

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."

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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 (3 oz minimum)	34 per oz

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

Substitue Soy Paper	1
Add Avocado	2
Add Fresh Wasabi	5

BAHA MAR

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KIDS MENU

Mix Green Salad

house made ginger dressing 10

Vegetable Sushi Roll 9

Kids Shrimp and Vegetable Fried Rice 15

Crispy Chicken Strips

french fries 12

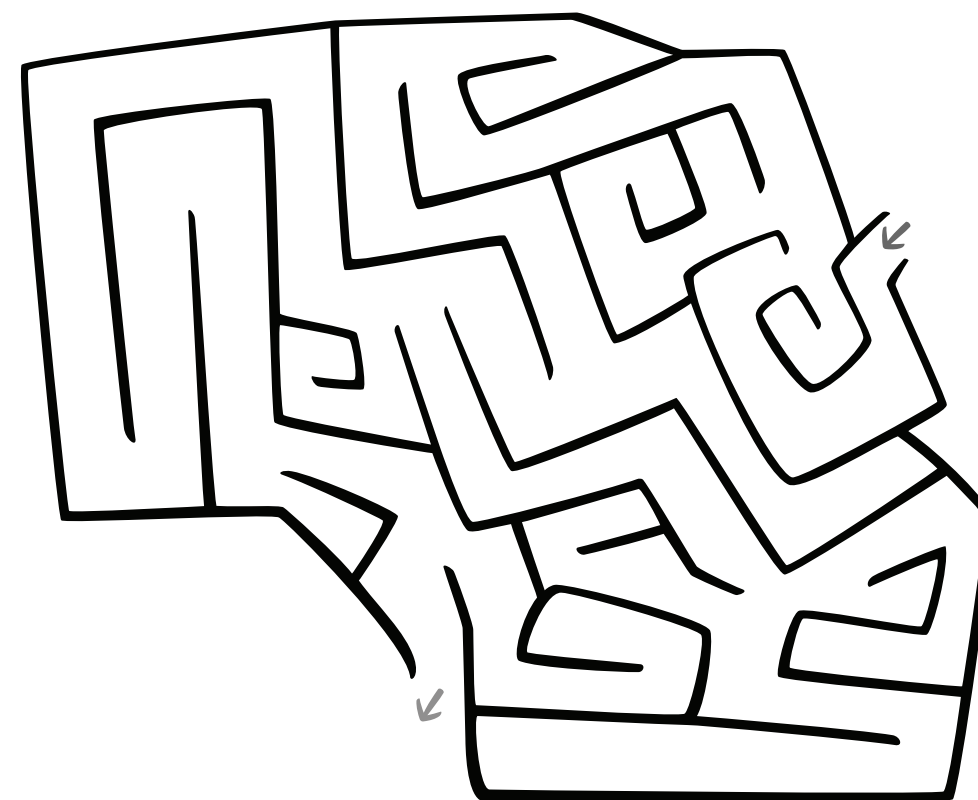
Kids Chicken Teriyaki

broccolini 14

Roasted Salmon

with seasonal vegetables 15

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