriyaki sauce
- Katsura Special Moriwase** サーロインと天ぷら盛り合わせ 46
grilled selected AAA sirloin beef, assorted tempura and yakitori chicken
- Sirloin of Beef Teriyaki** サーロイン照り焼き 44
grilled selected AAA sirloin beef
- Chicken Teriyaki** 若鶏照焼き 34
tender chicken breast teriyaki
- Black Cod Gindara & Lobster Mikado** 銀だらとロブスター 47
grilled Akaskan black cod and oven baked Maritime lobster (1/2), covered with imperial sauce
- Assorted grilled fish** 焼き魚三種盛り合わせ 47
grilled atlantic salmon, black cod and yellowtail
- Salmon Teriyaki** サーモン照り焼き 35
oven-baked atlantic salmon with teriyaki sauce
- Grilled Unagi on Steamed Rice "Hitsu mabushi"** うなぎ櫃まぶし 37
BBQ eel grilled at your table mixed with scallions, nori and wasabi
- Seafood Udon Hot Pot** うどん寿き 29
Sanuki style udon noodle hot-pot with Alaskan king crab, deep-sea scallops,
black tiger shrimp & fresh seasonal vegetables
- Assorted Tempura** 天麩羅盛り合わせ 29
black tiger shrimp (7 pcs) shitake mushroom and seasonal vegetable tempura
- pan seared Scallops** 帆立貝バター焼き 47
Pan seared deep sea Nova Scotia scallops, sake glazed
- Sukiyaki (prepared at your table, for two)** すき焼き 82
a selection of thinly sliced AAA beef rib-eye cooked in sweet
rice wine and soy sauce, accompanied by assorted seasonal vegetables and tofu
- Shabu-Shabu (prepared at your table, for two)** しゃぶしゃぶ 82
a selection of thinly sliced AAA beef rib-eye cooked in a clear seaweed
broth, accompanied by assorted seasonal vegetables and tofu. Served with
two kinds of dipping sauce – ponzu sauce and Katsura's own creamy sesame sauce

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)

47

*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
(Includes soup, salad and green tea ice-cream)*

Gindara Plate 銀だらプレート

39

*grilled alaskan black cod filet marinated in sake, mirin and soy sauce, tempura shrimp and tempura vegetables with steamed rice and assorted vegetables
(Includes soup, salad and green tea ice-cream)*

Suyatem Plate すや天プレート

33

*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

33

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