

## SUSHI BAR CRAFTED SELECTIONS

Sushi Moriawase 8 pieces of assorted nigiri and 8 pieces of maki roll	65
Sashimi Moriawase 15 pieces of premium chef selected sashimi	85
Seasonal Sushi 10 pieces of chef selected nigiri and 8 pieces of signature maki roll	145
Seasonal Sashimi 30 pieces of assorted sashimi	150
Osetra Caviar Masterpiece (G,SF,SS,S) showcasing caviar in a multitude of handcrafted dishes including wagyu crispy rice, toro tartar, botan ebi, alaskan king crab, oyster or uni sake ponzu shooters	350

## SIDES

Corn Ribs (G,S,SS) shichimi citrus butter	12
Asparagus (D) yuzu aioli	12
Broccolini (G,V,S) garlic butter, sake-soy, bonito	12
Eggplant (D,G,SS,S) miso glaze	10
Kimichi (SF,G) pickled vegetables	12
Egg Fried Rice (G,SS,S) pan fried rice with egg, bell pepper, green onion	20

## ADD ON SAUCES

Spicy Mayo	3
Teriyaki	5
Eel Sauce	5
Siracha	3
Ginger	3
Wasabi	2



## OTSUMAMI, SOUP & SALAD

Spicy Edamame (G,V,S) schichimi pepper, sriracha, maldon sea salt	11
Steamed Edamame (V,S) maldon sea salt	10
Shishito Pepper (G,D,S) yuzu yogurt	12
Classic Miso Soup (G,S) green onion, tofu, seaweed	10
Spicy Seafood Soup (SS,G,SF,S) spicy gomadare dashi, coconut milk, seafood mix	22
Green Salad (G,SS,S) miso dressing, ponzu dressing, asparagus, cherry tomato, mix greens	20
Cucumber Sunomono (G,SS,S) sanbaizu pickle, sesame, seaweed	12
Salmon Salad (G,SS,S) seared salmon, mixed green, carrots, avocado, furikake, orange vinaigre	28
Yakiniku Tostadas (G,SS,S) thinly sliced beef ribeye, spicy teriyaki, truffle avocado aioli	28
Crispy Brussels Sprout (N,V,S) balsamic soy, toasted almonds	16

## COLD STARTERS

Tuna Tartare Crisp (S,G,SS,SF) crunchy nori, togarashi, sesame dressing	18
Katsuya Ceviche (S,G,SS) assorted sashimi, truffle oil and umami citrus	28
Spicy Tuna Crispy Rice (S,G,SS) 4pcs grilled sushi rice, spicy tuna tartare, green serrano	27
A5 Wagyu Beef Crispy Rice (G,S) 4pcs grilled sushi rice, A5 wagyu tartare, caviar, gold leaf	48
Salmon Tacos (G,S) 4pcs with spicy miso, avocado and tofu aioli	25
Lobster Tacos (SF,D,G) 4pcs with butter garlic, tofu aioli and jalapeno salsa	28
Oyster Ponzu (SS) 6pcs fresh oysters with ponzu dressing and momiji oroshi	40

Dishes with () contain; N=Nuts; G=Gluten; D=Dairy; S=Soy; SF=Shellfish; SS=Sesame Seed; V=Vegetarian; VG=Vegan; A=Alcohol  
=Sustainable Dish

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Should you have any dietary requirements or allergies, please notify your server.

## SASHIMI STARTERS

Yellowtail Sashimi with Jalapeno (G,S) <i>thinly sliced, with onion and ponzu</i>	28
Japanese Octopus Carpaccio (SF) <i>lemon herb relish, yuzu-kosho, baby tomatoes</i>	25
Blue Fin Tuna Tataki (G,S) <i>lightly seared, yakumi crispy garlic and white ponzu</i>	33
Salmon Tataki (G,S) <i>thinly sliced, with yuzu miso</i>	26
Beef Tataki (G,S,SS) <i>thinly sliced beef tenderlion, sesame ponzu</i>	28
Toro Jalapeno (G,S) <i>seared toro sashimi, osetra caviar, onion ponzu</i>	70
White Fish Tiradito (G) <i>crispy potato, fennel, apple, lime zest</i>	24
Scallop Tiradito (G,SF) <i>cucumber, yuzu lemon, rocoto chili</i>	28

## TEMPURA

Shrimp Tempura (SF,G,S) <i>soy dashi dip</i>	24
Seabass Tempura with Butter Lettuce (G) <i>jalapeno and yuzu aioli</i>	28
Bahamian Lobster Tempura (G,D,SF) <i>yuzu kosho aioli</i>	45
Vegetable Tempura (S,G) <i>soy dashi dip</i>	14
Local Lionfish Tempura (G,S) <i>soy dashi sauce, tofu tartar sauce</i>	38
Rock Shrimp (SF,G,S) <i>spicy creamy aioli</i>	28



## SPECIALITY ROLLS

Miami Beach (G,SF,SS) <i>unagi, cucumber, avocado, spicy salmon, yuzu aioli, eel sauce</i>	45
Calypso Roll (G,SS) <i>crispy fried maki roll with tempura shrimp, conch, eel sauce</i>	38
Hollywood Roll (G,SF,SS) <i>shrimp tempura, spicy albacore, spicy tuna, avocado, cucumber, bamboo aioli</i>	50
Crispy Salmon Skin (G) <i>salmon skin, yamagobo, cucumber, avocado</i>	18
Shrimp Tempura (SF,G,D,SS) <i>cucumber, avocado</i>	18
Rock Shrimp Tempura (D,SF,G,SS) <i>spicy aioli, spicy tuna roll</i>	28
Sunset (G,SS) <i>unagi, cucumber, avocado, eel sauce</i>	28
Toro Toro (SF,SS) <i>king crab, avocado, takuan, caviar</i>	68
Katsuya Special (G,SS,SF) <i>tuna, hamachi, salmon, scallop, crab roll, wrapped in cucumber</i>	28
Salmon Lemon (G,SS,SF) <i>tempura salmon, salmon sashimi, yuzu aioli</i>	26
Baked Crab Handrolls (S,SF,SS) <i>katsuya's speciality signature soy paper roll</i>	21
Lobster (G,SF,S) <i>dynamite spicy lobster, california roll</i>	40
Tiger (G,SF,SS) <i>shrimp tempura, cucumber, avocado, masago, topped with spicy tuna, truffle oil</i>	27
Surf & Turf Roll (N, S,G,SF,SS) <i>king crab and avocado, torched japanese A5 beef, black garlic ponzu, aioli, taberu rayu</i>	45

## SUSHI BAR

### Nigiri or Sashimi (2 pieces per order)

Maguro - Tuna	16	Kampachi - Amber Jack	22
Toro - Fatty Tuna	38	Aji - Mackrel (G)	14
Local Lion Fish	16	Saba - Mackrel (G)	16
Sake - Salmon	16	Tai - Japanese Sea Bream	18
Unagi - Fresh Water Eel (G,SS)	14	Ikura - Salmon Roe	32
Blue Fin Tuna (G)	24	Ebi Shrimp (SF)	14
Albacore - White Tuna (G)	14	Tako - Octopus	22
Hamachi - Yellowtail	16	Taraba - King Crab (SF)	34
Uni - Sea Urchin (SF)	38	Kinmedai - Golden Eye Snapper	20
Tamago - Egg Omelette	10	Hotate - Jumbo Scallop (SF)	17
Local Conch	17	Botan Ebi-Sweet Shrimp (SF)	21
Hirame - Fluke	14		

## CLASSIC ROLLS

Tuna	17
Spicy Yellowtail (G)	16
Salmon	14
Negi Toro	28
Cucumber (V)	11
Vegetable	12
California (S,SS)	15
Spicy Tuna (S,SS,G)	15



## BAO BUNS & GYOZAS

Lobster Bao Buns (G,D,S)	32
tempura lobster, karashi miso lemongrass	
Glazed Cod Bao Buns (G,D,S)	22
miso marinated black cod, butter lettuce, yuzu aioli	
Short Rib Bao Bun (SS,G,S,D)	25
braised short ribs, bamboo aioli, pickled onion	
Wagyu Gyoza (N,G,S,SS)	28
pickled cabbage, black garlic ponzu	
Chicken Gyoza (N,G,S,SS)	24
cabbage, chives, black truffle	
Lobster & Shrimp Gyoza (G,SS,S, N)	26
black garlic ponzu sauce	

## KUSHIYAKI (2 pieces per order)

Chicken Kushiyaki (D,S,SS)	20
chicken thigh, clarified butter, yuzu kosho, yakitori sauce	
Beef Kushiyaki (G,S,SS)	25
beef tenderloin, yuzu kosho, yakitori sauce	
Pork Kushiyaki (G,S)	23
pork belly, nabanzuke, spicy teriyaki	
Lamb Kushiyaki (G,S,SS)	28
lamb tenderloin, white sesame paste, mirin, soy sauce, tobanghang	
Scallop Kushiyaki (D,G,S,SS,SF)	32
scallop, gochujang sauce, lemon herb butter	

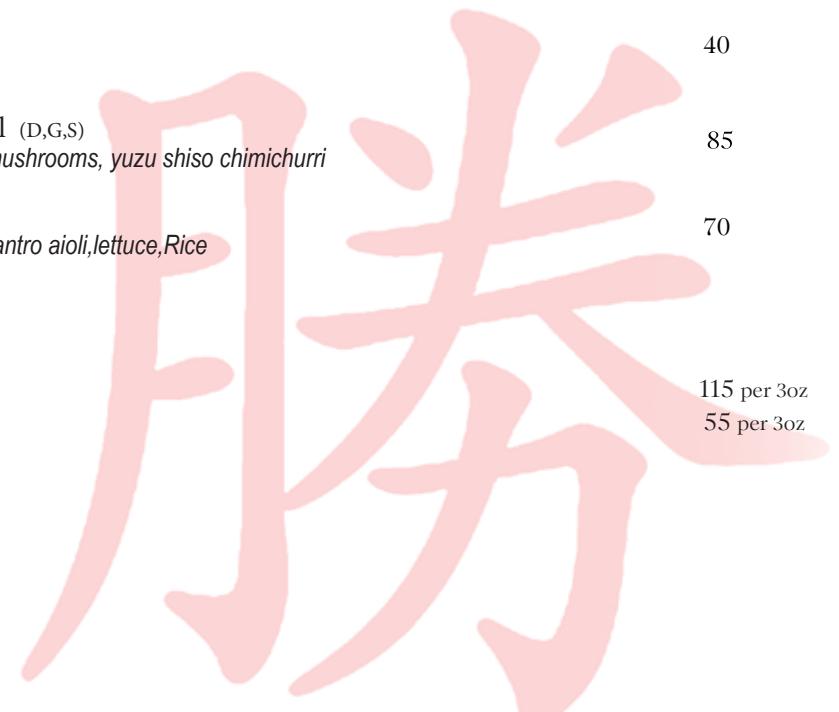
## HOT DISHES

Katsuya Fried Chicken "KFC" (SS,G,S)	28
crispy fried chicken, tossed in spicy gochujang sauce	
Lobster Dynamite (SF,D,S,G,SS)	110
bahamian whole lobster, shiitake, mushroom, dynamite sauce	
Chilean Seabass (S)	75
jalapeno ginger sauce, heirloom tomato	
Beef Tobanyaki (G,S)	48
seasonal mushrooms, sake, soy	
Miso Yuzu Glazed Black Cod (G,S)	52
houba leaf, hajikami, broccolini	
Shrimp Tobanyaki (G,S,SF,SS)	42
sautéed shrimp with asparagus, negi and assortment of mushrooms and sesame miso	
Tofu Tobanyaki (G,S)	30
sautéed tofu with asparagus, shiitake mushrooms, carrots and chili bean sauce	

## ROBATA (GRILL)

Robatayaki is a traditional Japanese cooking style where fresh fish, seafood, meats, and vegetables are expertly grilled over a blazing charcoal fire. Our skilled robata chef prepares your selections in front of you in an open kitchen, creating an engaging dining experience. As the fish and meats sizzle on the grill, they are brushed with a variety of flavorful sauces, infusing each dish with the rich UMAMI taste—an exquisite savory flavor that embodies the essence of Japanese cuisine.

Jidori Chicken (S,G,SS,D) teriyaki, steamed rice, broccolini	36
Salmon on Cedar (G,D,S) tomato, capers, sansho peppercorn sauce	36
Hamachi Kama (SF,D) yellowtail collar, hobayaki miso, koregosu sauce	58
Grilled Tuna Steak (G,SS,S) sansho peppercorn sauce	68
Jumbo Prawns (SF,G,SS) lemongrass, karashi dressing	48
Scallop on Shell -3 pieces (G,D,SF,S) truffle oil, ponzu sauce	32
Crab Legs 2 Ways (SF,G,D) alaskan king crab 2 ways, tempura and grilled lemon butter miso	110
Lamb Chops (G, S) kizami wasabi sauce	36
Octopus (D) aji panka glaze, pickled vegetables, cilantro aioli	32
Teriyaki Beef Tenderloin (S,G,SS) sesame, scallions	40
Ribeye Steak - wet aged linz private label (D,G,S) 16oz ribeye with sauteed enoki and shiitake mushrooms, yuzu shiso chimichurri	85
Beef Shortribs (G,S,SS) honey soy, pickled ginger, aubergine puree, cilantro aioli, lettuce, Rice	70
Ishiyaki (Hot Stone) (G,S,SS) truffle ponzu, gomadare sauce, black salt	115 per 3oz 55 per 3oz
A5 waygu - snow aged miyazaki striploin beef ribeye - wet aged linz private label	



## KATSUYA SIGNATURE ROBATAYAKI EXPERIENCE \$165

(Recommended per person)

Experience the essence of Japanese culinary tradition with our Robatayaki degustation menu.

This meticulously curated journey showcases the art of grilling over charcoal, emphasizing purity of flavor and impeccable seasonal ingredients.

Each course celebrates balance, harmony, and the rich umami of authentic Japanese cuisine.

Paired perfectly with Heavensake "Junmai 12" - Additional \$125

## RICE & NOODLES

A5 Wagyu Yakisoba 3oz mixed mushrooms, yakisoba sauce, crispy onion	52
A5 Wagyu Beef Fried Rice (G,D,S) egg, garlic chips	76
Kimichi Duck Fried Rice spicy kimchee fried rice, duck confit, poached egg	45
Mushroom Bop (G,D,S,SF,SS) assorted mushrooms, steamed rice, truffle oil, parmesan add fried egg (5)   add short rib (14)	35
Yaki Udon (SF,S,G) stir fried udon noddles with choice of: vegetable chicken wagyu beef seafood	28 32 48 42

## Bubbles

Luxurious, luminous, shimmering, radiant, transparent, creamy, delicate and graceful are all words that capture the brilliance of a great bottle of bubbles. They are also words that describe high quality raw fish. Whenever you can use the same words to describe the wine and food, you have yourself a match made in heaven (or in this case Champagne).

## Sparkling

Sperone Prosecco NV - Veneto, Italy	100
Arnaud Lambert Crémant de Loire Brut NV - Saumur, France	86
Louis Picamelot Crémant de Bourgogne Rosé Brut NV - Burgundy, France	96
Providence Reserva Cava NV - Penedès, Spain	66
Villa Sandi Prosecco - Veneto, Italy	100
Providence Brut NV - Champagne , France	135

## Champagne

Armand de Brignac "Ace of Spades" Gold Brut NV	1100
Laurent Perrier Brut NV	190
Laurent Perrier Brut NV 1.5L (Magnum)	450
Moet & Chandon " Dom Perignon" Brut '13	795
Moet & Chandon Dom Perignon Rosé '09	1500
Perrier Jouet "Grand Brut" Brut NV	220
Perrier Jouet "Blason" Rose Brut NV	260
Pommery Royal Brut – Champagne, France	190
Pommery Rosé - Champagne, France	245

## Rosé

Trouble deciding between red and white? When you can't decide, go rosé; the white that drinks like a red. These are all dry and vibrant with varying levels of ripe red fruits, lip smacking citrus, sea spray and salinity. Rosé all day.

Chateau d'Esclans "Rock Angel" Rock Rosé - Provence, France 2022

145

Providence Rosé - Provence, France 2023

66

Chateau d'Esclans "Whispering Angel" Rosé - Provence, France 2022

120

La Fete Rosé - Côtes de Provence, France

245

## White

Sushi loves wine that mimics its fresh, delicate and vibrant flavors. Our list is dedicated to celebrating and serving cool climate regions that produce wines built on juicy acidity. Every one of these bottles is delicious on its own but will sing when you pair with our menu.

### Riesling

Dr. Loosen - Mosel, Germany 2022

100

Paul Cluver - Elgin, South Africa 2022

110

Kelley Fox, "Mareesh Vineyard" Old Vine, Willamette Valley - Oregon, USA 2021

265

Leon Beyer – Alsace, France 2022

140

### Sauvignon Blanc

Providence, Comté Tolosan - France 2023

58

Donatien Berhaud, "N7" Sancerre - Loire Valley, France 2022

150

Infamous Goose - Marlborough, New Zealand 2022

95

Oyster Bay – New Zealand 2024

100

Justin – Paso Robles, USA 2022

105

ILaria Vineyards, "Atelier" Sauvignon Blanc - Napa Valley, USA 2021

225

De Ladoucette , Sancerre "Comte Lafond" - Loire, France 2022

150

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## Chardonnay

Providence - Limoux, France 2023	73
William Fevre Chablis - Burgundy, France 2023	145
Louis Latour Puligny-Montrachet - Burgundy, France 2021	495
Kistler "Les Noisetiers" - Sonoma Coast, USA 2020	295
Nickel & Nickel "Truchard Vineyard" - Los Carneros, USA 2022	325
Calera, "Mt. Harlan" - San Benito County, USA 2017	265
Frank Family - Napa Valley, USA 2023	225
Cakebread Cellars - Napa Valley, USA 2022	275
Patz & Hall - Sonoma Coast, USA 2020	185
Mersoleil Reserve - Monterey, USA 2020	180

## Other Varietals

Brendan Stater-West, "Les Chapaudaises" Chenin Blanc Samur - Loire, France 2020	220
Newfound Sémillon - Napa Valley, USA 2021	127
Tenute Neivano Pinot Grigio	100

## Wine By The Glass

### Sparkling Wine

Sperone Prosecco NV - Veneto, Italy	20
Cocchi, Asti NV - Piedmont, Italy	20
Providence Brut NV - Champagne, France	27
Pommery Brut	38

### Rosé

Providence Rosé - Provence, France 2023	14
Chateau d'Esclans Whispering Angel Rosé - Provence, France 2022	20

### White Wine

Infamous Goose Sauvignon Blanc - Marlborough, New Zealand 2022	19
Dr. Loosen Riesling - Mosel, Germany 2022	20
Coppola Diamond, Chardonnay - Monterey County, USA 2024	22
ILaria Vineyards, "Atelier" Sauvignon Blanc - Napa Valley, USA 2021	38
Tenute Neivano Pinot Grigio	18

### Red Wine

Gnarly Head, Pinot Noir - Calinoria, USA 2023	22
Precision Wine Co. "Method", Cabernet - Napa Valley, USA 2023	40
Alta Vista, "Vive" Malbec - Mendoza, Argentina 2023	17
Submission Cabernet - California, USA	20

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## Savory & Complex

These sakes can pair well with meat dishes, mushrooms, tempura, rich & fatty food! Try them at room temperature for an authentic experience or let them warm up through your meal.

Manotsuru "Demon Slayer" Tokubetsu Honjozo – 300ml	3	65
Fruity up front then nuttiness & finishes long & mineral		
Ama No To "Heaven's Door" Junmai – 300ml	110	
Baking spice, dried flowers, smooth, savory		
Fuku Chitose "Happy Owl" Yamahai Junmai – 720ml	120	
Smokey, earthy, roasted nuts, old-style method		
Heavensake "Konishi" Junmai 12 Junmai – 720ml	135	
Nutty with salted caramel notes		
Soto Junmai – 720ml	145	
Clean and soft with citrus and mango		
Heavensake "Haushika" Junmai Ginjo – 720ml	210	
Butterscotch & dried fruits		
Tedorigawa Ika No Onna "Lady Luck" Daiginjo – 720ml	400	
Full-bodied, cardamon, cinnamon and stewed apple		
Joto Umeshu Plum	140	
Mellow and rustic, with a soft nutty finish		

## Light & Dry

Akitabare Koshiki Junzkuri "Northern Skies" Junmai – 300ml	90	
Dry spice, herbal, clean & mild		
Heavensake "Sake Baby" Junmai Ginjo – 300ml	78	
Silky & smooth with pear and white plum		
Dewazakura Izumi Judan "Tenth Degree" Ginjo – 720ml	220	
Extra dry, juniper berries, melon, mineral water		
Hoyo Manamusume "Farmer's Daughter" Junmai – 720ml	220	
Subtle cedar, mochi, soft texture, crisp finish		
Haketsuru "Superior" Junmai Ginjo – 720ml	120	
Graceful, floral and bright		
Geikkeikan – 720ml	100	
Herbaceous with mellow citrus		
Chikurin Junmai Ginjo – 720ml	210	
Overall a light and delicate junmai ginjo; lower in aroma and fruit than many ginjos		

## Red

Red wine with fish?!? Heck yes! (As long as you pick the right one.) Soft, supple, silky reds are fantastic with fish while the bigger, bolder cabs pair swimmingly with anything from the Robata.

### Pinot Noir

Manuel Oliver, Morey-Saint-Denis, Burgundy - France 2020	265
The West Pole, Sonoma Coast - USA 2021	
Shane Infraction, Sonoma Coast - USA 2021	220
Landmark Vineyards "Overlook" - USA 2022	
Banshee - USA 2019	180
Providence Pinot Noir - Limoux 2021	
Hartford Court - USA 2019	240
Joliesse Vineyards - California USA 202	
	175

### Cabernet Sauvignon

Bonanza by Caymus Lot N.V - California, USA	130
Justin - Paso Robles, USA 2021	
Arrowood, Knights Valley, Sonoma, 2018 USA	140
Beaulieu Vineyards "Rutherford" - Napa Valley, USA 2019	
Cakebread Vineyards - Napa Valley, USA 2021	195
Caymus Vineyrd - Napa Valley, USA 2022	
Chateau Montelena Estate - Napa Valley, USA 1984	320
Duckhorn Vineyards - Napa Valley, USA 2021	
Far Niente, "Bella Union" - Napa Valley, USA 2019	265
Frank Family - Napa Valley, USA 2022	
Hourglass, "Blueline Estate" - Napa Valley, USA 2021	495
Nickel & Nickel, "C.C.Ranch" - Napa Valley, USA 2019	
	325
	545
	490

### Other Varietals

Gentle Folk, "Village" Grenache - McLaren Vale, Australia 2022	108
Newfound, "Yount Mill Vineyard" Grenache - Napa Valley, USA 2019	
Day, "Grist Vineyard" Zinfandel - Dry Creek Valley, USA 2017	180
Justin, "Justification" - Paso Robles, USA 2021	
Emmolo by Caymus Merlot - Napa Valley, USA 2021	480
Alta Vista, "Vive" Malbec - Mendoza, Argentina 2022	
Mabon, "Moon Mountain District" Syrah - Sonoma County, USA	265
2019 Pax Wines "Alpine Peaks" Gamay - El Drado 2020	
The Dead Arm Shiraz - Australia , 2020	90
	250
	144
	235



## Japanese & American Whisky

Macallan 12yr	38
Macallan 15 yr	60
Macallan 25yr	375/1 oz
Johnnie Walker Black	22
Johnnie Walker Platinum 18yr	36
Johnnie Walker Blue	75
Pappy Van Winkle's " Old Rip Van Winkle Handmade" 10yr	320/1oz
Pappy Van Winkle's "Reserve Lot "B" 12yr	325/1oz
Mars Iwai	23
Mars Iwai Tradition	28
Akashi Red	22
Suntory Chita Single Grain	35
Chichibu Ichiro's Malt & Grain	32
Nikka G&G Samurai	130
Nikka Coffey Grain	25
Nikka Whiskey From The Barrell	27
Yoichi Single Malt	30
Taketsuru Pure Malt	30
Miyagikyo Single Malt	28

## Saké

### House Sake Carafe - 180ml

Cold 30 Hot 32

### Nigori & Specialty

Nigori is a cloudy white sake that is fruity & rich and sparkling sake has a plush, light bubble with subtle ricey sweetness. These pair well with spicy foods, dessert or the beach! Keep them cold for the best experience.

Shimizu No Mai "Pure Snow" Junmai Nigori – 300ml  
Plenty of power with notes of ginger

Hou Hou Shu "Blue Clouds" Sparkling Sake – 300ml  
Custard, light & fluffy, slightly sweet (low 5% abv)

Kamoizumi "Summer Snow" Ginjo Nigori Nama Genshu – 500ml  
Tangy & bright, fresh cut melon, earthy, strong (18% abv)

Manostsuru "Countless Visions" Junmai Ginjo Sake  
Tropical notes, anise, melon

Joto "The Blue One" Junmai Nigori – 300ml  
Coconut, papaya, subtle earth, smooth finish

### Fruity & Floral

These all pair well with light & fresh appetizers, shellfish or fish. Keep them cold for the best experience.

Yuki No Boshia "Cabin in the Snow" Junmai Ginjo – 300ml  
Crisp & clean, white flowers, strawberry, hint of anise

Dewazakura Oka "Cherry Bouquet" Ginjo – 300ml  
Fresh cherry blossoms, subtle melon, balanced & clean

Shimizu No Mai "Pure Dusk" Junmai Daiginjo – 300ml  
Delicate with fresh orange, cantaloupe

Hoyo Kura No Hana "Fair Maiden" Junmai Daiginjo – 500ml  
Muscat grapes, delicate, rich body, smooth finish

Dewazakura Dewa33 "Green Ridge" Junmai Ginjo – 300ml  
Bright & round, juicy pear, clean acidity

Joto "One with the Clocks" Daiginjo – 720ml  
Stunning green apple, bright acidity, lingering finish

Soto Junmai Daiginjo – 720ml  
Bright apple, cucumber and loads of melon

Heavensake "Dassai" Junmai Daiginjo – 720ml  
Really floral with red berries

Suirakuten "Heaven of Tipsy Delight" Daiginjo – 720ml  
Vivid and textural

Haketsuru "Sho-Une" Daiginjo – 720ml  
Soft pear and peach, creating a complex and gracefully sake

Yuri Masamune "Beautiful Lily" – 300ml  
Mellow and rustic, with a soft nutty finish

Maboroshi junmai ginjo – 300ml  
Overall a light and delicate junmai ginjo; lower in aroma and fruit than many ginjos

Maboroshi junmai ginjo – 750ml  
Overall a light and delicate junmai ginjo; lower in aroma and fruit than many ginjos



## Katsuya's Classic

Katsuya Fresh Grey goose vodka, sake, cucumbers, lime juice	18
Watermelon Cucumber Mojito Bacardi rum, watermelon, cucumbers, fresh mint	18
The Samurai Bulleit bourbon, yuzu juice, fresh ginger	18
Geisha Kiss Casamigos blanco tequila, st.germain liqueur, cranberry juice, pineapple, lime juice, syrup	18
Burning Mandarin Absolut mandarin vodka, firewater bitters	20
Ketal One Nitro Espresso Martini Ketal one vodka, espresso, Add Frangelico +5	20
Spicy Japanese Margarita Patron silver, firewater bitters, yuzu Juice	20
Cucumber Spritz Don julio blanco, cucumber, mint, lime, simple syrup	20
Whisake Sour moonstone coconut lemon grass sake, nikki coffey green whiskey, egg white, lemon juice, simple syrup	25
The Fallen Angel Ketal one vodka, st. germain elderflower, cucumber, serrano chili, lemon juice, basil	20

## Beer

Heineken Zero	12
Michelob Ultra	12
Kalik	11
Kalik Light	11
Asahi	16
Sapporo	16

## Zero Proof Mocktails

Wabi Sabi Cucumber juice, lemonade, mint leaf	16
Wakatake Yuzu juice, hibiscus syrup, cranberry juice, club soda, mint lea	16
Chinmoku Muddled mint, lime juice, simple syrup, ginger beer	16

## Non-Alcoholic

Evian Still Bottled Water	14	Green Tea	6
Evian Sparkling Bottled Water	14	English Breakfast Tea	6
Red Bull	7	Espresso	7
Red Bull Tropical	7	Double Espresso	9
Red Bull Sugar Free	7		

## Tea & Espresso

## Dessert

GEN (FIREBALL) 18 (G,D,A)
chocolate sphere, caramel chocolate mousse, coffee ice cream, coffee mousse, crumble, coca nibs, Japanese whiskey
COCONUT PARFAIT 16 (G,D,E,N)
mango sorbet, vanilla crumble, mango & shiso compote, coconut frozen mousse
YUZU CHEESECAKE 14 (G,D,S)
raspberry sauce, yuzu cheesecake, graham crumb, sesame tuile
MATCHA CREPES CAKE (D,E, G) \$18
Matcha crepes, matcha custard cream, vanilla ice cream, chocolate soil
MOCHI-DOKI 10 (N)
ask your server about our assortment of flavors
ICE CREAMS & SORBETS \$7.50 / Scoop



## Specialty Cocktail

### Shogun Spritz

ketel one peach & orange blossom, aperol, giffard crème de peche, junmai, prosecco, club soda

22

*In Japanese history, a shogun is nominally the military viceroy of the emperor, but de facto is the military ruler of Japan. The title derives from the rank given early generals commanding Japanese forces fighting aborigines in the north of Honshu, but by the 1200s it comes to mean the general given imperial sanction to control Japan. A shogun holds his position by imperial decree, and so it's important to have control of the emperor and all access to him.*

### Ryoma's Revenge

patron silver tequila, giffard lichi li, agave syrup fresh grapefruit juice, yuzu juice, scrappy's firewater bitters

27

*A much-loved and romanticized figure in Japan's history, Sakamoto Ryōma defied his low-ranking samurai origins to wield immense political influence. He is widely celebrated for his pivotal role in toppling the 265-year rule of the Tokugawa shogunate, ending feudalism, and ushering in Japan's modern era. In his short but storied life, Ryōma risked death by leaving his clan, reconciled former foes, and authored articles crucial to the formation of the Meiji government.*

### Shikoku Sunrise

bacardi superior rum, chinola passion fruit liqueur, yuzu juice, simple syrup

20

*Shikoku might be the smallest of Japan's four major islands, but it packs a big natural and cultural punch. It boasts picturesque coastline on the glittering Seto Inland Sea, legendary udon noodles, movie-inspiring onsen, the first step on the Shikoku 88 Temple Pilgrimage and a summer stage for Japan to dance.*

### Divine Geisha

nikka coffey gin, fresh lemon juice, giffard coconut syrup, egg white

22

*The Japanese word geisha literally means "art person," and singing, dancing, and playing the samisen are indispensable talents for a geisha, along with the ability to make conversation. Many Geisha are also adept at flower arranging, performing the tea ceremony, or calligraphy.*

### Nobunaga Negroni

tanqueray gin, campari, junmai sai, cocchi vermouth di torino, giffard lichi li

22

*Oda Nobunaga was the foremost military leader of Japan from 1568 to 1582. Nobunaga, along with his two immediate successors, Toyotomi Hideyoshi and Tokugawa Ieyasu is credited with unifying medieval Japan in the second half of the 16th century. An innovative general who also used diplomacy as well as superior military tactics and weapons to see off his rivals, the warlord was infamous for his ruthless drive to conquer all before him.*

### The Great Wave

stoli vodka infused with lemongrass, fresh lime juice, fresh cucumber juice, top with fever tree ginger beer

20

*The Great Wave is a woodblock print by Japanese ukiyo-e artist Hokusai, created in late 1831 during the Edo period of Japanese History. The print depicts three boats moving through a storm-tossed sea, with a large, cresting wave forming a spiral in the center and Mt. Fuji visible in the background. It is the most famous Japanese piece of art in the world.*

### Ya-tini

soto junmai sake, grey goose essence strawberry & lemongrass vodka, st. germain elderflower liqueur

22

*A simple nod to Katsuya for an elevated Saketini.*

### The Dove Tail

patron reposado tequila, giffard hibiscus syrup, fresh lime juice, top with fever tree grapefruit soda

22

*In Japan, the dove is a symbol of peace, love, and fidelity. It is often depicted in Japanese art and literature, and there is a famous Japanese story about a man who turns into a dove to save his love from harm.*