

極 KIWAMI

KATSU-YA CREATION

*Crispy Rice w/ Spicy Tuna	\$ 11.30
*Yellowtail Sashimi w/ Jalapeno	\$ 16.30
*Seared Albacore Sashimi w/ Crispy Onion	\$ 13.80
*Crispy Sesame Tuna	\$ 10.80
*Seafood Ceviche	\$ 12.80
*White Fish Usuzukuri w/ Yuzu pepper	\$ 16.30
*Salmon w/ Black Caviar Sashimi	\$ 19.80

APPETIZERS

Creamy Popcorn Shrimp Tempura	\$ 14.00
Shrimp and Vegetable Tempura	\$ 10.00 /sm \$ 19.30 /lg
Deep Fried Shrimp Shumai Dumplings	\$ 8.80
Grilled Hamachi Kama	\$ 11.00
Miso Marinated Black Cod on Hoba Leaf	\$ 17.00

MEAT add \$3.50 for complete dinner

Chicken Teriyaki	\$ 12.00
BBQ Short Rib	\$ 11.80
*Beef Teriyaki	\$ 15.00

ENTRÉES served with miso soup, mini salad and rice

*Mixed Sashimi	\$ 21.50
*Chirashi Sushi	\$ 20.80
Shrimp and Vegetable Tempura	\$ 20.80
Salmon Teriyaki or Shio (salt) Yaki	\$ 19.80

NON ALCOHOL

Coke, Diet Coke, 7up	\$ 3.00
Ramune 4,	\$ 4.00
Iced Green Tea, Iced Black Tea	\$ 3.50
Still or Sparkling Water	\$ 4.50 /sm \$ 9.00 /lg
Caffeine Free Hot Tea Pot 4	\$ 4.00

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. Fish dishes may contain bones.

Extra charge for special requests and substitutions.

SIDES & VEGETABLE

Miso Soup	\$ 3.00
Garden Salad	\$ 8.50
Brown Rice	\$ 3.00
Edamame	\$ 5.30
Garlic Edamame	\$ 6.80
Cucumber Sunomono	\$ 4.50
Green Beans	\$ 7.60
Brussel Sprouts	\$ 6.30
Shishito Peppers	\$ 7.30
Corn Tempura	\$ 6.30
Vegetable Tempura	\$ 11.60

SAKE

300ml			
Katsu-ya Original	\$ 18.00	Katsu-ya Nigori	\$ 18.00
500ml			
Kubota Seppo	\$ 95.00		
720ml			
Katsu Junmai	\$ 43.00	Katsuya Super Dry	\$ 43.00
Hakkaisan Yukimuro	\$ 88.00	Heaven Sake	\$ 75.00
Kikusui sakamai	\$ 135.00	Ken	\$ 130.00

**Please ask servers for seasonal premium /limited sake*

Hot or Cold:

Kikusui	\$ 14.00	\$ 20.00	Hakkaisan	\$ 18.00	\$ 26.00
Tojikan	\$ 10.00	\$ 15.00			

BEER

Sapporo Draft	\$ 6.00
Ozeno Yukidoke White Weizen	\$ 9.00
Echigo Koshihikari Rice Lager	\$ 5.50
Asahi Super Dry 21oz	\$ 9.00
Kirin light 22oz	\$ 9.00
Kyoto IPA	\$ 9.00
Sapporo Pure -premium light beer 12oz	\$ 5.00

WINE

Chardonnay: Davis Bynum Russian River	\$ 13.00	\$ 48.00
Sauvignon Blanc: Justin Paso Robles	\$ 12.00	\$ 45.00
Pinot Grigio: TERLATO Italy	\$ 14.00	\$ 49.00
Rose: Ferrari Carano Sonoma	\$ 11.00	\$ 40.00
Cab Sauvignon: DAOU Paso Robles	\$ 14.00	\$ 50.00
Cab Sauvignon: FAUST Napa		\$ 66.00
Pinot Noir: Frank Family	\$ 14.00	\$ 52.00
Pinot Noir: Rodney Strong Reserve Russian River		\$ 70.00

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SUSHI/ SASHIMI

	Sushi	Sashimi
*Tuna	\$ 6.50	\$ 17.50
*Albacore	\$ 6.00	\$ 16.30
*Albacore Belly	\$ 6.50	\$ 17.50
*Yellowtail	\$ 6.50	\$ 16.50
*Yellowtail Belly	\$ 6.80	\$ 17.50
*Kanpachi	\$ 7.50	\$ 17.50
*Salmon	\$ 6.30	\$ 16.50
*Salmon Belly	\$ 6.50	\$ 17.50
*Aburi Salmon	\$ 7.00	\$ 18.00
*Ikura	\$ 6.30	\$ 13.00
*Sweet Shrimp	\$ 8.30	
Shrimp	\$ 5.50	\$ 12.00
Octopus	\$ 5.50	\$ 12.00
*Red Snapper (NZ)	\$ 6.30	\$ 15.50
*Jumbo Scallop	\$ 7.30	\$ 16.30
Fresh Water Eel	\$ 6.80	\$ 15.00
Egg	\$ 5.00	\$ 9.80

ROLLS

	Hand	Cut
*California	\$ 6.30	\$ 6.80
*Salmon	\$ 6.00	\$ 6.50
*Creamy Salmon	\$ 6.30	\$ 6.80
*Spicy Salmon	\$ 6.30	\$ 6.80
*Tuna	\$ 6.00	\$ 6.50
*Spicy Tuna	\$ 6.30	\$ 6.80
*Albacore	\$ 6.00	\$ 6.50
*Spicy Albacore	\$ 6.30	\$ 6.80
*Yellowtail	\$ 6.00	\$ 6.50
*Yellowtail w/Scallion	\$ 6.00	\$ 6.50
*Spicy Yellowtail	\$ 6.30	\$ 6.80
Shrimp Tempura	\$ 7.80	\$ 9.80
Cucumber	\$ 4.50	\$ 5.00
Avocado	\$ 5.50	\$ 6.00
Avocado & Cucumber	\$ 5.80	\$ 6.30
Eel Cucumber	\$ 7.30	\$ 8.00
Mixed Vegetable	\$ 6.00	\$ 6.50
Vegetable Tempura	\$ 6.50	\$ 7.00
*Crunch	N/A	\$ 11.00
*Rainbow	N/A	\$ 16.00

Katsu-ya Special Rolls

	Hand	Cut
*Baked Crab Roll Baked real crab mix and imitation crab with dynamite sauce, wrapped in soy paper	\$ 7.30	\$ 7.80
*4 1/2 Roll Chopped shrimp and snow crab wrapped with soy paper; topped with tuna sashimi, spicy mayo and green onions	N/A	\$ 13.50
*Robert Roll Spicy tuna, shrimp mixture of and snow crab, topped with sliced avocado, and spicy mayo	N/A	\$ 13.80
*Honey Roll Hand roll comprised of a spicy tuna, chopped shrimp and snow crab mixture with avocado; wrapped in soy paper	\$ 6.80	N/A
Cajun Salmon Roll Baked salmon with Cajun spices and cucumber wrapped with soy paper with a side of Dijon mustard mayo	\$ 6.30	\$ 7.30
*Spicy Albacore Shrimp Tempura Shrimp tempura and cucumber wrapped with seaweed, topped with spicy albacore, garlic chips, truffle oil and balsamic vinegar soy sauce	N/A	\$ 16.30
*Spicy Tuna w/ Baked Crab Spicy tuna roll with soy paper outside, topped with baked Dungeness crab and dynamite sauce	N/A	\$ 13.50
*Spicy Tuna w/ Popcorn Shrimp Tempura Roll Spicy tuna cut roll with soy paper, topped with creamy popcorn shrimp tempura	N/A	\$ 12.80
*KATSU-YA ROLL Tuna, yellowtail, salmon, white fish, jumbo scallop, snow crab and avocado, soy paper and cucumber wrapped	N/A	\$ 11.50

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