KATSU-YA CREATION

Our Most Popular Dishes

*Crispy Rice w/ Spicy Tuna \$14.00*Yellowtail Sashimi w/ Jalapeño \$18.00

*Seared Albacore w/ Crispy Onion \$17.00

*Seared Garlic Albacore Sashimi \$16.00

*Crispy Sesame Tuna \$13.50

Creamy Popcorn Shrimp Tempura \$13.30



Cold Dishes

- *Seared Tuna Steak w/ Japanese Salsa \$17.00
 - *New Style Salmon Sashimi \$17.80
 - *Spicy Tuna Plate \$17.00

*Salmon w/ Black Caviar -Sushi \$8.50 or Sashimi \$22.00- 8pieces

*Japanese Ceviche \$15.00

*Kiwi Scallop w/ Yuzu Vinaigrette \$17.00







 * CONSUMING RAW FISH ORUNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OREGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

FISH DISHES MAY CONTAIN BONES

EXTRA CHARGE FOR SPECIAL REQUESTS & SUBSTITUTIONS PLEASE

INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES



SOUP/ NOODLE/ OTHERS

Miso	\$3.00	Hot Seafood Soup	\$13.50
Miso Soup w/ Nameko Mushroom	\$5.80	*Nabeyaki Udon	\$13.00
Miso Soup w/ Asari Clam	\$5.80	Yakisoba add \$3 for chicken or shrimp	\$9.30
Rice	\$2.00	*Wagyu Sliders add \$1.00 for cheese	\$13.80
Brown Rice	\$3.50	3/	



SALAD

Salmon Skin Salad	\$8.50	Crispy Green Salad (Choice of Miso, Ponzu or Ginger dressing)	\$8.50
		*Spinach Salad w/ Sautéed Garlic Albacore	\$12.50

VEGETABLE

Cucumber Sunomono	\$4.80	Edamame	\$4.80
Brussel Sprouts	\$6.80	Chili Edamame	\$6.80
Seaweed Salad	\$5.30	Shishito Pepper	\$7.80
Agedashi Tofu	\$5.30	Com Tempura	\$6.80
Green Beans	\$7.80	Garlic Pumpkin	\$5.60
Sautéed Asparagus	\$7.80	Mushroom in Foil	\$8.50
Vegetable Tempura	\$7.60	Cold Tofu	\$4.80







^{*}Consuming raw fish or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SEAFOOD

Salmon (Teriyaki or Shioyaki)	\$15.50
Miso Marinated Black Cod	\$15.50
Grilled Yellowtail Collar	\$12.00
Soft Shell Crab	\$10.80
Shrimp & Vegetable Tempura	\$9.80







MEAT

- Beef Teriyaki*
- Chicken Teriyaki
- BBQ Short Rib*



\$13.80 \$14.50

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\$16.80

KATSU-YA SPECIAL ROLL

Baked Crab Roll Hand \$8.00 or Cut \$9.00 Snow Crab & Imitation Crab Baked w/ Dynamite Sauce, Soy Paper Wrapped

*4 1/2 Roll Cut \$16.00

Spicy Shrimp & Crab, Topped w/ Tuna Filet, Garnished w/ Spicy Mayonnaise & Green Onion, Soy Paper Wrapped

*Robert Roll Cut \$16.00

Spicy Tuna, Shrimp & Crab, Topped w/ Thinly Sliced Avocado & Spicy Mayonnaise, Soy Paper Wrapped

*Honey Roll Hand \$8.50

Hand Roll of Robert Roll

*Izaka-ya Roll Cut \$18.80

Imitation Crab Tempura, Lettuce, Avocado w/ Spicy Albacore on top, Seaweed Wrapped, Crispy Onion on top

*SPTDC Roll Cut \$16.30

Spicy Tuna, Dungeness Crab, Soy Paper Wrapped

Cajun Salmon Roll Hand \$7.00 Cut \$8.00

Baked Salmon w/ Cajun Spices, Cucumber, Side of Dijon Mustard Mayo, Soy Paper Wrapped

*Spicy Tuna w/Popcorn Shrimp Tempura Roll Cut \$16.50

Spicy Tuna Roll Topped w/ Creamy Popcorn Shrimp Tempura, Soy Paper Wrapped

Spider Roll Cut \$16.00

Soft Shell Crab, Cucumber, Avocado, Seaweed Wrapped

*Lobster Roll Cut \$22.00

Your choice of Grilled or Tempura Lobster, Asparagus, Lettuce, Soy Paper Wrapped or Seaweed

*Teppan Roll

Salmon, Scallop, Crispy Spinach & Imitation Crab w/ Garlic Butter Soy Sav



4 ½ Roll

Cajun Salmon Roll





Spider Roll



FISH DISHES MAY CONTAIN BONES EXTRA CHARGE FOR SPECIAL REQUESTS & SUBSTITUTIONS PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

SUSHI / SASHIMI

REGULAR ROLLS

		Sushi 2pcs	Sashimi 1 pc	H	Hand	Cut
	Tuna*	\$7.00	\$3.50	California	\$7.00	\$7.80
	Blue fin Tuna*	\$10.80	\$5.40	Salmon*	\$6.80	\$7.50
	Toro*	\$9.00 (1 pc)	\$9.00	Spicy Salmon*	\$7.00	\$7.80
	Albacore*	\$7.00	\$3.50	Salmon Skin	\$6.30	\$7.00
	Albacore Belly*	\$7.30	\$3.65	Tuna*	\$6.80	\$7.50
	Yellowtail*	\$7.00	\$3.50	Spicy Tuna*	\$7.00	\$7.80
	Yellowtail Belly*	\$7.50	\$3.75	Albacore*	\$6.80	\$7.50
	Kanpachi* (Amberjach	k) \$7.00	\$3.50	Spicy Albacore*	\$7.00	\$7.80
	Salmon*	\$7.00	\$3.50	Yellowtail*	\$6.80	\$7.50
	Salmon w/ Caviar*	\$8.50	\$22.00 (8 pcs)	Yellowtail w/ Scallion*	\$7.00	\$7.80
	Salmon Belly*	\$7.00	\$3.50	Spicy Yellowtail*	\$7.00	\$7.80
	Salmon Special*	\$7.80	\$3.90	Scallop*	\$6.50	\$7.30
	Shrimp	\$6.30	\$3.15	Spicy Scallop*	\$6.80	\$7.50
	Sweet Shrimp*	\$8.80	\$4.40	Shrimp Tempura	\$8.30	\$10.80
	Octopus	\$6.80	\$3.40	Cucumber	\$5.30	\$6.30
	Sea Bream (NZ)*	\$7.00	\$3.50	Avocado	\$6.30	\$6.80
	Fluke*	\$6.80	\$3.40	Avocado & Cucumber	\$6.50	\$7.30
	Jumbo Scallop*	\$8.00	\$4.00	Eel Cucumber	\$7.50	\$8.30
0	Fresh Water Eel	\$7.30	\$3.65	Mixed Vegetable	\$6.80	\$7.50
	Anago (Sea Eel)	\$7.00	\$3.50	Vegetable Tempura	\$7.00	\$7.80
	Tamago (Egg)	\$5.00	\$2.50	Crunch	N/A	\$12.80
	lkura*	\$7.00	\$13.00	Rainbow*	N/A	\$16.50
	Uni*	\$15.00	M.P	Blue Crab	\$7.00	\$8.30
				● BSC	N/A	\$14.80
	SASHIMI			S.S.C	N/A	\$14.80

Please inform your server if you have any food allergies

Extra charge for special requests and substitutions may apply.

PLEASE ORDER AS MANY AS YOU LIKE.

Fish dishes may contain bones.

ONE PIECE PER ORDER.



Creamy Salmon*



\$7.00

\$8.00

served w/ miso soup, rice and salad (choice of #Miso, #Ponzu or Ginger dressing)

Seafood

Shrimp & Vegetable Tempura

Salmon Teriyaki or Shio (salt) Yaki		
Broiled Cod - miso marinated black cod broiled to perfection	\$19.50	
Meat		
Chicken Teriyaki	\$17.80	
*Beef Teriyaki	\$20.80	
Other Traditional		
Vegetable Tempura	\$11.60	



CHEF'S SPECIALS

served w/ miso soup, rice and salad (choice of W Miso, W Ponzu or Ginger dressing)

*Mixed Sashimi	\$22.50
Chef's choice of assorted fresh fish with rice	
*Chirashi Sushi	\$22.50
*No Shelfish Chirashi	\$22.50
*Izaka-ya Plate (miso soup & salad are not included)	\$33.00

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\$13.80