SIGNATURE DISHES

*Crusty Rice w/ Spicy Tuna Jalapeno ................................................................. $8.80
Seared Sushi Rice, Soy Sauce & Butter

*Yellowtail w/ Jalapeno ....................................................................................... $15.00
Yellowtail Sashimi & Onion Ponzu

*Seared Spicy Albacore w/ Crispy Onion ......................................................... $12.00
Spicy Albacore Tataki, Chili Ponzu & Fried Crispy Red Onions

*Seared Tuna Steak w/ Japanese Salsa ........................................................... $15.00
Seared Tuna Filet, Ponzu, Tomato, Onion, Avocado & Micro Cilantro

*Japanese Ceviche ............................................................................................. $12.00
Mixed Sashimi, Ponzu & Japanese Chili Pepper

*Sesame Tuna ...................................................................................................... $13.80
Tuna Tar Tar, Avocado & Wonton Chip

*Salmon w/ Black Caviar ................................................................................... $13.00
Salmon, Onion Mayo & Royal Osetra Caviar

*Garlic Albacore ................................................................................................. $13.00
Seared Albacore Sashimi & Garlic Butter Soy

*Whitefish Usuzukuri ....................................................................................... $16.00
Thinly Sliced Whitefish Sashimi, Yuzu Pepper, Sea Salt & Lemon

Creamy Popcorn Shrimp Tempura .................................................................. $10.80
Spicy Mayo Ponzu & Chives

KATSU-YA SIGNATURE ROLLS

Baked Crab ................................................................. $6.80 (H) / 7.00 (C)
Snow Crab, Imitation Crab, Dynamite Sauce & Soy Paper

*4 ½ Roll .............................................................................................................. $12.80
Spicy Shrimp, Snow Crab, Tuna Filet, Spicy Mayo, Green Onion & Soy Paper

*Spicy Tuna Wrap Avocado ................................................................. $12.00
Spicy Tuna, Snow Crab, Avocado, Spicy Mayo & Soy Paper

*Spicy Tuna w/ Popcorn Shrimp ................................................................. $12.80
Spicy Tuna, Cucumber, Popcorn Shrimp & Soy Paper

Vegetable Appetizers

Edamame .............................................. $3.80
Boiled w/ Sea Salt

Shishito .............................................. $6.80  Brussel Sprouts ................................. $5.00
Flash Fried w/ Soy

*Green Beans .............................................. $5.00
Brown Sugar/Garlic Soy

*Corn Tempura .............................................. $6.00
W/ Garlic Butter Soy

Eggplant Age-Bitashi .............................................. $5.00
Simmered w/ Dashi & Soy

Chili Edamame .............................................. $4.80
Chili Pepper, Soy, Sesame Oil & Garlic

Spinach Ohitashi .............................................. $4.80
Blanched w/ Dashi Broth

Green Salad .............................................. $4.80
Mixed Greens, Tomato & Burdock

Spicy Mayo Ponzu & Chives

Creamy Popcorn Shrimp Tempura

*Whitefish Usuzukuri
Thinly Sliced Whitefish Sashimi, Yuzu Pepper, Sea Salt & Lemon

*Japanese Ceviche
Mixed Sashimi, Ponzu & Japanese Chili Pepper

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Tuna Tar Tar, Avocado & Wonton Chip

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*About our Chef/Owner
Katsuya Uechi


A collaboration with SBE, a global hospitality and entertainment company, was formed in 2006 to share Katsuya’s vision and Japanese cuisine to many places in the United States, and several other countries in the world.

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Please inform your server if you have any food allergies.

*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.
OTHER ROLLS

<table>
<thead>
<tr>
<th>Roll</th>
<th>Cut</th>
<th>Hand</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Tuna</td>
<td>6.8</td>
<td>5.8</td>
</tr>
<tr>
<td>*Spicy Tuna</td>
<td>6.8</td>
<td>6.0</td>
</tr>
<tr>
<td>California</td>
<td>6.8</td>
<td>6.0</td>
</tr>
<tr>
<td>*Yellowtail Scallion</td>
<td>6.8</td>
<td>6.0</td>
</tr>
<tr>
<td>*Creamy Salmon</td>
<td>6.8</td>
<td>6.3</td>
</tr>
<tr>
<td>Cucumber</td>
<td>4.0</td>
<td>3.5</td>
</tr>
<tr>
<td>Vegetable</td>
<td>4.5</td>
<td>3.8</td>
</tr>
<tr>
<td>Sunset</td>
<td>7.0</td>
<td>N/A</td>
</tr>
<tr>
<td>BSC</td>
<td>6.0</td>
<td>N/A</td>
</tr>
<tr>
<td>Shrimp Tempura</td>
<td>6.8</td>
<td>6.3</td>
</tr>
<tr>
<td>*Rainbow</td>
<td>18</td>
<td>N/A</td>
</tr>
<tr>
<td>Spider</td>
<td>10</td>
<td>N/A</td>
</tr>
<tr>
<td>*Negitoro</td>
<td>MP</td>
<td>MP</td>
</tr>
<tr>
<td>*Kaisen Futomaki</td>
<td>18.0</td>
<td>N/A</td>
</tr>
</tbody>
</table>

Fish dishes may contain bones. Extra charge for special requests and substitutions. Please inform your server if you have any food allergies.

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A la Carte

- Miso Marinated Black Cod ........................................ $16.00
- Grilled Salmon (Salt, Yu-An, or Teriyaki) ......................... $14.80
- Chicken Teriyaki ...................................................... $7.30
- Shrimp & Vegetable Tempura ........................................ $14.80
- Vegetable Tempura .................................................... $7.30
- Seafood Salad ......................................................... $18.00
- Miso Soup ............................................................... $3.00
- Asari Miso Soup ....................................................... $5.00
- Dinner Set (Zensai, Rice, Miso Soup, Salad & Pickles) .... $6.00

Combinations

- *KAISEN Don .............................................................. $23.00
- *Selected Nigiri Sushi ................................................ $36.00
- *Tekka Don ............................................................... $23.00
- *Mixed Sashimi ........................................................ $23.00
- *Sushi OMAKASE ......................................................... $MP

Premium Japan Sake

<table>
<thead>
<tr>
<th>Sake Type</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filtered</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Toji-Kan (Hot)</td>
<td>300 mL</td>
<td>$6 (L) $9</td>
</tr>
<tr>
<td>Katsu-ya, Junmai Ginjo</td>
<td>720 mL</td>
<td>$25</td>
</tr>
<tr>
<td>Kikusui, Junmai Ginjo</td>
<td></td>
<td>$28</td>
</tr>
<tr>
<td>Kubota, Junmai Dai Ginjo</td>
<td></td>
<td>$32</td>
</tr>
</tbody>
</table>

Liquor

- Japan Whiskey (Hibiki Harmony) ............................... $18
- Vodka (Grey Goose or Chopin) ......................... $14
- Gin (Bombay Sapphire) ......................... $14
- Tequila (Cazadores) ......................... $12
- Rum (Cruzan) ......................... $10

Soft Beverages

- Coke, Diet Coke, Sprite ............................... $3
- Iced Green Tea .............................................. $3.5
- Iced Black Tea .............................................. $3.5
- Still Water, 1 L ............................................ $8
- Sparkling Water, 1 L ...................................... $8

Beer

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sapporo Draft 16 oz</td>
<td>$8</td>
</tr>
<tr>
<td>Kirin Ichiban 22 oz</td>
<td>$9</td>
</tr>
<tr>
<td>Kirin Light 12 oz</td>
<td>$6</td>
</tr>
</tbody>
</table>

Wine

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay (G)...........</td>
<td>$15 (B) $48</td>
</tr>
<tr>
<td>Sauvignon Blanc (G)......</td>
<td>$10 (B) $36</td>
</tr>
<tr>
<td>Pinot Grigio (G).........</td>
<td>$10 (B) $38</td>
</tr>
<tr>
<td>Red Wine</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon .......</td>
<td>$14 (B) $46</td>
</tr>
<tr>
<td>Pinot Noir ................</td>
<td>$13 (B) $40</td>
</tr>
<tr>
<td>Champagne ................</td>
<td></td>
</tr>
<tr>
<td>Veuve Cliquot ............</td>
<td>(B) $95</td>
</tr>
</tbody>
</table>

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Please drink responsibly!

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.