

BAHA MAR  
**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. With specialty cocktails, unique rolls and spectacular sushi and sashimi platters, Chef Uechi skillfully translates Japanese flavors to the American palate. His accolades, combined with the sleek setting and sbe's signature level of service, have made Katsuya one of OpenTable's "50 Hottest Restaurants in the U.S."



For your convenience, a suggested 15% gratuity will be added on all checks. Katsuya is a cashless environment. Should you have any dietary requirements or allergies, please notify your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All prices displayed are subject to 12% VAT and 15% Service Charge.

## STARTERS

### **Creamy Rock Shrimp**

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 26

### **Edamame**

Served warm and tossed lightly with salt. 8

Make it spicy +1

### **Sautéed Shishito Peppers** 11

### **Seasonal Vegetable Tempura** 14

### **Crispy Brussels Sprouts**

Balsamic soy and toasted almonds. 14

### **Gyoza**

Made with Heritage Berkshire Pork. 23

### **Conch-oyaki**

Local conch, prepared in traditional Japanese style. 16

## SOUPS & SALADS

### **Miso Soup**

A Japanese classic... green onion, tofu, and seaweed. 5

### **Crispy Chicken Salad**

Asian salad mixed with rice noodles, wonton crisps and shredded chicken.

Served with a plum vinaigrette. 16

### **Katsuya Green Salad**

Miso vinaigrette, shaved vegetables. 12

### **Cucumber Seaweed Sunomono**

Pickled Japanese cucumber, Wakame, ponzu vinaigrette sesame seed. 12

### **Conch Salad**

Potter's Cay conch, fresh coconut. 18

## SPECIALTY STARTERS ~ KATSUYA SIGNATURES

### **Yellowtail Sashimi with Jalapeño**

Thinly sliced with ponzu and jalapeño. 24

### **Seared Tuna with Japanese Salsa**

Baby heirloom tomatoes with a Japanese touch. 26

### **Baked Crab Hand Rolls**

Baked snow crab, Chef's signature dynamite sauce, wrapped with rice in soy paper. 19

### **Crispy Rice with Spicy Tuna**

Grilled sushi rice, topped with spicy tuna and jalapeño. 18

### **Wahoo Sashimi with Crispy Onion**

Thinly sliced, seared with momiji ponzu, light crispy onion. 22

### **Katsuya Ceviche**

A light and refreshing blend of sashimi and truffle ponzu citrus. 25

### **Salmon Sashimi with Caviar**

Japanese onion chutney, topped with caviar. 26

### **Japanese Octopus Carpaccio**

Lemon herb relish with yuzu kosho. 25

## FROM THE HOT KITCHEN GREAT WAGYU BEEF, SEAFOOD AND MORE

### **A5 Wagyu Fried Rice**

Inspired by yoshoku style omurice. 68  
Serves up to 4 people

### **Wagyu with Foie Gras**

Delicious medallions of foie gras served on top of tender Wagyu beef, smothered in Chef's plum wine reduction...a great dish! 48

### **Wagyu Tobanyaki**

A beef-lover's dream, served sizzling hot with wild mushrooms. 44

### **Seafood Yaki Soba**

Ramen noodle stir-fry with green onion & golden chives. 27

### **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. 36

### **Striped Bass**

Our famous striped bass served with a Szechuan-style sauce. 31

### **Lobster Dynamite**

A whole lobster sauteed with mushrooms and tossed in Chef's creamy dynamite sauce, then baked to perfection. 64

### **Salmon on Cedar**

Grilled over a cedar board to add earthiness and topped with a tomato, caper, and sansho peppercorn sauce. 30

### **Shrimp Tobanyaki**

Japanese mushrooms, asparagus. 22

### **Katsuya's Tasting Menu**

The best of the best signature dishes! All of the items that Chef Katsuya is famous for in one tasting menu. 85

## SUSHI AND SASHIMI

### Sushi or Sashimi Sampler

Chef's best assorted fish variety. 38/42

### Local + Wild Caught Sushi or Sashimi Sampler 65/80

#### Sushi / Sashimi

Freshwater Eel 14/23

Wahoo 12/23

Yellowtail 12/23

Super Toro 32/60

Salmon Egg 14/23

Sea Eel 13/24

Tuna 16/32

Snapper 14/23

King Crab 20/32

#### Sushi / Sashimi

Shrimp 12/21

Tamago 9/19

Sea Urchin 22/MP

Squid 12/21

Halibut 14/23

Salmon 14/23

Kanpachi 17/32

Octopus 14/32

Conch 12/23

## JAPANESE CHARCOAL ROBATA

### Vegetables

Maitake Mushroom

14

Eggplant

10

Asparagus

12

Corn

12

### Meat

Kakuni Pork Belly

26

Chicken Teriyaki

22

Lamb Chops

27

Chicken Negima

18

American Wagyu Ribeye 24oz

105

Japanese A5 NY

34 per oz

(3 oz mininum)

### Seafood

King Crab Legs

48

Octopus

24

Hamachi Collar

24

## SPECIALTY AND CLASSIC ROLLS

### *Specialty Rolls*

#### **Lobster Roll**

Cajun spiced lobster on a California roll with Dynamite Sauce. 38

#### **Rainbow Roll**

Chef's best assorted sashimi and avocado on top of our traditional California roll. 23

#### **Rock Shrimp Tempura Roll**

Tossed in a creamy, spicy sauce over a spicy tuna roll. 28

#### **Sunset Roll**

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 22

#### **Salmon Lemon Roll**

Delicious tempura salmon roll topped with salmon sashimi, thinly sliced lemon, yuzu aioli and wild American paddlefish caviar. 26

#### **Special Katsuya Roll**

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper, and cucumber, served with wasabi ponzu on the side. 24

#### **Shrimp Tempura Roll 18**

### *Classic Rolls (hand/cut)*

#### **Negi Toro**

Hosomaki, scallions 34

#### **Spicy Tuna Roll 14**

#### **Spicy Yellowtail Roll 12**

#### **California Roll 12**

#### **Cucumber Roll 8**

#### **Vegetable Roll 9**

#### **Yellowtail Roll 12**

#### **Tuna Roll 12**

#### **Salmon Roll 12**

Substitute Soy Paper	1
Add Avocado	2
Add Fresh Wasabi	5