

**About our Chef/Owner
Katsuya Uechi**

Chef Katsuya apprenticed in sushi bars of Osaka, Tokyo, and Okinawa before moving to the United States in 1984. He opened his first restaurant, Sushi Katsuya, in Studio City in 1997. He skillfully evolved Japanese sushi and robata classics with inspired dishes and original creations like spicy tuna with crispy rice.

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.



VEGETABLE APPETIZERS

Edamame\$3.80 <i>Boiled w/ Sea Salt</i>	Chili Edamame\$4.80 <i>Chili Pepper, Soy, Sesame Oil & Garlic</i>
Shishito \$6.80 <i>Flash Fried w/ Soy</i>	Brussel Sprouts \$5.00 <i>Garlic Soy, Chili Pepper & Sesame</i>
Green Beans \$5.00 <i>Brown Sugar/Garlic Soy</i>	Spinach Ohitashi ... \$4.80 <i>Blanched w/ Dashi Broth</i>
Corn Tempura \$6.00 <i>W/ Garlic Butter Soy</i>	Green Salad \$4.80 <i>Mixed Greens, Tomato & Burdock</i>
Eggplant Age-Bitashi ...\$5.00 <i>Simmered w/ Dashi & Soy</i>	

***Sushi (1 pc) *Sashimi**

Marinated Tuna (Zuke)	3.8	16.5
Tuna (Maguro)	3.8	16.5
Fatty Tuna (Toro)	MP	MP
Albacore (Bincho Maguro)	3.2	16.3
Albacore Belly (Bincho Maguro Toro)	3.5	16.5
Yellowtail (Hamachi)	3.5	16.5
Yellowtail Belly (Hamachi Toro)	3.8	17.5
Amberjack (Kanpachi)	3.8	17.5
Salmon (Sake)	3.2	16.5
Sockeye Salmon (Beni Sake)	3.8	18.0
Flounder (Hirame)	3.2	16.8
Sea Bream (Tai)	4.0	15.5
Shrimp (Ebi)	2.8	12.0
Octopus (Tako)	2.8	12.0
Squid (Ika)	2.8	12.0
Sea Urchin (Uni)	7.0	24.0
Salmon Egg (Ikura)	4.0	13.0
Jumbo Scallop (Hotate)	3.8	16.3
Geoduck (Mirugai)	4.5	13.8
King Crab (Tarabagani)	MP	MP
Sweet Shrimp (Amaebi)	4.8	8.30
Spanish Mackerel (Aji)	4.0	16.0
Japanese Mackerel (Saba)	3.2	13.0
Fresh Water Eel (Unagi)	3.0	15.0
Sea Eel (Anago)	3.8	12.5
Egg (Tamago)	2.0	9.8

KATSU-YA SIGNATURE DISHES

*Crispy Rice w/ Spicy Tuna Jalapeno \$8.80 <i>Seared Sushi Rice, Soy Sauce & Butter</i>
*Yellowtail w/ Jalapeno \$15.00 <i>Yellowtail Sashimi & Onion Ponzu</i>
*Seared Spicy Albacore w/ Crispy Onion \$12.00 <i>Spicy Albacore Tataki, Chili Ponzu & Fried Crispy Red Onions</i>
*Seared Tuna Steak w/ Japanese Salsa \$15.00 <i>Seared Tuna Filet, Ponzu, Tomato, Onion, Avocado & Micro Cilantro</i>
*Japanese Ceviche \$12.00 <i>Mixed Sashimi, Ponzu & Japanese Chili Pepper</i>
*Sesame Tuna \$13.80 <i>Tuna Tar Tar, Avocado & Wonton Chip</i>
*Salmon w/ Black Caviar Sushi \$4.30 / Sashimi \$18.00 <i>Salmon, Onion Mayo & Royal Osetra Caviar</i>
*Garlic Albacore \$13.00 <i>Seared Albacore Sashimi & Garlic Butter Soy</i>
*Whitefish Usuzukuri \$16.00 <i>Thinly Sliced Whitefish Sashimi, Yuzu Pepper, Sea Salt & Lemon</i>
Creamy Popcorn Shrimp Tempura \$10.80 <i>Spicy Mayo Ponzu & Chives</i>

SIGNATURE ROLLS

Baked Crab \$6.80 (H) / 7.00 (C) <i>Snow Crab, Imitation Crab, Dynamite Sauce & Soy Paper</i>
*4 1/2 Roll \$12.80 <i>Spicy Shrimp, Snow Crab, Tuna Filet, Spicy Mayo, Green Onion & Soy Paper</i>
*Spicy Tuna Wrap Avocado \$12.00 <i>Spicy Tuna, Snow Crab, Avocado, Spicy Mayo & Soy Paper</i>
*Spicy Tuna w/ Popcorn Shrimp \$12.80 <i>Spicy Tuna, Cucumber, Popcorn Shrimp & Soy Paper</i>

*Fish dishes may contain bones. Extra charge for special requests and substitutions.
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

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

Fish dishes may contain bones. Extra charge for special requests and substitutions.

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.*

Beer

Sapporo Draft 16 oz	\$8
Kirin Ichiban 22 oz	\$9
Kirin Light 12 oz	\$6

Wine

White Wine

Chardonnay	(G) \$15 (B) \$48
Sauvignon Blanc	(G) \$10 (B) \$36
Pinot Grigio	(G) \$10 (B) \$38

Red Wine

Cabernet Sauvignon	(G) \$14 (B) \$46
Pinot Noir	(G) \$13 (B) \$40

Champagne



Veuve Cliquot	(B) \$95
---------------	----------

Premium Japan Sake


Filtered

Toji-Kan (Hot)	(S) \$6 (L) \$9
300 mL	
 Katsu-ya, Junmai Ginjo	\$25
Kikusui, Junmai Ginjo	\$28
Kubota, Junmai Dai Ginjo	\$32

720 mL

 KATSUYA, Junmai	(G) \$12 (B) \$60
 KATSUYA Super Dry, Junmai	(G) \$12 (B) \$65
Hakkaisan, Junmai Ginjo	(G) \$14 (B) \$78
Nanbu Bijin, Junmai Ginjo	(G) \$17 (B) \$93
Hatsumago, Junmai Dai Ginjo	(G) \$18 (B) \$115

Unfiltered

 Katsu-ya, Nigori, 300 mL	\$22
Sayuri, Junmai, 720 mL	\$40

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.

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

Liquor

Japan Whiskey (Hibiki Harmony)	\$18
Vodka (Grey Goose or Chapin)	\$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, 1L	\$8
Sparkling Water, 1L	\$8

