

APPETIZERS

TUNA SASHIMI sliced tuna filet	\$10.80	MIXED TEMPURA shrimp and vegetables deep fried in a light crispy batter	\$8.00
MIXED SASHIMI assorted slices of our freshest fish	\$12.00	CONFETTI SHRIMP shrimp rolled in mushrooms, seaweed, and soy paper then deep fried	\$7.00
SOFT SHELL CRAB served deep fried	\$8.80	CHICKEN TERIYAKI skinless chicken breast broiled and topped with teriyaki sauce	\$6.50
STEAMED CLAMS little-neck clams steamed in a sake flavored sauce	\$6.80	MIXED SUNOMONO shrimp, octopus, clam, seaweed and cucumber in a tangy rice vinegar dressing	\$6.80
BAKED GREEN MUSSELS fresh mussels baked in a light cream sauce	\$6.00	CUCUMBER SUNOMONO sliced cucumber in a tangy rice vinegar dressing	\$3.00
DYNAMITE clams, scallops, mushrooms and onions baked in a light creamy sauce	\$7.50	EDAMAME boiled soy beans	\$3.50
SPICY CALAMARI calamari sautéed with green onions and mushrooms in a chili soy base	\$8.00		

SOUPS

MISO SOUP	\$1.50	CLAM SAKE SOUP fresh clams in a sake flavored soup	\$5.80
MISO SOUP WITH CLAM	\$4.00	HOT SEAFOOD SOUP assorted seafood and vegetables with udon noodles in a spicy broth	\$12.00

SALADS

DINNER SALAD	\$2.00	SPICY TUNA SALAD spicy tuna sashimi served over mixed greens	\$12.00
CRISPY GREEN SALAD	\$7.80	SPINACH SALAD tuna and mushroom sautéed with onions and garlic over spinach greens	\$8.50
SEAWEED SALAD	\$3.80	SEAFOOD SALAD assorted fresh fish over mixed greens	(S) \$10.50 (L) \$13.00
SALMON SKIN SALAD chopped grilled salmon skin served over fresh mixed greens with a mild ponzu dressing	\$6.50		

ENTREES

CHICKEN TERIYAKI boneless skinless broiled chicken breast topped with a tasty teriyaki sauce	\$10.50	NABEYAKI UDON thick udon noodles with chicken, egg and vegetables boiled and complimented with fish cake and shrimp tempura	\$8.50
BEEF TERIYAKI broiled steak topped with teriyaki sauce	\$12.00	BROILED SALMON salmon fillet broiled with a tasty teriyaki sauce or shio-yaki (salt) sauce	\$12.00
MIXED TEMPURA shrimp and vegetables deep fried in a light crispy batter	\$12.00	MARINATED BLACK COD (MISO COD) Miso marinated black cod broiled to perfection	\$13.50
UNA JU broiled eel served over steamed rice	\$12.00		

DINNER COMBINATIONS

CHICKEN TERIYAKI AND TEMPURA broiled chicken teriyaki served with mixed tempura	\$12.50	SUSHI AND TEMPURA selected sushi, complimented by mixed tempura	\$13.00
BEEF TERIYAKI AND TEMPURA broiled beef teriyaki accompanied by mixed tempura	\$13.00	BROILED SALMON AND TEMPURA broiled salmon fillet with shio-yaki (salt) sauce served with mixed tempura	\$13.00
SASHIMI AND TEMPURA all tuna sashimi served with mixed tempura	\$13.50		

KATSU'S SPECIAL COMBINATIONS

MATSU chicken teriyaki, tempura, and sushi OR sashimi	\$14.00	UME broiled salmon, tempura, and sushi OR sashimi	\$14.50
TAKE beef teriyaki, tempura, and sushi OR sashimi	\$14.50		

ESPECIALLY FOR KIDS

CHICKEN TERIYAKI AND TEMPURA	\$6.50	BEEF TERIYAKI AND TEMPURA	\$7.00
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CHEF'S SPECIALS

KATSU'S OMAKASE DINNER

CHEF'S CHOICE – 7 course meal

\$53.00

REGULAR NIGIRI SUSHI 8 pieces of assorted sushi and a tuna roll	\$13.00	ALL TUNA SASHIMI fresh all tuna filet served with rice	\$14.50
DELUXE NIGIRI SUSHI 10 pieces of assorted sushi and a california roll	\$14.00	MIXED SASHIMI chef's choice or assorted fresh fish (includes rice)	\$14.00
CHIRASHI SUSHI sushi rice topped with assorted fresh fish and authentic accompaniments	\$13.50	TEKKADON sushi rice topped with all tuna filet	\$13.50
		OMAKASE SUSHI ask server for details	\$42.00